HOSPITALITY MANAGEMENT (ITC)

Interm Technical Certificate

Career-Technical Program
Interest Areas:
   Business Admin. and Management

The Hospitality Management program provides an overview of the various departmental functions within the hospitality and tourism industry. Students will learn skills in general management, customer service, front office and rooms operations, event planning, safety and sanitation, food appreciation, and bar and beverage management and controls. Business ethics and effective communication skills are also emphasized. This one-year certificate program offers the basic skills needed to start a career as a Hospitality Manager. Most graduates will enter the field as trainees or supervisors.

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:		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
Select one of the following:		3-5
BLDR-120	Financial Business Applications	
GEM 3 - A.A.S. Mathematical Ways of Knowing		
Credits		**12-14**
Total Credits		**30-33**

Course Key

GEM	AAS Institutionally Designated	Gateway	Milestone
◇	AAS	📍	🚩

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.