

HOSPITALITY MANAGEMENT AAS

Students enrolled in the Hospitality Management AAS for 60 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 emphasize areas of concentration such as Culinary/Food & Beverage Management, Hotel/Resort Management, and Events & Facilities 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-**Culinary/Food & Beverage Management** (AAS)
- Hospitality Management-**Hotel/Resort Management** (AAS)
- Hospitality Management-**Events & Facilities Management** (AAS)

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 chosen "Pathway", students will:

- Demonstrate an Associate level 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

List of skill assessments or industry certifications students will be eligible to test for during the program:

- National Restaurant Association of America
 - ServSafe Manager Certification
- American Hotel & Lodging Educational Institution
 - Supervision in the Hospitality Industry
 - Hospitality Sales & Marketing
 - Hospitality Managerial Accounting
 - Conventions Sales & Service
 - Hospitality Security & Loss
 - Managing Beverage Operation

General Education Requirements

Code	Title	Credits
Written Communication		
ENGL-101	WRITING AND RHETORIC I	3.00
Oral Communication		
Select one of the following:		3.00
COMM-101	FUNDAMENTALS OF ORAL COMMUNICATION	
COMM-203	SMALL GROUP COMMUNICATION	
COMM-203	SMALL GROUP COMMUNICATION	
Mathematical Ways of Knowing		
Select one of the following:		3.00
CS-108	INTRODUCTION TO COMPUTER SCIENCE	

MATH-123	MATH IN MODERN SOCIETY
MATH-130	FINITE MATHEMATICS
MATH-137	ALGEBRA, TRIG AND STAT WITH APPLICATION
MATH-140	ALGEBRAIC REASONING AND PROBLEM-SOLVING
MATH-143	PRECALCULUS I: ALGEBRA
MATH-147	PRECALCULUS
MATH-153	STATISTICAL REASONING
MATH-160	BRIEF CALCULUS
MATH-170	CALCULUS I
MATH-254	STATISTICAL METHODS
MATH-257	MATHEMATICS FOR ELEMENTARY TEACHERS II
MTHPT-130	FINITE MATHEMATICS
MTHPT-137	MATH FOR TECHNOLOGY
MTHPT-153	STATISTICAL REASONING

Social & Behavioral Ways of Knowing

Select two courses from two different disciplines: 6.00

ANTH-102	CULTURAL ANTHROPOLOGY
ANTH-120	WORLD PREHISTORY
ANTH-170	INTRODUCTION TO NATIVE AMERICAN STUDIES
ECON-201	PRINCIPLES OF MACROECONOMICS
ECON-202	PRINCIPLES OF MICROECONOMICS
GEOG-102	INTRODUCTION TO GEOGRAPHY
HIST-101	WORLD HISTORY I
HIST-102	WORLD HISTORY II
HIST-111	UNITED STATES HISTORY I
HIST-112	UNITED STATES HISTORY II
HRPT-184	DIVERSITY IN ORGANIZATIONS
or SS-184	DIVERSITY IN ORGANIZATIONS
HRPT-185	HUMAN RELATIONS IN ORGANIZATIONS
or SS-185	HUMAN RELATIONS IN ORGANIZATIONS
POLS-101	AMERICAN NATIONAL GOVERNMENT
POLS-237	INTERNATIONAL POLITICS
POLS-285	COMPARATIVE GOVERNMENT
PSYC-101	INTRODUCTION TO GENERAL PSYCHOLOGY
PSYC-205	LIFESPAN DEVELOPMENTAL PSYCHOLOGY
SOC-101	INTRODUCTION TO SOCIOLOGY
SOC-102	SOCIAL PROBLEMS

Total Credits 15.00

Program Requirements

Code	Title	Credits
Semester of Exploration		
CULPT-101	CULINARY SKILLS I	3.00
HSMPT-101	INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION	3.00
HSMPT-210	FOOD AND BEVERAGE MANAGEMENT	3.00
Pathways		
Select one pathway:		36.00
Culinary/Food & Beverage Pathway		
ACCPT-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY	
BUS-220	BUSINESS COMMUNICATIONS	
CULPT-201	CULINARY SKILLS II	
CULPT-240	CATERING AND EVENTS MANAGEMENT	

CULPT-290	ADVANCED CULINARY
HLTH-253	NUTRITION
HSMPT-220	HOSPITALITY SUPERVISION
HSMPT-230	BAR AND BEVERAGE MANAGEMENT
HSMPT-243	HOSPITALITY SALES AND MARKETING
HSMPT-285	HOSPITALITY ENTREPRENEURSHIP
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT
or BUS-294	INTERNSHIP IN BUSINESS

Hotel/Resort Pathway

ACCP-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY
BUS-220	BUSINESS COMMUNICATIONS
CULPT-240	CATERING AND EVENTS MANAGEMENT
HSMPT-220	HOSPITALITY SUPERVISION
HSMPT-221	FRONT OFFICE MANAGEMENT
HSMPT-222	HOUSEKEEPING MANAGEMENT
HSMPT-243	HOSPITALITY SALES AND MARKETING
HSMPT-251	HOTEL/MOTEL OPERATIONS
HSMPT-270	SECURITY AND LOSS PREVENTION MANAGEMENT
HSMPT-285	HOSPITALITY ENTREPRENEURSHIP
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT
or BUS-294	INTERNSHIP IN BUSINESS

Events/Facilities Pathway:

