

HOSPITALITY MANAGEMENT, AAS

The Associate of Applied Science in Hospitality Management degree covers all aspects of the diverse sectors of the hospitality industry including lodging operations, food and beverage and travel and tourism, and graduates will be prepared for entry into a wide range of management positions in the industry. The program places a strong emphasis on communication skills. Students are exposed to various opportunities within the field through internships, theory, case studies, group projects, and electives, which will assist students in determining their career paths upon graduation. It is highly recommended that upon graduation from the program, students pursue their BBA Degree in Hospitality Management, possibly with a concentration in tourism and destination management, in order to accelerate and maximize their opportunities for management positions in the industry. The program level objectives for students completing the AAS in Hospitality Management are as follows:

1. Define professional interpersonal communication and team building skills needed for roles within the hospitality industry.
2. Recognize leadership skills in problem-solving to identify, analyze and solve business problems.
3. Relate classroom theory to real-world experiential settings when in the lab setting and through cooperative learning experiences.
4. Summarize customer service strategies and explain the importance of providing exceptional guest service to achieve guest satisfaction.
5. Describe the managerial and financial skills necessary to successfully operate within the global hospitality business environment.

Requirements

Code	Title	Credits
Major-Related Courses		
HP-101	Introduction to the Hospitality & Tourism Industry	3
HP-102	Lodging Operations Management	3
HP-111	Restaurant Operations Management	3
HP-116	Beverage Management	3
HP-215	Customer Relationship Management in the Hospitality Industry	3
HP-225	Dining Room Management	3
HP-290	Hospitality Internship I	3
AC-161	Principles of Financial Accounting	3
Major Area Electives		6
Major-Related Courses Subtotal		30
General Education and Related Courses		
EN-111	College Writing and Critical Analysis	3
EN-121	Analytical Thinking, Writing & Research	3
EN-206	Professional Writing and Presentation	3
IT-115	Electronic Spreadsheet Applications	3
LA-122	Fundamentals of Communication	3
MA-115	Quantitative Reasoning	3
MG-105	Personal Financial Management	3
Liberal Arts Elective(s)		6
Open Elective		3

General Education and Related Courses Subtotal	30
Total Credits	60

Recommended Sequence

Course	Title	Credits
Semester 1		
HP-101	Introduction to the Hospitality & Tourism Industry	3
EN-111	College Writing and Critical Analysis	3
LA-122	Fundamentals of Communication	3
LA-ELE	Liberal Arts Elective	3
MG-105	Personal Financial Management	3
Credits		15
Semester 2		
HP-102	Lodging Operations Management	3
HP-111	Restaurant Operations Management	3
EN-121	Analytical Thinking, Writing & Research	3
LA-ELE	Liberal Arts Elective	3
MA-115	Quantitative Reasoning	3
Credits		15
Semester 3		
HP-116	Beverage Management	3
HP-215	Customer Relationship Management in the Hospitality Industry	3
AC-161	Principles of Financial Accounting	3
EN-206	Professional Writing and Presentation	3
IT-115	Electronic Spreadsheet Applications	3
Credits		15
Semester 4		
HP-225	Dining Room Management	3
HP-290	Hospitality Internship I	3
HP-ELE	Hospitality Management Elective ¹	3
HP-ELE	Hospitality Management Elective ¹	3
Open Elective ¹		3
Credits		15
Total Credits		60

¹ Major Area and Open Electives should be chosen based upon advisement and area of concentration.