LODGING ROOMS DIVISION, CERTIFICATE OF PROFICIENCY

This program focuses on training the student for Rooms Division positions in the lodging industry. Students complete a practicum that provides work experience at an approved lodging facility.

Program contact: Learn more

This certificate will be automatically awarded when the certificate requirements are completed. If you do not want to receive the certificate, please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.

Learn more about how certificate credits apply to the related degree.

Related Degrees and Certificates

- Dietary Management, Certificate of Proficiency
- Hospitality Management with a Concentration in Culinary Art, Associate of Applied Business
- Hospitality Management (Hotel, Destination, and Event Management), Associate of Applied Business
- Hospitality Management (Restaurant/Food Service Management), Associate of Applied Business
- Event Planning, Short-Term Certificate
- Food and Beverage Operations, Certificate of Proficiency
- Personal Chef, Certificate of Proficiency
- Professional Baking, Certificate of Proficiency
- Professional Culinarian/Cook, Certificate of Proficiency
- Restaurant Entrepreneurship, Certificate of Proficiency

Program Learning Outcomes

This program is designed to prepare students to demonstrate the following learning outcomes:

1. Read and speak standard English and use basic math skills appropriate to a business environment.
2. Display a professional image, positive attitude, strong work ethic, and recognize your role in the success of the organization where you are employed.
3. Listen and effectively communicate in a positive, professional, and ethical manner with customers and co-workers of diverse backgrounds to create an exemplary hospitality experience.
4. Read and accurately interpret standard indicators of the organization's financial health.
5. Acquire and correctly use general industry information, technical skills, and certifications for employment in the hospitality industry.
6. Use appropriate technology for written communication, information gathering, scheduling, data analysis, forecasting, report generation, and planning to facilitate smooth operation of a hospitality/tourism organization.
7. Use organization and flexibility to complete tasks, make decisions, and problem solve in a timely manner with attention to detail in an unpredictable environment.

Suggested Semester Sequence

First Semester		Credit Hours
HOSP-1010	Introduction to the Hospitality Industry	2
HOSP-1020	Sanitation and Safety	2
HOSP-1040	Customer Service	2
MATH-1190	Algebraic and Quantitative Reasoning (or higher Approved Ohio Transfer 36 Mathematics course)	3
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
Select one of the following:		3
IT-1090	Computer Applications	
IT-109H	Honors Computer Applications	
	Credit Hours	**15**
Second Semester		
ACCT-1311	Financial Accounting	3
HOSP-1180	Event Planning Essentials	2
HOSP-1482	Housekeeping Management	2
HOSP-1580	Front Office Operations	2
HOSP-1960	Lodging/Tourism Field Experience	1
HOSP-2400	Hospitality Management and Supervision	3
HOSP-2480	Hospitality Law	3
	Credit Hours	**16**
	Total Credit Hours	**31**

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a counselor to determine the appropriate math required for your current major.