

BHMS Study Abroad Program

Course Selection Form

Name:			
Date starting of program:			

Instructions to students:

NOTE: Students who do NOT have prior German knowledge are strongly encouraged to take either German I, II or III as this will prove useful for the internship period.

Please select **a course program equaling (25 US) credits** (or whatever transfer amount of credits is allowed from your university) from the following courses listed below by checking the boxes next to each course. BHMS will make every effort to accommodate your requests however it may not be possible to grant all requests due to scheduling conflicts. BHMS will inform you if a course is not available so that you can make alternative selections. It is up to your home universities to decide how many credits will be earned for your 4-6 month paid internship period in Switzerland. Please sign at the bottom to confirm your selections.

Blue indicates BHMS Hotel and Hospitality Management course
 Purple indicates RGU Hotel and Hospitality Management course
 Red indicates BHMS Culinary Arts course
 Green indicates BHMS language course

Code	Courses	BHMS/ECTS/US Credits	Selection
BBA 1300	Sales and Marketing	6/3/1.5	<input type="checkbox"/>
BBA 1500	Accounting I	6/3/1.5	<input type="checkbox"/>
BBA 2100	Introduction to Management Theory and Practice	6/3/1.5	<input type="checkbox"/>
HMT 1100	Introduction to Hospitality and Tourism	6/3/1.5	<input type="checkbox"/>
HMT 1200	Food Service Operations	6/3/1.5	<input type="checkbox"/>
HMT 1210	Food Service Operations II*	6/3/1.5	<input type="checkbox"/>
HMT 1220	Breakfast Food Service Operations	6/3/1.5	<input type="checkbox"/>
HMT 1250	Food Service Theory	6/3/1.5	<input type="checkbox"/>
HMT 1320	Introduction to Spirits and other Alcoholic Beverages	6/3/1.5	<input type="checkbox"/>

BBA 1700	Introduction to Yield Management	6/3/1.5	<input type="checkbox"/>
HMT 1801	Opera Reservation System	6/3/1.5	<input type="checkbox"/>
HMT 1900	Geography of Tourism	6/3/1.5	<input type="checkbox"/>
BBA 3600	Hospitality Marketing	6/3/1.5	<input type="checkbox"/>
BBA 2500	Accounting II*	6/3/1.5	<input type="checkbox"/>
BBA 2700	Human Resource Management	6/3/1.5	<input type="checkbox"/>
HMT 2100	Front Office Operations	6/3/1.5	<input type="checkbox"/>
HMT 2150	Introduction to Housekeeping	6/3/1.5	<input type="checkbox"/>
HMT 2200	Introduction to Food and Beverage Management	6/3/1.5	<input type="checkbox"/>
BBA 3100	Staff Development and Training	6/3/1.5	<input type="checkbox"/>
BBA 3201	Change Management	6/3/1.5	<input type="checkbox"/>
BBA 3450	Total Quality Management	6/3/1.5	<input type="checkbox"/>
BBA 3700	Consumer Behavior	6/3/1.5	<input type="checkbox"/>
BBA 4900	eCommerce in the Hospitality Industry	6/3/1.5	<input type="checkbox"/>
HMT 2250	Budgeting for Food and Beverage	6/3/1.5	<input type="checkbox"/>
HMT 2500	Events Management	6/3/1.5	<input type="checkbox"/>
HMT 2900	Convention Management	6/3/1.5	<input type="checkbox"/>
HMT 2301	Hospitality Law	6/3/1.5	<input type="checkbox"/>
HMT 3800	Yield Management II*	6/3/1.5	<input type="checkbox"/>
HMT 4900	Investment Management	6/3/1.5	<input type="checkbox"/>
BS 3159	Hospitality Retail Management**	15/7.5/3.75	<input type="checkbox"/>
BS 3160	Hospitality Property Service Management**	15/7.5/3.75	<input type="checkbox"/>
BS 3190	Strategic Management for the Hospitality Industry**	15/7.5/3.75	<input type="checkbox"/>
CLN 1101	Essentials of Culinary Operations (LAB)	12/6/3	<input type="checkbox"/>
CLN 1102	Food Preparation Techniques (LAB)	12/6/3	<input type="checkbox"/>
CLN 1105	European Cuisine (LAB)	12/6/3	<input type="checkbox"/>
CLN 1500	Garde Manger I (LAB)	6/3/1.5	<input type="checkbox"/>
CLN 1600	Nutrition	6/3/1.5	<input type="checkbox"/>
CLN 1651	Food Safety	6/3/1.5	<input type="checkbox"/>
CLN 1753	Cakes and Creams (LAB)	6/3/1.5	<input type="checkbox"/>
CLN 1754	Bakery and Breads (LAB)	6/3/1.5	<input type="checkbox"/>

HMT 1350	Certificate in Wines	6/3/1.5	<input type="checkbox"/>
CLN 1800	Food and Wine Pairing	6/3/1.5	<input type="checkbox"/>
CLN 2202	International Cuisine (LAB)	12/6/3	<input type="checkbox"/>
CLN 2203	A La Carte Cuisine (LAB)	12/6/3	<input type="checkbox"/>
CLN 2205	Contemporary Culinary Arts (LAB)	12/6/3	<input type="checkbox"/>
CLN 2206	Mediterranean Cuisine (LAB)	12/6/3	<input type="checkbox"/>
CLN 2400	Menu Design	6/3/1.5	<input type="checkbox"/>
CLN 2500	Culinary Business Analysis	6/3/1.5	<input type="checkbox"/>
CLN 2550	Garde Manger II (LAB)*	6/3/1.5	<input type="checkbox"/>
CLN 2701	Food Costing and Acquisition Management	6/3/1.5	<input type="checkbox"/>
CLN 2751	Chocolate Creations (LAB)	6/3/1.5	<input type="checkbox"/>
EGE 1901-3	German Communication I, II, III	18/9/4.5	<input type="checkbox"/>
EGE 1950-1	French Communication I, II,	12/6/3	<input type="checkbox"/>

Total US Credits Selected (added up) _____

*Not available every semester and pre requisites or prior course knowledge required

** RGU courses are taken over a 20 week time period. Please double check that these courses will match your schedule.

By providing your signature below you confirm that you have spoken to your home university about the number of BHMS course credits that will transfer and you confirm that the courses chosen and credit hours will be accepted by your home university and that BHMS is not liable for any credits which do not transfer.

Student Signature:

Date: