

Hospitality Management, AAS

LODGING MANAGEMENT

School of Culinary Arts and Hospitality

Program Description

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		FSM 113
	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	CPT 150	
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 161	ENG 164
	23	Elective	Social Science Elective	3	F, Sp, Su		

Total Program Credits

61