HOSPITALITY MANAGEMENT A.A.S. (CAREER)

Program website (https://www.frederick.edu/programs/hospitality,-culinary,-tourism/hospitality-management.aspx)

Program Description

Prepares students as trained hospitality professionals in a variety of hospitality sectors including hotels, resorts, clubs, restaurants, convention centers, and tourism related businesses. With input from current hiring hospitality leaders, the program is designed to ensure that students will learn the practical skills needed to excel in the hospitality industry in areas such as tourism, lodging, food and beverage, and event planning. Students will apply what they learn through capstone projects and experience in an internship. The course offerings emphasize the professional competencies necessary to meet industry standards. Graduates should qualify for entry-level positions in the hospitality sector and, with experience, advance to managerial positions or continue on to four year academic programs. Students will complete a 240-hour practicum (internship) experience. Students will earn several industry certifications such as ServSafe Food Manager® and Certified Guest Service Professional®, among others. With additional experience, graduates may be eligible to apply for certification as a Certified Hospitality Supervisor® (CHS®) from AHLEI.

Program Learning Outcomes

- Calculate and/or adjust recipe yields, ingredient and recipe costs, and menu cost using at least two different pricing methods, considering fixed and labor costs.
- Analyze the nutritional composition of a recipe and be able to modify and prepare dishes meeting recognized nutritional guidelines.
- Pass the NRAEF Food Protection Managers ServSafe™ examination.
- Demonstrate industry standards in sanitation, safety, and personal hygiene.
- Exhibit interpersonal skills and respect in the treatment of colleagues and patrons.
- Apply traditional management theory, leadership, and supervisory roles in hospitality.

Program Requirements

- Students must complete their credit **English and Mathematics** within the first 24 credits.
- One course must meet the cultural competence graduation requirement **(**https://frederick-public.courseleaf.com/general-education-core/#cultural**).**
- **CORE: The General Education CORE** is that foundation of the higher education curriculum providing a coherent intellectual experience for all students. Students should check with an advisor or the transfer institution (ARTSYS) before selecting General Education CORE requirements. http://artsys.usmd.edu/
- In some General Education categories (Mathematics, Biological & Physical Sciences), a 4-credit course selected from the GenEd course list will satisfy the requirement in place of a 3-credit course. Students should check with an advisor before selecting these courses.
- For the Physical Education, Health, or Nutrition requirement, a 3-credit PHED, HLTH, or NUTR course may satisfy the requirement in place of a 1-credit course. Students should check with an advisor before selecting this course.
- Students must earn a grade of "C" or better in ENGL 101 English Composition.

Code	Title	Credits
English		
ENGL 101	English Composition	3
Mathematics		
Mathematics Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#mathematics) - Recommended course(s) below:		3
MATH 101	Foundations of Mathematics	
Social & Behavioral Sciences		
ECON 200	Principles of Macroeconomics (satisfies Cultural Competence requirement)	3
Arts & Humanities		
Arts & Humanities Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#arts-humanities) - Recommended course(s) below:		3
COMM 107	Career Communication	
Biological & Physical Sciences		
Biological & Physical Sciences Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#biological-physical) - Recommended course(s) below:		3
BSCI 107	Study of the Human Body	
Interdisciplinary & Emerging Issues		
NUTR 102	Nutrition in a Changing World	3
General Education Elective		
General Education Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#general)		3
Physical Education, Health, or Nutrition Requirement		
NUTR 102	Nutrition in a Changing World (satisfies this requirement)	
Departmental Requirements		
BMGT 103	Introduction to Business	3
BMGT 225	Marketing	3
BMGT 227	Principles of Management	3
CMIS 101	Information Systems and Technology	3
HCTI 101	Sanitation and Food Safety	2
HCTI 150	Introduction to Hospitality Management	3
HCTI 155	Event Management	3
HCTI 160	Hospitality Operations	3
HCTI 170	Introduction to the Tourism Industry	3
HCTI 220	Food and Beverage Operations	3
HCTI 230	Restaurant Production and Service	4
HCTI 255	Applied Hospitality Management	3
HCTI 265	HCTI Practicum	1
Elective		2
Total Credits		**60**

Transfer Note

For more information on careers and transfer, contact the Career and Academic Planning Services office at 301.846.2471 or visit Transfer Services (https://www.frederick.edu/student-resources/counseling-advising/transfer-services.aspx).

Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests. Visit Jefferson Hall or call 301.846.2471 for advising.

Recommended First Semester		Credits
HCTI 101	Sanitation and Food Safety	2
HCTI 150	Introduction to Hospitality Management (7 1/2 week course) (Milestone) [1]	3
HCTI 160	Hospitality Operations (7 1/2 week course) [1]	3
ENGL 101	English Composition	3
Arts & Humanities Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#arts-humanities) - Recommended course(s) below:		3
COMM 107	Career Communication	
	Credits	14
Recommended Second Semester		
Mathematics Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#mathematics) - Recommended course(s) below:		3
MATH 101	Foundations of Mathematics	
ECON 200	Principles of Macroeconomics	3
BMGT 103	Introduction to Business	3
HCTI 155	Event Management (7 1/2 week course) [1]	3
HCTI 220	Food and Beverage Operations (7 1/2 week course) (Milestone) [1]	3
	Credits	15
Recommended Third Semester		
BMGT 227	Principles of Management	3
Elective [2]		2
HCTI 170	Introduction to the Tourism Industry (7 1/2 week course) [1]	3
HCTI 255	Applied Hospitality Management (7 1/2 week course) (Milestone) [1]	3
HCTI 230	Restaurant Production and Service	4
	Credits	15
Recommended Fourth Semester		
BMGT 225	Marketing	3
General Education Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#general)		3
NUTR 102	Nutrition in a Changing World (satisfies Physical Education, Health, or Nutrition requirement)	3
Biological & Physical Sciences Elective (Gen Ed course list) (https://frederick-public.courseleaf.com/general-education-core/#biological-physical) - Recommended course(s) below:		3
BSCI 107	Study of the Human Body	
CMIS 101	Information Systems and Technology	3
HCTI 265	HCTI Practicum [3]	1
	Credits	16
	Total Credits	60

1

Denotes courses that run for 7 1/2 weeks. When two 7 1/2 week courses are listed in the same semester, one is taken the 1st 7 1/2 weeks, the other is taken the 2nd 7 1/2 weeks – they are not taken at the same time.

2

Open elective - select any course(s) (credits may vary to fulfill degree requirements).

3

HCTI Practicum requires a minimum of 240 hours of work experience at approved site. It is recommended the practicum be completed during a summer term after the 2nd semester, but it may be completed anytime after the 2nd semester.

Part-time Students

Part-time students should complete courses in the order listed on the pathway. Please contact program manager for questions about part-time status.

Students who take fewer than 15 credits each semester or who require developmental English or Math coursework will need additional semesters to complete their degrees. Summer term and January session classes may help students to make faster progress.

Pathway Legend

Milestone - courses with the Milestone notation should be taken within the recommend credit range to stay on track for program completion.

Fall, Spring, Summer - courses with a Fall, Spring, or Summer notation indicate the course is offered in the specified semester only.