

# HOSPITALITY MANAGEMENT, A.A.S.

## Entry Time

Fall

## Award

Associate of Applied Science degree  
2 years (5 terms including summer)

The goal of this program is to prepare students to work in entry-level leadership positions (e.g., supervisor and assistant managers) in various departments of full-service hotel or food and beverage operations. There continues to be strong industry demand for college-educated individuals who have practical work experience in hospitality operations.

Students in this program will participate in the day-to-day operations of a successful full-service facility by gaining practical training experience at The Hotel at Kirkwood Center. Management-related coursework includes food and beverage, front office and guest services, engineering and risk, housekeeping/laundry operations, legal responsibilities of the industry, the business functions of marketing and accounting, and other hospitality-related business management areas.

In addition to on-the-job training at The Hotel at Kirkwood Center, a separate industry internship allows students to apply their program learning within various other segments of the hospitality industry.

Students in this program earn the following third-party credential: National Restaurant Association's Food Protection Management Certificate.

## Career Opportunities

- hotel general manager
- hotel operations supervisor
- meeting and convention manager
- property operations manager
- director of housekeeping
- event planner
- front office manager
- restaurant manager
- director of food and beverage

## Degree Requirements

Term 1		Credit Hours
HCM-100	Sanitation & Safety	2
HCM-260	Hospitality Math	3
HCM-321	Intro to Hospitality Industry	1
HCM-600	Introduction to Lodging Operations	2
HCM-601	Housekeeping and Environmental Services	3
COM-723 or ENG-105	Workplace Communications or Composition I	3

CSC-116 or BCA-213	Information Computing or Intermediate Computer Bus Apps	3
<b>Term Totals:</b>		<b>17</b>
<b>Term 2</b>		
HCM-330	Hospitality Personnel Mgmt	3
HCM-618	Food and Beverage Operations	3
HCM-597	Front Office and Revenue Management	4
HCM-354	Service Techniques	2
HCM-279 or ACC-152	Hospitality Accounting or Financial Accounting	3
HCM-616	Hospitality Professionalism	1
<b>Term Totals:</b>		<b>16</b>
<b>Term 3</b>		
HCM-930	Internship Seminar	3
HCM-933	Internship	3
<b>Term Totals:</b>		<b>6</b>
<b>Term 4</b>		
HCM-310	Hospitality Law	3
HCM-599	Engineering and Risk Management	1
MKT-110	Principles of Marketing	3
HCM-213	Service Management (Lab)	4
HCM-934	Internship Seminar II	2
HCM-935	Internship II	1
HCM-616	Hospitality Professionalism	1
<b>Term Totals:</b>		<b>15</b>
<b>Term 5</b>		
Select one of the following:		3
SPC-101	Fundamentals of Oral Comm	
ENG-105	Composition I	
ENG-106	Composition II	
FLS-118	Spanish for Professionals	3
HCM-614	Leadership in Hospitality	3
HCM-251	Purchasing, Recv & Inventory	2
HCM-603	Hotel Sales, Catering and Event Management	3
<b>Term Totals:</b>		<b>14</b>
<b>Program Totals:</b>		<b>68</b>

## Optional Course

Code	Title	Credit Hours
HCM-924	Honors Project	1

*When transferring to a four-year school, see your advisor for course requirements. Those transferring to a four-year college or university may want to substitute the following courses:*

- PSY-111 Intro to Psychology **for**  
HCM-330 Hospitality Personnel Mgmt
- ENG-105 Composition I **for**  
COM-723 Workplace Communications
- ACC-152 Financial Accounting **for**  
HCM-279 Hospitality Accounting