FOOD AND BEVERAGE MANAGEMENT AREA OF CONCENTRATION, HOSPITALITY MANAGEMENT AAS: 347A

Total Credits: 60
Catalog Edition: 2020-2021

Program Description
(R): 347A

This program of study is for the student preparing to enter the lodging and food service industry in a supervisory and management capacity. The curriculum contains a core of required courses and general education requirements. Students can customize their remaining studies by taking one of two area of concentrations: food and beverage management and management/supervision.

Program Outcomes
Upon completion of this program a student will be able to:

• Demonstrate knowledge of the broad scope and complexity of the hospitality industry.
• Identify key components of exemplary customer service and explain how hospitality employees perform responsibilities in an ethical manner.
• Explain the importance of respecting and promoting diversity, and demonstrate cultural competency in the hospitality industry.
• Demonstrate ability to work individually or in a team to effectively identify, assess, and generate solutions for managerial challenges in the hospitality industry.
Suggested Course Sequence
A suggested course sequence for full-time students follows. All students should review this advising guide and consult an advisor.

First Semester
ENGL 101 - Introduction to College Writing 3 semester hours *

Mathematics Foundation 3 semester hours (MATF)
BSAD 101 - Introduction to Business 3 semester hours
HMGT 100 - Customer Service in the Hospitality Industry 1 semester hour
HMGT 101 - Introduction to the Hospitality Industry 3 semester hours
HMGT 105 - Food Service Sanitation 1 semester hour

Any HLTH General Education Course 3 semester hours (GEEL)

Second Semester

English Foundation 3 semester hours (ENGF)
COMM 108 - Foundations of Human Communication 3 semester hours (GEEL)

OR
COMM 112 - Business and Professional Speech Communication 3 semester hours (GEEL)

HMGT 107 - Food and Beverage Management 3 semester hours
HMGT 110 - Principles of Food Production- Lecture 2 semester hours
HMGT 111 - Principles of Food Production- Laboratory 2 semester hours

Arts or Humanities Distribution 3 semester hours (ARTD or HUMD)

Fourth Semester
HMGT 204 - Catering and Banquets 3 semester hours
HMGT 290 - Hospitality Practicum 3 semester hours

Elective 2 semester hours

Natural Sciences Distribution with Lab 4 semester hours (NSLD)

Total Credit Hours: 60
* ENGL 101/ENGL 101A, if needed, for ENGL 102/ENGL 103, or elective.

** ECON 201 is recommended for the BSSD selection.

*** Offered Fall only.