Hospitality Management

2014-2015 Catalog

Award Granted Upon Completion: Associate in Applied Science in Hospitality Management

Credits/Contacts Required: **60/60**

Major code: 03/355

CIP Code: 520901

Description

The Associate in Applied Science in Hospitality Management is designed for students who wish to work in the travel, tourism, or food service industries. These industries represent some of America's largest employers, providing students who have obtained an education in Hospitality Management with a variety of career opportunities in the hotel, restaurant, and tourism industries. The program covers a variety of hospitality management/supervision principles, food service regulations and procedures, and operations management practices.

Upon completion of this program, students will be able to:

1. Demonstrate successfully a proper perspective on food allergens, the flow of food through the food operations system, sanitary facilities, and pest management and regulations.
2. Demonstrate the ability to manage at entry level an office in the back of the house in a hotel, restaurant, club, cruise ship, or casino hotel.
3. Explain and recognize a basic understanding of supervision within the Hospitality industry.
4. Demonstrate the ability to manage front office operations within the Hospitality industry.
5. Use professional strategies and techniques to successfully manage Human Resources in the Hospitality industry.

General Education Requirements – Min 15 credits

		Cr
ENGL-101	Rhetoric & Composition	3
BUSN-177	Mathematics of Business **-OR-**	3-4
MATH-107	Liberal Arts Math **-OR-**	
MATH-110	College Algebra	
ECON-131	Macroeconomics	3
ECON-132	**-OR-** Microeconomics	
XXXX-xxx	General Education Electives *	5-6

Requirements – Min 45 credits

		Cr
ACCT-100	Practical Accounting **-OR-**	
ACCT-101	Accounting Principles I	4
BUSN-160	Introduction to Business	3
BUSN-195	Business Communications	3
BUSN-250	Business Law I	3
BUSN-253	Marketing	3
CIS-101	Computer Concepts & Applications	4
HMGT-101	Intro to Hospitality Management	3
HMGT-102	Food Safety: ServeSafe	2
HMGT-103	Supervision in the Hospitality Industry	3
HMGT-201	Plan/Control: Food & Beverages Operations	3
HMGT-202	Hotel Operations Management	3
HMGT-204	Managing HR in the Hospitality Industry	3
HMGT-205	Hospitality Purchasing Mgmt	3
HMGT-206	Food/Beverage Operations Mgmt	3
HMGT-272	Hospitality Management Co-op **-OR-** Business Elective **	2

Internships and Co-ops may require that the student pass a criminal background check.

Suggested Sequences per Semester

First Semester

BUSN-160	Introduction to Business	3/3
BUSN-177	Mathematics of Business	
MATH-107	**-OR-** Liberal Arts Math	
MATH-110	**-OR-** College Algebra	3-4/3-4
ENGL-101	Rhetoric & Composition	3/3
HMGT-101	Intro to Hospitality Mgmt	3/3
HMGT-102	Food Safety: ServeSafe	2/2
		14-15/14-15

Second Semester

ACCT-100	Practical Accounting **-OR-**	
ACCT-101	Accounting Principles I	4/4
BUSN-250	Business Law I	3/3
CIS-101	Computer Concepts & Apps	4/4
HMGT-103	Supervision in the HMGT Industry	3/3
HMGT-201	Plan/Control: Food & Beverages Operations	3/3
		17/17

Third Semester

BUSN-195	Business Communications	3/3
ECON-131	Macroeconomics **-OR-**	
ECON-132	Microeconomics	3/3
HMGT-202	Hotel Operations Management	3/3
XXXX-xxx	General Education Electives	5-6/5-6
		14-15/14-15

Fourth Semester

BUSN-253	Marketing	3/3
HMGT-204	Managing HR in the Hosp Industry	3/3
HMGT-205	Hospitality Purchasing Mgmt	3/3
HMGT-206	Food/Beverage Operations Mgmt	3/3
HMGT-272	Hospitality Management Co-op	
XXXX-xxx	**-OR-** Business Elective **	2/2
		14/14

* Additional courses as needed from any general education category to meet the 15 credit minimum.

** Electives: Choose Business electives from any ACCT, BUSN, CIS, ECON, or OIS courses. Advisor assistance with choosing electives is highly recommended. Co-op credits (maximum of 2) may be used as elective credits. All co-op credits must be approved by an advisor.