

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



The Lodging/Tourism Management concentration prepares students for entry-level supervision in front office, sales and convention management. This leads to increasingly responsible management positions in hotels, motels and clubs. 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

Training and Credentials

- Event Planning

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.

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		Credit Hours
ACCT-1020	Applied Accounting	3
HOSP-1481	Housekeeping and Facilities Management	3
HOSP-1540	Lodging Operations Lab	1
HOSP-1580	Front Office Operations	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-1xxx	1000-level MATH course or higher	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