Recommended Sequence of Courses - Fall Start

Program of Study: Hospitality: Wine Tasting Service
Department: Business Administration
Coordinator: Brad Davis (707) 522-2824
Effective: Fall 2013

Course Number	Course Title	Units	Semester Offered	Prerequisites/(Advisories)	In Person	Online	Hybrid	Day	Evening	Weekend
First Semester (Fall)										
HOSP 50	Introduction to Tourism in Sonoma County	1.0	Fall, Spring	(ENGL/ESL 100)	X				X	
HOSP 103	Customer Relations	3.0	Fall, Spring	(ENGL/ESL 100)	X				X	
CUL 256.5	Wine Appreciation	1.5	Fall, Spring	Age 21 or older (ENGL/ESL 100)	X				X	
WINE 111	Sonoma County American Viticulture Areas	1.5	Fa, Sp, Sum	Age 18 or older (ENGL/ESL 100)	X			X		
	First Semester Unit Total:	**7.0**								
Second Semester (Spring)										
WINE 130	Wine Service and Hospitality	1.5	Spring Only	Age 18 or older (ENGL/ESL 100)	X				X	X
	Second Semester Unit Total:	**1.5**								
	Minimum units to meet program requirements:	**8.5**								

Notes: * = Every Other Semester

In Person = Traditional Classroom setting

Online = Class is taught using an online format

Hybrid = Course is taught using a combination of in-person and online formats

Day = In person courses that begin at 7:00am or later

Evening = In person courses that begin at 4:00pm or later

Weekend = In person courses taught on Saturday and/or Sunday