

# HOSPITALITY MANAGEMENT, Associate in Applied Science Degree - 1606

## Business Studies Department

The Hospitality Management AAS degree is a field of study designed to prepare students with the knowledge, commitment, and skills needed for management, marketing, and operational positions in the growing hospitality industry that provides food and beverage, accommodations, and tourism services. As a field of study, the Hospitality Management degree is interdisciplinary. As such, it draws upon a wide range of broad business disciplines and specialized hospitality courses to provide students with the fundamental knowledge and skills required to fulfill the diverse demands placed upon individuals who pursue management positions within this industry. This program is accredited by the Accreditation Council for Business Schools and Programs (ACBSP). Since 1992, ACBSP is the only nationally recognized organization that grants regional accreditation to two- and four-year colleges and universities. The complete program is available at the Harrisburg campus.

### Career Opportunities

Upon completion of this degree, graduates may obtain employment as dining room managers, kitchen managers, beverage managers, and banquet and food event managers; front office operations managers, rooms division managers, convention services managers, meeting planners and sales and marketing managers.

### Competency Profile

This curriculum is designed to prepare students to:

- Demonstrate verbal and written communication skills necessary to interact with customers and supervise employees
- Explain the professionalism needed to successfully serve the public in the hospitality industry
- Articulate strategies to resolve conflict and provide excellent customer service
- Utilize technology tools to assist in a variety of hospitality settings
- Express awareness of different cultures and how they affect customer and employee expectations
- Research and differentiate between the wide range of opportunities in the hospitality field
- Use quantitative tools to evaluate and improve hospitality performance
- Articulate the impact of event planning on restaurant, hotel and tourism activities
- Demonstrate skills needed to serve customers and manage employees in hospitality
- Explain the legal and ethical expectations of business in hospitality
- Apply management tools to hospitality challenges

### PROGRAM REQUIREMENTS (TOTAL CREDITS = 61)

| General Education                            |                | Major Requirements                                      |    | Other Required Courses                         |                |
|--|----------------|---|----|--|----------------|
| ENGL 110 Foundations in Professional Writing | 3              | CULI 113 Sanitation and Safety                          | 2  | ACCT 150 Principles of Financial Accounting I  | 2              |
| COMM 101 Effective Speaking (or)             | 3              | HTMT 101 Introduction to Hospitality & Tourism Industry | 3  | ACCT 160 Principles of Managerial Accounting I | 2              |
| COMM 203 Interpersonal Communication         | (3)            | HTMT 125 Dining Room Management                         | 3  | BUSI 209 Legal Environment of Business         | 3              |
| Humanities & Arts Elective*                  | 3              | HTMT 212 Front Office Operations & Management           | 3  | CIS 105 Introduction to Software for Business  | 3              |
| Mathematics or Science Elective**            | 3              | HTMT 231 Cost Control: Food, Beverage and Labor         | 3  | MGMT 201 Principles of Management (or)         | 3              |
| Social & Behavioral Science Elective***      | 3 or 4         | HTMT 270 Meeting and Events Management                  | 3  | MGMT 204 Organizational Behavior               | (3)            |
| First-Year-Seminar Elective – BUSI 101       | 3              | HTMT 278 Hospitality Management Field Experience        | 3  | MKTG 201 Principles of Marketing (or)          | 3              |
| Wellness                                     | <u>1</u><br>19 |   | 20 | MKTG 212 Professional Selling                  | (3)            |
|  |                |   |    | Program Specific Electives****                 | <u>6</u><br>22 |

\*It is recommended that students select a foreign language to meet this requirement.

\*\*Students are to select MATH 100, 103, 111, 119 or 202

\*\*\*Students are to select from the following: ANTH 101, 205; COMM 253; GEOG 201, 230; HIST 102; PSYC 229; or SOCI 201, 202, 203, 205.

\*\*\*\*Students are to select 6-credits of electives from the following: CULI 100, 106, 221; HTMT 104, 110, 154, 201, 203, 225.

**RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS**

Part-time students can complete this program by taking one or more courses each semester.

| <b>Fall Semester I</b>                  |               | <b>Spring Semester I</b>  |   | <b>Fall Semester II</b> |   | <b>Spring Semester II</b> |   |
|---|---------------|---------------------------|---|-------------------------|---|---------------------------|---|
| BUSI 101                                | 3             | CULI 113                  | 2 | ACCT 150                | 2 | HTMT 231                  | 3 |
| COMM 101 <b>or</b> 203                  | 3             | CIS 105                   | 3 | ACCT 160                | 2 | HTMT 270                  | 3 |
| ENGL 110                                | 3             | HTMT 101                  | 3 | BUSI 209                | 3 | HTMT 278                  | 3 |
| MATH 100, 103, 111, 119 <b>or</b> 202** | 3 <b>or</b> 4 | Humanities/Arts Elective* | 3 | HTMT 125                | 3 | Program Electives****     | 6 |
| Social/Behavioral Science Elective***   | 3             | MKTG 201 <b>or</b> 212    | 3 | HTMT 212                | 3 |                           |   |
|   |               | Wellness                  | 1 | MGMT 201 <b>or</b> 204  | 3 |                           |   |