



THE ASSOCIATE OF APPLIED SCIENCE (A.A.S.)

The Associate of Applied Science Degree is designed for employment purposes, and it should not be assumed that the degree or the courses in the degree can be transferred to another institution. While a few institutions have recently begun to accept some courses in A.A.S. programs, the general rule is that courses in the A.A.S. degree are not accepted in transfer toward bachelor's degrees. Students to whom transfer is important should get assurance in writing in advance from the institution to which they wish to transfer.

ATTENTION STUDENTS: PLEASE SEE CURRENT CATALOG FOR ALL FEES AND CHARGES ASSOCIATED WITH THIS DEGREE.

DEGREE PLAN ASSOCIATE OF APPLIED SCIENCE IN HOSPITALITY MANAGEMENT Code: 1670; CIP Code: 52.0901

The Associate of Applied Science in Hospitality Management degree program trains students in the concepts, principles, procedures, and vocabulary necessary to work in the hospitality industry. Students in the hospitality management program acquire the skills necessary for professional management positions. Successful graduates are prepared to work in all areas of hospitality management, including hotel and lodging facilities, travel and tourism, food service and recreational facilities, and security and loss prevention in management.

Student Learning Outcomes for Hospitality Management Program

1. Utilize management roles and interpersonal skills to lead/manage first level employees in a hospitality setting.
2. Prepare food and beverage menus for a variety of hospitality requirements considering price, quality, and selection
3. Utilize knowledge of facilities management to aid in decision-making.
4. Evaluate levels of food safety and sanitation to maintain a safe and sanitary work environment.
5. Explain the importance of a comprehensive approach to risk and loss prevention management for the different hospitality venues.
6. Describe the various techniques necessary to effectively sell to and service the meetings and conventions market.
7. Describe the economic, political, environmental, and cultural impact of tourism.
8. Outline the major characteristics affecting consumer behavior, and list some of the specific cultural, social, personal, and psychological factors that influence customers.
9. Integrate professional, ethical, and legal standards into business practice.

Name: _____
Advisor: _____

Date: _____
Student ID# _____

<u>COURSE CODE</u>	<u>COURSE NAME</u>	<u>CREDIT HOURS</u>	<u>HOURS COMPLETED</u>
General Education Requirements (18 credit hours)			
BUS 1413	Business Math or higher-level mathematics course	3	_____
CIS 2503	Microcomputer Business Applications	3	_____
ENG 1003	Composition I (must earn a "C" or better)	3	_____
ENG 1013	Composition II (must earn a "C" or better)	3	_____
BUS 2563	Business Communications, OR		
COMM 1203	Oral Communication	3	_____
ECON 2313	Principles of Macroeconomics	3	_____
Business Core (21 credit hours)			
ACC 2003	Principles of Accounting I	3	_____
BUS 2103	Human Relations in Business	3	_____
BUS 2203	Applied Business Ethics	3	_____
BUS 2213	Employment Readiness in Business	3	_____
BUS 2833	Principles of Management	3	_____
BUS 2853	Business Leadership and Decision Making	3	_____
CIS 1003	Computerized Office Accounting	3	_____
Hospitality Content (23 credit hours)			
HOSP 1703	Introduction to Hospitality Management	3	_____
HOSP 1732	Food/Beverage Sanitation and Safety	2	_____
HOSP 2723	Lodging and Facilities Management	3	_____
HOSP 2733	Convention/Conference Sales and Service	3	_____
HOSP 1713	Food and Beverage Operations Management	3	_____
HOSP 2003	Introduction to Tourism Management	3	_____
HOSP 2203	Marketing for Hospitality and Tourism	3	_____
HOSP 2303	Loss Prevention and Security Management	3	_____

Program Total 62 Hours