ACCP-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY
BUS-220	BUSINESS COMMUNICATIONS
CULPT-240	CATERING AND EVENTS MANAGEMENT
HSMPT-220	HOSPITALITY SUPERVISION
HSMPT-243	HOSPITALITY SALES AND MARKETING
HSMPT-252	CONVENTION MANAGEMENT AND SERVICE
HSMPT-270	SECURITY AND LOSS PREVENTION MANAGEMENT
HSMPT-273	THE ART OF EVENT PLANNING
HSMPT-285	HOSPITALITY ENTREPRENEURSHIP
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT
or BUS-294	INTERNSHIP IN BUSINESS
PITPT-102	INTRO/GRAPHIC COMMUNICATIONS

Total Credits **45.00**

Sequential Plan of Study - Culinary/Food & Beverage Pathway

Course	Title	Credits
First Year		
Fall		
CORE	Mathematical Ways of Knowing	3.00
ENGL-101	WRITING AND RHETORIC I	3.00
HSMPT-101	INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION	3.00
CULPT-101	CULINARY SKILLS I	3.00
CORE	Social & Behavioral Ways of Knowing	3.00
Credits		15.00
Spring		
ACCP-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY	3.00
CULPT-201	CULINARY SKILLS II	3.00
HSMPT-220	HOSPITALITY SUPERVISION	3.00
CORE	Oral Communication	3.00

HSMPT-210	FOOD AND BEVERAGE MANAGEMENT	3.00
Credits		15.00
Second Year		
Fall		
HSMPT-230	BAR AND BEVERAGE MANAGEMENT	3.00
HSMPT-243	HOSPITALITY SALES AND MARKETING	3.00
CULPT-240	CATERING AND EVENTS MANAGEMENT	3.00
BUS-220	BUSINESS COMMUNICATIONS	3.00
HLTH-253	NUTRITION	3.00
Credits		15.00
Spring		
HSMPT-285	HOSPITALITY ENTREPRENEURSHIP	3.00
CULPT-290	ADVANCED CULINARY	3.00
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT	6.00
CORE	Social & Behavioral Ways of Knowing	3.00
Credits		15.00
Total Credits		60.00

Sequential Plan of Study - Hotel/Resort Pathway

Course	Title	Credits
First Year		
Fall		
ENGL-101	WRITING AND RHETORIC I	3.00
CORE	Mathematical Ways of Knowing	3.00
HSMPT-101	INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION	3.00
CULPT-101	CULINARY SKILLS I	3.00
BUS-220	BUSINESS COMMUNICATIONS	3.00
Credits		15.00
Spring		
HSMPT-220	HOSPITALITY SUPERVISION	3.00
HSMPT-210	FOOD AND BEVERAGE MANAGEMENT	3.00
HSMPT-222	HOUSEKEEPING MANAGEMENT	3.00
ACCPT-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY	3.00
CORE	Social & Behavioral Ways of Knowing	3.00
Credits		15.00
Second Year		
Fall		
CULPT-240	CATERING AND EVENTS MANAGEMENT	3.00
HSMPT-221	FRONT OFFICE MANAGEMENT	3.00
HSMPT-243	HOSPITALITY SALES AND MARKETING	3.00
HSMPT-251	HOTEL/MOTEL OPERATIONS	3.00
HSMPT-270	SECURITY AND LOSS PREVENTION MANAGEMENT	3.00
Credits		15.00
Spring		
CORE	Social & Behavioral Ways of Knowing	3.00
HSMPT-285	HOSPITALITY ENTREPRENEURSHIP	3.00
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT	6.00

CORE	Oral Communication	3.00
Credits		15.00
Total Credits		60.00

Sequential Plan of Study - Events/Facilities Pathway

Course	Title	Credits
First Year		
Fall		
CORE	Mathematical Ways of Knowing	3.00
HSMPT-101	INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION	3.00
CULPT-101	CULINARY SKILLS I	3.00
ENGL-101	WRITING AND RHETORIC I	3.00
BUS-220	BUSINESS COMMUNICATIONS	3.00
Credits		15.00
Spring		
CORE	Oral Communication	3.00
HSMPT-210	FOOD AND BEVERAGE MANAGEMENT	3.00
CULPT-240	CATERING AND EVENTS MANAGEMENT	3.00
ACCP-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY	3.00
HSMPT-243	HOSPITALITY SALES AND MARKETING	3.00
Credits		15.00
Second Year		
Fall		
PITPT-102 or CITPT-265	INTRO/GRAPHIC COMMUNICATIONS or	3.00
HSMPT-220	HOSPITALITY SUPERVISION	3.00
HSMPT-273	THE ART OF EVENT PLANNING	3.00
HSMPT-270	SECURITY AND LOSS PREVENTION MANAGEMENT	3.00
CORE	Social & Behavioral Ways of Knowing	3.00
Credits		15.00
Spring		
CORE	Social & Behavioral Ways of Knowing	3.00
HSMPT-252	CONVENTION MANAGEMENT AND SERVICE	3.00
HSMPT-285	HOSPITALITY ENTREPRENEURSHIP	3.00
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT	6.00
Credits		15.00
Total Credits		60.00

Graduates from Hospitality Management ([https://www.careeronestop.org/toolkit/careers/occupations/occupation-profile.aspx?keyword=Food Service Managers&onetcode=11905100&location=UNITED STATES](https://www.careeronestop.org/toolkit/careers/occupations/occupation-profile.aspx?keyword=Food+Service+Managers&onetcode=11905100&location=UNITED+STATES)) programs go on to obtain careers in a variety of fields:

- Entrepreneurship
- Event Planning
- Catering
- Travel and Tourism
- Hotel and Restaurant Management
- Food and Beverage Management
- Marketing and Promotions
- Customer Service

Check out the U.S. Bureau of Labor Statistics website (<https://www.bls.gov/ooh/home.htm>) for more information about the potential careers above.