

HOSPITALITY MANAGEMENT (ATC)

Advanced Technical Certificate

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.

Gainful Employment Information (<https://www.nic.edu/programs/ge/99-CC2/Gedt.html>)

Program Website (https://www.nic.edu/programs/viewprogram.aspx?program_id=99)

Program Requirements

Course	Title	Credits
Semester 1		
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
Select one of the following:		3-5
MCTE-101	Technical Mathematics	
GEM 3 - A.A.S. Mathematical Ways of Knowing		
Credits		16-18
Semester 2		
HOSP-102	Guest Focused Service	3
HOSP-215	Bar Beverage Management	3
HOSP-225	Event Planning and Management	3
HOSP-235	Food Appreciation	4
ECTE-100 or ENGL-101	Fundamentals for Writing or English Composition	3
Credits		16
Semester 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		12
Semester 4		
ACCT-110 or ACCT-201	Small Business Accounting or Principles of Accounting	3
BUSA-221	Principles of Marketing	3
HOSP-230	Financial Management	3

HOSP-290	Hospitality Field Experience	3
Credits		12
Total Credits		56-58

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.