

# HOSPITALITY MANAGEMENT (AAS)

## Associate of Applied Science

### Career-Technical Program

#### Interest Areas:

#### Business Admin. and Management

The Hospitality Management program prepares students for entry-level management in the hospitality industry. Hospitality Management blends classroom instruction with hands-on learning in the areas of management, human resources, accounting, food and beverage operations, and lodging operations. An internship provides students with an opportunity to work in the field and be well prepared for future employment in restaurant, catering, hotels, and other segments of the hospitality industry.

Program Website ([https://www.nic.edu/programs/viewprogram.aspx?program\\_id=99](https://www.nic.edu/programs/viewprogram.aspx?program_id=99))

## Program Requirements

Course	Title	Credits
<b>Semester 1</b>		
CAOT-165	Productivity Software for Technical Programs	1
HOSP-100	Introduction to Hospitality and Tourism Management	3
HOSP-110	Front Office Procedures	3
HOSP-111	Food Safety and Sanitation	3
HOSP-117	Careers in Hospitality	3
GEM 3 - A.A.S. Mathematical Ways of Knowing		3-5
	Credits	16-18
<b>Semester 2</b>		
HOSP-102	Guest Focused Service	3
HOSP-215	Bar Beverage Management	3
HOSP-225	Event Planning and Management	3
HOSP-235	Food Appreciation	4
ENGL-101	English Composition	3
	Credits	16
<b>Semester 3</b>		
BUSA-221	Principles of Marketing	3
BUSA-265	Legal Environment of Business	3
COMM-101	Introduction to Speech Communication	3
HOSP-140	Leadership Principles	3
HOSP-250	Risk Management	3
	Credits	15
<b>Semester 4</b>		
ACCT-110 or ACCT-201	Small Business Accounting or Principles of Accounting	3
HOSP-230	Financial Management	3
HOSP-290	Hospitality Field Experience	3
GEM 6 - A.A.S. Social and Behavioral Ways of Knowing		3
A.A.S. Institutionally Designated		3
	Credits	15
	Total Credits	62-64

### Course Key



GEM



WCHE

AAS  
Institutionally  
Designated

Gateway



Milestone

## Program Outcomes

Upon completion of the program, students will be able to:

- Understand and apply the skills and knowledge necessary to work in various entry-level positions in the hospitality industry.
- Understand and discuss the characteristics of the hospitality industry.
- Utilize computer applications and software.
- Demonstrate proficiency in excellent guest services and conflict resolution.
- Function effectively individually and within team structures on various projects and assignments.
- Understand and utilize hospitality terminology with ease.
- Discuss and practice food safety.
- Identify tools common to the food service industry and demonstrate their appropriate use.
- Recognize various cooking principles and terminology.
- Compare various beverages and understand the responsibilities associated with serving alcohol.
- Plan and organize an event or meeting.
- Explain how functional areas within hotel are classified and how the departments interact and rely on each other.
- Develop and apply marketing and sales principles in the hospitality industry.
- Understand hospitality industry functions, their operations requirements, risks and revenue impact.
- Gain knowledge of the various roles and responsibilities of a manager and evaluate their importance to the hospitality industry.:
- Understand the importance of financial reporting and accounting principles as related to hospitality.
- Apply the principles of ethics when performing responsibilities of a manager and evaluate their importance to the hospitality industry.

In addition to the program outcomes, students will meet the following North Idaho College General Education (GEM) Requirements: Written and Oral Communication; Mathematical Ways of Knowing; Social and Behavioral Ways of Knowing; and an additional program-designated or selected course from any of the GEM requirements.