

Nashville State Community College - The Randy Rayburn School of Culinary Arts
4000 Hour AHLEI Lodging Manager Apprenticeship
with AAS Degree in Hospitality Management with a Concentration in Hotel Management

This course sequence will be followed for any selected Lodging Management apprentice pursuing college-level work. Each class of apprentices begins in the Fall Semester. It is the student's responsibility to determine if prerequisites have been met. Prerequisite courses, including Learning Support courses, must be completed PRIOR to starting the AAS degree along with the AHLEI Lodging Manager apprenticeship. Employer approval is required to participate in this apprenticeship program. Prior to registering each semester, the student is expected to consult with his/her advisor.

NAME: _____		A#: _____		CATALOG YR: 2021-22	
APPRENTICE ORIENTATION					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship
Apprenticeship Orientation	0			Selection into the AHLEI Lodging Manager Apprenticeship; employer recommendation required.	Two days prior to Fall Semester start
Total Credit Hours	0				
FIRST YEAR - FALL SEMESTER - MONDAYS					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship
First 7-Week Session					On-the-job learning requires work experience in the following areas: 1. Financial management 2. Marketing and sales management 3. Supervisory skills and leadership 4. Human resources management 5. Rooms management 6. Food and beverage
CULA 1200 Sanitation and Food Safety	2				
BUSN 1360 Software Applications for Business	3				
Second 7-Week Session					
HMG 1030 Introduction to Hospitality	3				
HMG 1250 Service Management	3				
Full Semester					
HMG 2910 Hospitality Management Internship-Hotel	1			Permission of instructor required	
Total Credit Hours	12				
FIRST YEAR - SPRING SEMESTER - MONDAYS					
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship
First 7-Week Session					On-the-job learning requires work experience in the following areas: 1. Financial management 2. Marketing and sales management 3. Supervisory skills and leadership 4. Human resources management 5. Rooms management 6. Food and beverage
HMG 1040 Front Office Procedures	3				
CULA 2310 Food & Beverage Management	3				
Second 7-Week Session					
HMG 1130 Supervision in the Hospitality Industry	3				
CULA 2375 Purchasing & Cost Control	3			BUSN 1360 Software Applications in Business	
Full Semester					
HMG 2910 Hospitality Management Internship-Hotel	1			Permission of instructor required	
Total Credit Hours	13				
FIRST YEAR - SUMMER SEMESTER - MONDAYS					
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship
Full Semester					Continue on-the-job learning.
HMG 2805 Convention Mgmt. & Service	3				
Social Science Course: PSYC 1030 Intro to Psychology or SOCI 1010 Intro to Sociology	3			Level 2 placement in English OR Level 1 placement in English w/concurrent enrollment in ENGL 0815 & Level 2 placement in Reading OR Level 1 placement in Reading w/concurrent enrollment in READ 0815	
ENGL 1010 English Composition I	3				
Total Credit Hours	9				
SECOND YEAR - FALL SEMESTER - TUESDAYS					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship
Full Semester					Continue on-the-job learning.
BUSN 2300 Business Ethics	3				
BUSN 2380 Principles of Marketing	3				
HMG 2910 Hospitality Management Internship-Hotel	1			Permission of instructor required	
MATH 1010 Math for Gen. Studies or MATH 1530 Introductory Statistics or MATH 1630 Finite Math	3			Level 2 placement in Math OR concurrent enrollment in Math Support	
Humanities Course: ART 1035 or MUS 1030	3			Level 2 placement in English OR Level 1 placement in English w/concurrent enrollment in ENGL 0815 & Level 2 placement in Reading OR Level 1 placement in Reading w/concurrent enrollment in READ 0815	
Total Credit Hours	13				
SECOND YEAR - SPRING SEMESTER - TUESDAYS					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship
Full Semester					Continue on-the-job learning.
ACCT 1010 Principles of Accounting I	3				

BUSN 2370 Legal Environment of Business	3					
HMG 2280 Hotel Operations	3					
HMG 2910 Hospitality Management Internship-Hotel	1			Permission of instructor required		
COMM 2025 Principles of Communication	3			ENGL 1010		
Total Credit Hours	13					
SECOND YEAR - SUMMER SEMESTER - TUESDAYS						NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship	
CULA 1000 Career Development for the Hospitality Industry OR HMG 2900 Special Topics in the Hospitality Industry	1			CULA 1000: None. HMG 2900: Permission of instructor required	Continue on-the-job learning.	
Certification Exams Prep/Weekly Apprentice Meeting	0			Completion of all AAS degree & apprenticeship requirements		
Total Credit Hours	1					
Total A.A.S. Degree Credit Hrs	60/61			Total Apprenticeship On-the-Job Hrs	4000	
PROGRAM NOTES:						
*American Hotel and Lodging Educational Institute Lodging Manager registered apprentices are required to log their work toward successful completion of each competency, logging the knowledge and skills required with photos and narratives, as well as logging and classifying work hours based on the competency area worked. Employer approval is required for this program.						
*To receive your degree, you must complete and file an Intent to Graduate form. This form can be obtained from the Records Office or downloaded from the Records Office website.						
*All Culinary and Hospitality curriculum courses require a grade of "C" or higher for graduation						