

## HOSPITALITY

### **Associate of Arts Degree**

#### **General Education Courses** (36 credit hours required)

Credit hours in parentheses indicate the required number of credits in each discipline.

#### **Behavioral/Social Science** (3 credits required)

American History Pre 1877	3.0 credit hours
American History Post 1876	3.0 credit hours
Political Science	3.0 credit hours
Introduction to Psychology	3.0 credit hours
Sociology	3.0 credit hours

#### **Communications** (3 credits required)

Speech Communication	3.0 credit hours
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#### **Computers** (3 credits required)

Introduction to Computers	3.0 credit hours
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#### **Economics** (6 credits required)

Microeconomics	3.0 credit hours
Macroeconomics	3.0 credit hours

#### **English** (6 credits required)

English Composition I	3.0 credit hours
English Composition II	3.0 credit hours

#### **Humanities/Fine Arts** (3 credits required)

American Literature	3.0 credit hours
English Literature	3.0 credit hours

#### **Mathematics** (6 credits required)

College Algebra	3.0 credit hours
College Mathematics	3.0 credit hours
STA2023 Statistics (required)	3.0 credit hours

#### **Natural Science** (6 credits required)

General Biology	3.0 credit hours
General Biology Laboratory	1.0 credit hours
Advanced Biology	3.0 credit hours
Advanced Biology Laboratory	1.0 credit hours
Environmental Science	3.0 credit hours

\*Must be completed with a grade of "C" or higher for Gordon Rule credit

## Course Descriptions

**HFT1000 Introduction to Hospitality Industry** 3.0 credit hours

This course is designed to examine the overview and history of the hospitality industry and provide a comprehensive look at each department in the food service, lodging, and travel industries. The course will explore the various career opportunities and their expectations within national and international perspectives among the travel and tourism industry.

**HFT1265 Food and Beverage Management** 3.0 credit hours

The course introduces food and beverage as a revenue generator. This course covers different food and beverage outlets including banquets, quick casual, fine dining, theme restaurants and bars/lounges. Student will be exposed to the basic techniques of menu planning, procurement, service, pricing strategies and food and beverage regulations. Included in this course students will participate in the National Restaurant Association ServSafe examination.

**HFT2930 Selected Topics in Hospitality Industry** 3.0 credit hours

This course is designed to develop increased proficiency with the skills and behaviors necessary to deliver quality customer service, professional development, and housekeeping operations in hotel and resort operations. Students will explore the role of housekeeping operations, identify levels of customer service and the value of exceeding customer expectations, and recognizing different communication styles. This course will also cover professional development using mock-interviews, resume review, and career research. Included in this course students will participate in the American Hotel & Lodging Educational Institute Guest Service Gold and receive their CGSP certification.

**HFT2430 Hotel Financial Accounting- Night Auditing** 3.0 credit hours

This course analyzes and evaluates financial records, interpretation, and understanding of the auditing process. Emphasis is placed on report development, reconciliation of various ledger accounts, internal control, and procedures.

**HFT2500 Hospitality Marketing, Sales & Promotion** 3.0 credit hours

This course is designed to analyze various marketing and sales concepts as it relates to hotel and resorts, spa, clubs, casino, and recreation. The course will focus on various topics examining market segmentation, product placement, integration of technology, social media, sales and advertising. The students will understand the importance of marketing to guests and understanding their needs and behavior.

**HFT1210 Supervision in Hospitality Industry** 3.0 credit hours

Examines the techniques involved in the supervision of employees, developing sound relations with other departments, group discussions, methods of improvement and development of cost consciousness. Job analysis and job description techniques are developed.

**HFT2945 Hospitality Externship I**

3.0 credit hours

In conjunction with an approved sponsor, students are provided with an opportunity to practice classroom skills at a hands-on, off-campus professional hotel, resort or food service environment. It is a diverse learning experience for students who have completed their academic class work. Students who have completed their coursework will work with the Externship Coordinator to plan their externship.

**HFT2945 Hospitality Externship II**

3.0 credit hours

In conjunction with an approved sponsor, students are provided with an opportunity to practice classroom skills at a hands-on, off-campus professional hotel, resort or food service environment. It is a diverse learning experience for students who have completed their academic class work. Students who have completed their coursework will work with the faculty to plan their externship.