

Program Description

The Hospitality Management Associate Degree Program is planned to meet the industry needs of various levels of management positions in commercial food service operations such as restaurants, hotels, and resorts and non-commercial food service operations such as long-term care, retirement centers, nutrition programs for children and elderly, hospitals, and food service management companies. The program includes classroom and laboratory experiences and requires students to complete a capstone internship. Students are responsible for securing an internship site that meets the program requirements. This major accommodates both part-time and full-time students. Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook.

Requirements for the program include but are not limited to:

- Laboratory Uniform
- Tool Kit
- Business Attire
- Special attire may be required at the internship site
- Transportation to the internship site is required.

Graduates of this program are eligible to become members of the Association of Food and Nutrition Professionals and to complete the certification examination to become a Certified Dietary Manager (CDM) if they take the FSM 159 Nutrition or CUL 243 Nutritional Cooking and Baking course.

Career Options

Graduates of the Hospitality Management Associate Degree program have accepted jobs with the following titles: general operations manager, catering manager, restaurant sales representative, restaurant manager, food purchasing agent, training and development specialist, front of the house manager, food service managers/supervisors, lodging operations manager, lodging assistant manager, concierge representatives, special event coordinator, sales manager, school food service managers, and nutritional services managers/supervisors.

Program Learning Outcomes

Upon successfully completing this program, students will be able to:

- Apply organizational and communication skills in supervising food production
- Implement cost control procedures applying mathematical concepts of profit and loss
- Enforce and adhere to sanitation and safety standards
- Write job descriptions, specifications and work schedules for employees
- Design menus, analyze specialized meal patterns and write standardized recipes
- Demonstrate the ability to work as part of a team
- Evaluate food quality and meal acceptance
- Utilize interpersonal skills to supervise staff and to communicate with the team
- Procure and receive supplies and equipment
- Retrieve and manage information using the latest technology
- Utilize technology to plan, organize and document information
- Utilize basic practical mathematical skills
- Assist in the organization, development, implementation and evaluation systems
- Practice the technical skills needed for successful daily operations
- Analyze and apply marketing objectives and sales strategies to the operation necessary for the management of the facility.
- Analyze records, financial data, and systems of operation
- Identify and satisfy diverse customer expectations.

Hospitality Management, AAS
School of Culinary Arts and Hospitality

Sugg. Term	Seq #	Course ID	Course Title	Cr.	Prereq(s)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1		
	2	CUL 104	Foundations of Cooking and Baking	3		
	3	FSM 103	Introduction to the Hospitality Industry	3		
	4	FSM 170	Food Culture and Religion	3		
	5	FSM 118	Sanitation	2		
	6	ENG 161	College Writing	3	ENG 085 or Placement; Co: ENG 095 or ENG 099 or Placement	
1st Spring	7	FSM 215	Purchasing and Operations	3		
	8	BUS 120	Mathematics of Business	3	MTH 050, MTH 050A or placement	
	9	CUL 105	Foods I	3	CUL 104	
	10	BUS 140	Intro to Business	3		
	11	FSM 113	Customer Service	3		
2nd Fall	12	CUL 220	Culinary Bistro	3	CUL 105	
	13	FSM 120	Wine Appreciation	1		
	14	HMT 266	Event Management	3	FSM 103	
	15	FSM 117	Waitstaff Dining Room Training	1		
	16	FSM 119	Beverage Management	1		
	17	HMT 262	Lodging and Property Management	3		CUL 243, FSM 159
	18	CPT 150	Microcomputer Concepts	3		
2nd Spring	19	BUS 188	Social Media and Business	3		
	20	FSM 235	Supervision and Training	3		
	21	FSM 219	Hospitality Internship	3	Instructor Permission	
	22	ENG 163	Business Communications	3	ENG 161	ENG 164
	23	Elective	Social Science Elective	3		Page 43 Column III