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. Students receive instruction in the areas of management, human resources, accounting, food and beverage operations, and lodging operations. Internships provide students with the opportunity to apply classroom training to their personalized specific experiences.

The program is designed with two pathways to accommodate two different types of students.

Introduction to Industry pathway is for students who have minimal to no experience in the hospitality industry. These students would typically prefer and benefit from a more hands on approach. Students get real-world experience in the kitche, dining room, and deli operating Emery's Restaurant located on the second floor of the Hedlund Building.

Industry Trained pathway is best for students that have extensive experience and are currently working in industry. The courses are offered online to provide more flexibility with the expectation that students are receiving training in the field.

Contact Information:
Career & Technical Professional Programs Division
Hedlund Building, Room 101
Phone: (208) 769-3226
Program Website (https://www.nic.edu/hospitality/)

Program Requirements

Course	Title	Credits
Semester 1		
HOSP-100 or HOSP-207	Introduction to Hospitality and Tourism or Exploring Hospitality and Cultural Connections	3
HOSP/CULA-111	Food Safety and Sanitation	3
GEM 1 - A.A.S. Written Communication		3-4
Select one of the following Pathways:		9
Introduction to Industry:		
HOSP-121	Professional Kitchen I	
HOSP-121L	Professional Kitchen Lab I	
HOSP-180	Introduction to Customer Service	
HOSP-180L	Introduction to Customer Service Lab	
Industry Trained:		
BLDR-105	Customer Service	
CAOT-120	Word Processing/Word I	
CAOT-130	Spreadsheets/Excel I	
HOSP-235	Food Appreciation	
Credits		**18-19**
Semester 2		
HOSP-117	Careers in Hospitality	3
HOSP-135	Lodging Operations Management	3
HOSP-225	Event Planning and Management	3
HOSP-291	Hospitality Field Experience I	1
Select one of the following:		3-5
BLDR-120	Financial Business Applications	
GEM 3 - A.A.S. Mathematical Ways of Knowing		
Credits		**13-15**
Semester 3		
BLDR-122	Leadership	3
BUSA-265	Legal Environment of Business	3
COMM-101	Fundamentals of Oral Communication	3
HOSP-292	Hospitality Field Experience II	1
BUSA-221 or HOSP-217	Principles of Marketing or DECA Marketing	3
Credits		**13**
Semester 4		
BOAA-110 or ACCT-201	Small Business Accounting or Principles of Accounting	3
CULA-268	Introduction to Wine, Beer and Spirits	2
ENTP-125	Small Business Financial Management	3
HOSP-267	Responsible Alcohol Service	1
HOSP-293	Hospitality Field Experience III	1
Credits		**10**
Total Credits		**54-57**

Course Key

◇①	AAS	📍	🚩
GEM	AAS Institutionally Designated	Gateway	Milestone

Program Outcomes

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

1. Identify the skills necessary to work in various entry-level positions, industry specific terminology, guest services standards, conflict resolution methods and the distinctive characteristics of the hospitality industry.

2. Demonstrate the ability to use current technology and various computer applications relevant to hospitality industry.

3. Discuss and compare tools common to the food service industry, cooking principles, various beverage and the methods of serving them.

4. Plan and organize an event or meeting.

5. Describe how functional areas within hotels are classified and how the departments interact and rely on each other.

6. Demonstrate effective communication skills by meeting deadlines and following instructions individually and cooperatively within team structures on various projects and assignments.

7. Recognize the risks and responsibilities associated with serving alcohol and food safety.

8. Discuss and implement basic management skills, problem solving techniques, hospitality rules regulations and procedures governing establishments and their impact on operations requirements, risks and revenue.

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9. Explain the importance of financial reporting, accounting, ethics, marketing and sales principles as they relate to hospitality.