

HOSPITALITY MANAGEMENT WITH A CONCENTRATION IN HOTEL, DESTINATION & EVENT MANAGEMENT, ASSOCIATE OF APPLIED BUSINESS



The Hotel, Destination, and Event Management concentration prepares students for entry-level supervision in lodging, destination, and event management. This leads to management positions with increasing responsibility in lodging, tourism, and event management organizations. Included is a minimum component of food service and observations of front-office and sales/marketing and convention planning functions. This program is accredited by the Accreditation Commission on Programs in Hospitality Administration (ACPHA) Programs. Practical industry related experiences are included.

Program contact: Learn more

This degree program contains one or more embedded certificates which will be automatically awarded when the certificate requirements are completed. If you do not want to receive the embedded certificate(s), please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.

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

Related Degrees and Certificates

- Hospitality Management (Restaurant/Food Service Management), Associate of Applied Business
- Hospitality Management (Culinary Art), Associate of Applied Business
- Event Planning, Short-Term Certificate
- Food and Beverage Operations, Certificate of Proficiency
- Lodging Rooms Division, Certificate of Proficiency
- Personal Chef, Certificate of Proficiency
- Professional Baking, Certificate of Proficiency
- Professional Culinarian/Cook, Certificate of Proficiency

Program Learning Outcomes

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

1. Apply proper sanitation principles to meet industry standards and government regulations, and successfully complete ServSafe Certification Exam.
2. Utilize leadership and management skills by applying standard HR principles in regards to recruiting, retaining, and developing staff requiring interpersonal interaction, motivation, decision-making, to support the organization and its goals.
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. Obtain an entry-level skill position in the hospitality industry.
5. Demonstrate customer service skills and professional and ethical conduct according to appropriate industry/workplace standards.
6. Demonstrate an understanding of basic culinary competencies.
7. Acquire and correctly use general industry information, computer and technical skills, and certifications for employment in the hospitality industry.
8. 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.
9. Use organization and flexibility to complete tasks, make decisions, and problem solve in a unique timely manner with attention to detail in an unpredictable environment.
10. Identify and apply the knowledge and skills necessary for hospitality and tourism operations.
11. Develop and integrate a core set of business skills necessary to successfully operate a hospitality and tourism organization.
12. Demonstrate competence in the communication skills necessary for hospitality and tourism management.
13. Formulate business decisions in hospitality and tourism management.
14. Evaluate leadership principles necessary in the diverse and global hospitality and tourism industry.

Suggested Semester Sequence

First Semester		Credit Hours
HOSP-1010	Introduction to the Hospitality Industry	2
HOSP-1020	Sanitation and Safety	2
HOSP-1031	Fundamentals of Culinary Arts	3
HOSP-1040	Customer Service	2
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-1020	Applied Accounting	3
HOSP-1580	Front Office Operations	2
HOSP-1482	Housekeeping Management	2
HOSP-1180	Event Planning Essentials	2
Arts and Humanities requirements		3

Select one of the following:		3
ENG-1020	College Composition II	
ENG-102H	Honors College Composition II	
Credit Hours		15
Summer Session		
HOSP-1960	Lodging/Tourism Field Experience	1
Credit Hours		1
Third Semester		
HOSP-1380	Dimensions of Tourism	3
HOSP-2400	Hospitality Management and Supervision	3
HOSP-2480	Hospitality Law	3
HOSP-2700	Hospitality Purchasing	2
MATH-1190	Algebraic and Quantitative Reasoning (or higher Approved Ohio Transfer 36 Mathematics course) ¹	3
Credit Hours		14
Fourth Semester		
BADM-xxxx	Business Elective	3
HOSP-2380	Hospitality Marketing and Sales	3
HOSP-2500	Hospitality Cost Control	3
HOSP-2580	Convention Management and Meeting Planning	2
HOSP-2862	Lodging and Tourism Management Experience	1
Social and Behavioral Science requirements		3
Credit Hours		15
Total Credit Hours		60

¹ MATH-1240 Contemporary Mathematics taken prior to Fall 2024 will be accepted to meet Mathematics requirements for this program.

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.