

Hospitality Management, AAS

LODGING MANAGEMENT

School of Culinary Arts/Hospitality

The Hospitality Management Associate Degree Lodging Management Program is planned to meet the industry needs of the hotel/lodging industry. The program includes classroom and laboratory experiences and requires students to complete a capstone internship. Students are responsible for securing an internship site which meets the program requirements. This major accommodates both part 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 and Tool Kit
- Health Status Form
- Business Attire
- Special attire may be required at the internship site
- Transportation to internship site is required.

Career Opportunities

Graduates of the Hospitality Management, Lodging Management Associate Degree Program have accepted jobs with the following titles: lodging operations managers, lodging assistant managers or supervisors; front office professionals, concierge representatives, special event coordinators, and sales managers.

Program Learning Outcomes

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

- Practice the technical skills needed for successful daily operation of a lodging and resort business
- Recognize the role of management in controlling and supervising the functions of the various departments, properties and activities of lodging operations
- Utilize the latest computer technology to manage information as it relates to the tourism and lodging industry
- Analyze and apply marketing objectives and sales strategies to the operations necessary for the management of tourism and lodging facilities
- Utilize interpersonal and personal skills within tourism and lodging properties using acceptable procedures, practices and acquired skills
- Identify the importance of tourism as a major industry in the local community and global environment
- Analyze the records, financial data and systems of operation necessary for the management of lodging systems
- Recognize the impact of diversity as it relates to the host community and successful tourism
- Satisfy diverse customer expectations
- Adhere to standards of sanitation and safety
- Utilize basic practical mathematical skills.

Sugg. Term	Seq #	Course ID	Course Title	Cr.	Term Offered	Prereq(s)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1	F, Sp, Su		
	2	CUL 104	Foundations of Cooking and Baking	3	F, Sp		
	3	FSM 103	Introduction to the Hospitality Industry	3	F, Sp		
	4	FSM 170	Food Culture and Religion	3	F, Sp		
	5	FSM 118	Sanitation	2	F, Sp		
	6	ENG 161	College Writing	3	F, Sp, Su		
1st Spring	7	FSM 215	Purchasing	3	F, Sp		
	8	BUS 120	Mathematics of Business	3	F, Sp, Su	MTH 050, 050A or Placement	
	9	HMT 164	Front Office Procedures	3	Sp		
	10	FSM 113	Customer Service	3	F, Sp		
	11	CUL 105	Foods I	4	F, Sp	CUL 104	
2nd Fall	12	CUL 220	Culinary Bistro	3	F	CUL 105	
	13	FSM 120	Wine Appreciation	1	F, Sp		
	14	TRV 171	Travel and Tourism Principles	3	Sp		
	15	FSM 117	Waitstaff/Dining Room Training	1	F, Sp		
	16	FSM 119	Beverage Management	1	F, Sp		
	17	HMT 262	Lodging and Property Management	3	F		
	18	CPT 150	Micro Computer Concepts	3	F, Sp, Su		
2nd Spring	19	HMT 264	Meeting and Event Planning	3	Sp		
	20	FSM 235	Supervision and Training	3	F, Sp		
	21	FSM 219	Hospitality Internship	3	F, Sp	Instructor Permission	
	22	ENG 163	Business Communications	3	F, Sp, Su		ENG 164
	23	Elective	Social Science Elective	3	F, Sp, Su		

Total Program Credits

61

The Hospitality Management - Restaurant Management
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program is designed to prepare students for various levels of