# FAYETTEVILLE TECHNICAL COMMUNITY COLLEGE

**HOSPITALITY MANAGEMENT/**

**EVENT PLANNING CERTIFICATE (C25110C2)**

Effective: Fall 2021

Revised: 01/19/21

The Event Planning certificate is designed to prepare students with a basic knowledge of the event planning process.

This certificate program covers basic business operations, understanding hospitality and business etiquette, tourism law, and planning and executing meetings and conventions.

Upon completion of this program, students should be prepared for entry-level management positions with event planning firms or transfer the course credits to the Hospitality Management program for an Associate of Applied Science degree.

Length: 2 Semesters

Prerequisite: High School Diploma, Placement Test Equivalent

Award: Certificate

**FALL SEMESTER**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Prefix No.** | Title | **Class** | **Lab** | **Clinical** | **Credit** |
| HRM124 | Guest Service Management | 2 | 2 | 0 | 3 |
| or |  |  |  |  |  |
| CUL135 | Food & Beverage Service | 2 | 0 | 0 | 2 |
| and |  |  |  |  |  |
| CUL135A | Food & Beverage Serv Lab | 0 | 2 | 0 | 1 |
| HRM140 | Legal Issues-Hospitality | 3 | 0 | 0 | 3 |
| HRM210 | Meetings & Event Planning | 3 | 0 | 0 | 3 |
|  |  | ----- | ----- | ----- | ----- |
|  | **Totals** | **8** | **2** | **0** | **9** |

**SPRING SEMESTER**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Prefix No.** | Title | **Class** | **Lab** | **Clinical** | **Credit** |
| CUL130 | Menu Design | 2 | 0 | 0 | 2 |
| or |  |  |  |  |  |
| CUL214 | Wine Appreciation | 1 | 2 | 0 | 2 |
| HRM125 | Etiquette for Hospitality | 1 | 0 | 0 | 1 |
| HRM230 | Club & Resort Management | 3 | 0 | 0 | 3 |
| HRM240 | Marketing for Hospitality | 3 | 0 | 0 | 3 |
| or |  |  |  |  |  |
| MKT232 | Social Media Marketing | 3 | 2 | 0 | 4 |
|  |  | ----- | ----- | ----- | ----- |
|  | **Totals** | **8** | **0** | **0** | **9** |

**TOTAL REQUIRED CREDITS.... 18**

**Work-Based Learning Option**: NA