## Associate in Science

# Business Administration Program – Hospitality Management Concentration

**To graduate in the Business Administration program - Hospitality Management concentration a student must complete the following required course of study.**

| Course # | Course Title | Credits | Prerequisites | Semester Offered | Semester Taken | Grade Earned |
|---|---|---|---|---|---|---|
| **General Education** | | | | | | |
| ENL101 | English Composition I | 3 | ENL050 or ESL201 | every | | |
| ENL102 (or) COM103 | English Composition II (or) Human Communication | 3 | A grade of C or higher in ENL101 (or) ENL010 or ESL102 | every | | |
| | Mathematics (or) Natural Science* | 3/4 | | | | |
| | Behavioral Science | 3 | | | | |
| | Fine and Performing Arts (or) Language Arts | 3 | | | | |
| | General Education elective | 3 | | | | |
| ECO117 (or) ECO118 | Principles of Macroeconomics (or) Principles of Microeconomics | 3 | | every | | |
| **Professional Education** | | | | | | |
| ACC111 (or) ACC201 | Accounting I with Computer Applications (or) Financial Accounting** | 3 | MAT020, ENL020 (or) (BUS100 or HRM140), GIT110, MAT030, ENL020 | - | | |
| BUS100 | Introduction to Business | 3 | None | | | |
| BUS120 | Business Law I | 3 | None | | | |
| GIT110 | Microcomputer Applications Software | 3 | GIT102, ENL020, ENL050 | every | | |
| CUL150 | Fundamentals of Professional Cooking | 4 | Co-req: HRM111 | Fall | | |
| CUL210 | Dining Room Operations and Service | 4 | CUL100 or HRM140; Coreq: CUL220 | Spring | | |
| HRM111 | Foodservice Sanitation | 1 | | | | |
| HRM130 | Food and Beverage Management | 3 | MAT020 | Spring | | |
| HRM140 | Introduction to Hospitality Management | 3 | ENL020 | Fall | | |
| HRM215 | Lodging Operations | 3 | HRM140 | Fall | | |
| HRM230 | Hospitality Marketing | 3 | HRM140, ENL101 | Spring | | |
| CUL220 | Advanced Culinary Arts | 4 | HRM140 or HRM150/CUL150 | | | |
| | Hospitality/Culinary Elective | 3 | | | | |
| Total Credits: | | 60/61 | | | | |

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## Overview

Students in the Hospitality Management concentration acquire a wide range of management theory and practical training to prepare them for a career in the hospitality industry: restaurant production and management, hospitality accounting, marketing, law, and lodging.

## Career Outlook

Currently, there is a strong demand for well-trained competent workers in the hospitality field. Students completing this concentration are prepared for a career in the hospitality field in a supervisory or middle-management position.

## Program Outcomes

Upon completion of the Hospitality Management concentration, students will be able to:

- demonstrate skills in planning, organizing, leading and controlling that are necessary to coordinate and manage the component parts of the hospitality industry and to effectively communicate with employees, guests, suppliers and other related groups
- perform technical skills necessary for operating a successful hospitality business
- perform administrative skills in basic bookkeeping procedures, business cost controls, and planning and coordinating hotel restaurant operations
- recognize and apply inter-personal skills needed in hospitality management, including team building, group decision making and providing quality guest services.

* Any student intending to transfer should take a college-level math reflecting the requirement of the transfer college.
** Students planning on transfer should take either ACC111 and ACC112 or ACC201.

**Hospitality / Culinary Electives**

HRM250 Special Events & Operations Management
HRM262 Hospitality Cooperative Work Experience
CUL180 Baking I