HOSPITALITY MANAGEMENT ATC

Students enrolled in the Hospitality Management ATC for 51 credits will receive relevant and industry-driven instruction in management processes directly aligned to the hospitality industry. This degree provides professional technical hands-on instruction combined with up-to-date theory provided by some of the leading experts in the industry. The AAS option begins with the "Semester of Exploration" and leads through "Pathways" to emphasis in areas of concentration such as Hospitality Management, Culinary Arts, and Hotel/Resort Management. The unique delivery aspect of the Hospitality Management program not only focuses on technical skills, but also incorporates the vital business and marketing "Owner Mindset" with industry design components, management fundamentals, and ethics to give the students the knowledge to be successful and **DO MORE**.

Pathways

· Hospitality Management (ATC)

*For (ATC) Options in Culinary Arts and Hotel/Resort Management pathways, speak with Hospitality Management program advisors.

Participation in internships is required by all students.

Coursework is credited through:

- · American Hotel & Lodging Educational Institute
- · National Restaurant Association of America
- · Idaho Career Technical Education
- · Industry Technical Advisory Committee

Upon completion of the Advanced Technical Certification, students will:

- Demonstrate an advanced level (ATC) or higher, knowledge and skills base required of the hospitality management, travel & tourism industry in the student's chosen "Pathway" or completer program.
- · Demonstrate communication skills needed in working in the hospitality industry with guests, employees, co-workers, and upper management.
- · Understand and address issues and concerns related to safety, security of people, property, and the well-being of the industry
- · Regardless of "Pathway" or emphasis, understand that all aspects of hospitality, travel & tourism are connected
- · Understand the cross-culture, management fundamentals, business structures, and ethics of the hospitality, travel & tourism industry

General Education Core

| Code | Title | Credits |
|---------------|------------------------------------|---------|
| COMM-101 | FUNDAMENTALS OF ORAL COMMUNICATION | 3.00 |
| ENGL-101 | WRITING AND RHETORIC I | 3.00 |
| HRPT-184 | DIVERSITY IN ORGANIZATIONS | 3.00 |
| or HRPT-185 | HUMAN RELATIONS IN ORGANIZATIONS | |
| Total Credits | | 9.00 |

Program Requirements

| Code | Title | Credits |
|-----------|---|---------|
| CULPT-101 | CULINARY SKILLS I | 3.00 |
| GNBPT-101 | BASIC ACCOUNTING | 3.00 |
| GNBPT-110 | BUSINESS COMPUTER SKILLS | 3.00 |
| GNBPT-202 | FINANCIAL BUSINESS APPLICATIONS | 3.00 |
| HSMPT-101 | INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION | 3.00 |
| HSMPT-194 | INTERNSHIP IN HOSPITALITY MANAGEMENT | 3.00 |
| HSMPT-210 | FOOD AND BEVERAGE MANAGEMENT | 3.00 |
| HSMPT-243 | HOSPITALITY MARKETING | 3.00 |
| HSMPT-251 | HOTEL/MOTEL OPERATIONS | 3.00 |
| HSMPT-256 | HOSPITALITY LAB/SKILLS DEVELOPMENT | 3.00 |
| HSMPT-257 | HOSPITALITY LAB/SKILLS DEVELOPMENT | 3.00 |
| HSMPT-273 | EVENTS MANAGEMENT | 3.00 |
| HSMPT-280 | TECHNOLOGY IN HOSPITALITY, TRAVEL & TOURISM | 3.00 |

2 Hospitality Management ATC

| Elective | Elective Credits | 3.00 |
|---------------|------------------|-------|
| Total Credits | | 42.00 |