MANAGEMENT/SUPERVISION AREA OF CONCENTRATION,
HOSPITALITY MANAGEMENT AAS: 347B

Total Credits: 60
Catalog Edition: 2020-2021

Program Description
(R): 347B

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 areas of concentration: 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 143 - Management of Front Office Operations *3 semester hours***
- HMGT 211 - Supervision and Leadership in the Hospitality Industry *3 semester hours*
- NUTR 101 - Introduction to Nutrition *3 semester hours*

**Third Semester**
- HMGT 201 - Lodging and Food Service Law *3 semester hours ****
- HMGT 220 - Hotel Operations *3 semester hours ****
- HMGT 240 - Lodging and Food Service Sales and Advertising *3 semester hours ****
- Arts or Humanities Distribution *3 semester hours (ARTD or HUMD)*
- Behavioral and Social Sciences Distribution *3 semester hours (BSSD)***

**Fourth Semester**
- HMGT 212 - Managing Hospitality Human Resources *3 semester hours***
- HMGT 290 - Hospitality Practicum *3 semester hours***
- Natural Sciences Distribution with Lab *4 semester hours (NSLD)*
- HMGT Elective *3 semester hours***

**Total Credit Hours: 60**

* ENGL 101/ENGL 101A, if needed, for ENGL 102/ENGL 103, or elective.

**ECON 201 is recommended.

*** Offered Spring only.

**** Offered Fall only.