

Hotel Management

Career Certificate



Technical Certificate



Associate of Applied Science



HOSPITALITY MANAGEMENT

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|--------|-----------------------------|--------------|---------------------------|--------------|---|--------------|---|--------------|---|
| Term 1 | Class HOSP 114 | Credits 3 | Class HOSP 101 | Credits 2 | Class HOSP 107 | Credits 3 | Credential Earned: ServSafe Food Protection Manager Certification, NRAEF ManageFirst Certificate for Hospitality Human Resource Management and Supervision & AHLA Certificate for Hospitality Sales & Marketing | | |
| Term 2 | Class HOSP 127 | Credits 3 | Class HOSP 207 | Credits 3 | Class HOSP 215 | Credits 3 | Credential Earned: AHLA Certificate for Hotel and Restaurant Accounting, NRAEF ManageFirst Certificate for Customer Service, ServSafe Alcohol Certification & AHLA Certificate for Front Office Management | | |
| Term 3 | Class HOSP 217 | Credits 3 | Class HOSP 227 | Credits 3 | Class HOSP 228 | Credits 3 | Credential Earned: AHLA Certificate for Housekeeping Supervision, AHLA Certificate for Hospitality Facilities Management and Design & AHLA Certificate for Managing Technology in the Hospitality Industry | | |
| Term 4 | Class HOSP 108 | Credits 3 | Class HOSP 275 | Credits 1 | Credential Earned: Career Certificate for Hospitality Operations, NRAEF ManageFirst Certificate for Hospitality and Restaurant Management & Leads to AHLA Certification as Certified Hospitality Supervisor with industry experience and further testing. NRAEF ManageFirst Certificate for Hospitality Human Resource Management and Supervision | | | | |
| Term 5 | Class HOSP 102 | Credits 3 | Class MATH 123 | Credits 3 | | | | | |
| Term 6 | Class HOSP 104 | Credits 3 | Class HOSP 201 | Credits 3 | Credential Earned: NRAEF ManageFirst Certificate for Purchasing & NRAEF ManageFirst Certificate for Controlling Foodservice Costs | | | | |
| Term 7 | Class IVYT 111 | Credits 1 | Class HOSP 203 | Credits 3 | Class ENGL 111 | Credits 3 | Credential Earned: Technical Certificate for Hospitality Management | | |
| Term 8 | Class COMM 101 or 102 | Credits 3 | Class SCIN elective | Credits 3 | Class SOCI or HUMA elective | Credits 3 | Class HOSP 280 | Credits 1 | Credential Earned: AAS Hospitality Administration, NRAEF ManageFirst Certificate in Hospitality and Restaurant Mgmt. & NRAEF ManageFirst Manage First Professional Credential with NRAEF ManageFirst certificates and 800 industry experience |

| General Education Core – 16 Credits | | Credits | Grade | Prerequisites |
|-------------------------------------|---|---------|-------|-------------------------------------|
| IVYT 116 | Student Success | 1 | | None |
| COMM 101 OR COMM 102 | Fundamentals of Public Speaking Intro to Interpersonal Communication | 3 | | ENGL 093 and 083/ENGL 095 |
| ENGL 111 | English Composition | 3 | | ENGL 093 and 083/ENGL 095 |
| MATH 123 | Quantitative Reasoning Elective | 3 | | MATH 080 (co-req) or competency |
| XXXX xxx | Scientific Ways of Knowing Elective | 3 | | See appropriate course description. |
| XXXX xxx | Social & Behavioral Ways of Knowing Elective OR Humanistic and Artistic Ways of Knowing Elective | 3 | | See appropriate course description. |

| Professional/Technical Core – 44 Credits | | Credits | Grade | Prerequisites/ Co-requisites |
|--|---------------------------------------|---------|-------|---|
| HOSP 101 | Sanitation and First Aid | 2 | | ENGL 095 and 083/ENGL 095 (pre-req), ENGL 093(co-req) |
| HOSP 102 | Basic Food Theory and Skills | 3 | | HOSP 101 (pre- req or co-req) |
| HOSP 104 | Nutrition for Culinary Arts | 3 | | ENGL 093 and 083/ENGL 095 |
| HOSP 108 | Human Relations Management | 2 | | ENGL 093 and 083/ENGL 095 |
| HOSP 201 | Hospitality Purchasing & Cost Control | 3 | | MATH 1xx, HOSP 102 |
| HOSP 203 | Menu and Business Development | 3 | | HOSP 201 |
| HOSP 207 | Customer Service | 3 | | HOSP 101 & HOSP 102 |
| HOSP 280 | Externship | 1 | | Program Advisor Approval |
| HOSP XXX | Hospitality electives | 24 | | Recommended to choose classes that fit your career goals. See Program Advisor for class recommendations and pre-reqs. |

Total Required Credits

60

Hospitality Course Numbers and Names

HOSP 105 Introduction to Baking (3 credit hours)
HOSP 107 Hospitality Sales & Marketing (3 credit hours)
HOSP 114 Introduction to Hospitality (3 credit hours)
HOSP 115 Diet Therapy (3 credit hours)
HOSP 116 Dietary Management/Supervision (3 credit hours)
HOSP 117 Dietary Management/Cost Controls (3 credit hours)
HOSP 118 Resident Clinical Assessment & Documentation (3 credit hours)
HOSP 127 Hotel & Restaurant Accounting (3 credit hours)
HOSP 151 Introduction to Wine Service (3 credit hours)
HOSP 152 Introduction to Beer Service (3 credit hours)
HOSP 153 Sensory Analysis (3 credit hours)
HOSP 171 Introduction to Convention and Meeting Management (3 credit hours)
HOSP 173 Special Event Management (3 credit hours)
HOSP 215 Front Office (3 credit hours)
HOSP 217 Housekeeping (3 credit hours)

HOSP 221 Catering Administration (3 credit hours)
HOSP 227 Hospitality Facilities Management and Design (3 credit hours)
HOSP 228 Managing Technology in the Hospitality Industry (3 credit hours)
HOSP 229 Revenue Management: Maximizing Revenue in Hospitality Operations (3 credit hours)
HOSP 251 Spirits and Bar Management (3 credit hours)
HOSP 253 Beverage Service (3 credit hours)
HOSP 270 Bakery Merchandising (3 credit hours)
HOSP 272 The Tourism System (3 credit hours)

