ASSOCIATE IN ARTS DEGREE IN HOSPITALITY MANAGEMENT Duration of Program: 60 Credits, 60 Weeks, or 4 Terms (15 weeks in length each)

Program Description

The Associate in Arts in Hospitality management program provides courses to form a foundation in communication and personal skills, while business courses develop the necessary competencies to understand management principles. Courses like English Composition, introduction to business, macroeconomics, microeconomics, principles of accounting, introduction to public speaking, college algebra, and general biology provide the basis for a rounded education. Specific courses in hospitality and food and beverage management like introduction to the hospitality industry, food and beverage management, food sanitation management, and introduction to customer service, by experienced professionals, allow the student to begin a career in the hospitality industry.

Program Objective

The Associate in Arts in Hospitality Management program provides the necessary competencies and skills to start a career in the Hospitality Industry. It aims to provide students with a broad understanding of the operational aspects of today's fast-paced and exciting hospitality and restaurant fields.

Program Outcome: Upon completion of The Associate in Arts in Hospitality Management Program, students will be able to:

- Analyze and solve problems, using appropriate tools and technology,
- Communicate effectively in oral and written communication,
- Write in a unified and coherent manner appropriate to the subject matter.
- Use appropriate sentence structure and vocabulary.
- Demonstrate knowledge in the areas of science, social sciences, arts and humanities, and basic subjects including mathematics, English, world history, and government.
- Develop a range of leadership skills and abilities such as motivating others, leading changes, and resolving conflicts.
- Recognize the challenges and opportunities of working effectively with people in a diverse environment.
- Recognize ethical issues and translate ethical concepts into responsible behavior in a business
 environment.
- Examine program content in relation to ethical reasoning, social responsibility, global citizenship, and civic engagement.
- Incorporate diverse cultural perspectives into business decisions.
- Demonstrate an understanding of the principles and applications of business communications.
- Interpret the fundamental principles of essential hospitality management functions.
- Demonstrate professional behavior and competencies in customer service.

| ASSOCIATE IN ARTS DEGREE IN HOSPITALITY MANAGEMENT PROGRAM OUTLINE | | | | |
|--|--------------|--|--------------|--|
| Course Number | Course Title | | Credit Hours | |
| Semester 1 | | | | |

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| ENC1101 | English Composition I* | 3 |
| HFT1101 | Introduction to Hospitality Industry | 3 |
| MAC1105 | College Algebra* | 3 |
| SPC1600 | Introduction to Public Speaking* | 3 |
| PHI2600 | Introduction to Ethics* | 3 |
| Semester 2 | | |
| ENC1102 | English Composition II* | 3 |
| GEB1011 | Introduction to Business | 3 |
| HFT1212 | Food Sanitation Management | 3 |
| HFT2220 | Organization and Personnel Management | 3 |
| HLP1081 | Total Wellness* | 3 |
| Semester 3 | | |
| ACG2001 | Principles of Accounting I | 3 |
| AMH2020 | American History* | 3 |
| ECO2013 | Principles of Macroeconomics* 3 | |
| HFT2250 | Hospitality Facility Design and Operations 3 | |
| STA2023 | Statistics* | |
| Semester 4 | | |
| PSY2012 | General Psychology* | 3 |
| ECO2023 | Principles of Microeconomics* | 3 |
| EVR1009 | Environmental Science* | 3 |
| HFT2300 | Food and Beverage Management | 3 |
| MNA1161 | Introduction to Customer Service | 3 |
| | TOTAL CREDITS: | 60 |
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^{*}General Education Classes are composed of 36 credits and are those University-level courses designed to place emphasis on principles and theory rather than on practical applications associated with a vocational, occupational, or professional objective. **Subject to Change