

HOSPITALITY MANAGEMENT, Associate in Arts Degree - 1600

Business, Hospitality, and Tourism Division

Students prepare for employment in entry-level positions in hotels or restaurants as front office managers, hotel food and beverage sales managers, restaurant assistant managers, or dining room supervisors. This program includes specialized courses but also courses in related business areas and in general education. The complete program is available at the Harrisburg Campus; some required courses are available at the Lancaster, Lebanon, York, and Gettysburg Campuses and at other sites.

Career Opportunities

Graduates can be employed in entry level hotel or restaurant management positions in front offices, sales and marketing and restaurant front of the house positions.

Competency Profile

This curriculum is designed to prepare students to:

- Demonstrate basic skills in rooms-division management
- Understand front office practices and housekeeping procedures
- Display knowledge of dining room service and management techniques
- Supervise and practice food service sanitation techniques
- Practice appropriate human relations techniques
- Write and speak effectively
- Appreciate accomplishments in the arts and sciences

PROGRAM REQUIREMENTS (TOTAL CREDITS = 71)

General Education		Major		Other Required Courses	
ENGL 101 English Composition I	3	HRIM 101 Introduction to Hospitality	3	CIS 105 Intro to Software for Business	3
ENGL 102 English Composition II or		HRIM 102 Applied Hospitality Math	2	Business or Mgmt Elective*	<u>3</u>
ENGL 106 Written Business Comm.	3	HRIM 103 Hospitality Marketing	3		6
SPCH 101 Effective Speaking	3	HRIM 104 Nutrition or			
Core A Elective	3	HRIM 110 Menu Design & Mktg or			
Core B Elective	3	HRIM 122 Food Purchase, Rec. & Store	3	*Select from the following: ACCT, AOS, AUCT,	
Core C Elective	3	HRIM 113 Sanitation & Safety	2	BUSI, CIS, FIN, HM, HRIM, MGMT, MKTG,	
Free Elective	3	HRIM 114 Hospitality Accounting	3	TOUR, WEB	
Physical Education & Wellness	<u>1</u>	HRIM 125 Dining Room Management	3		
	22	HRIM 221 Basic Foods	3		
		HRIM 231 Cost Control Food & Labor	3		
		HRIM 251 Development of			
		Supervisory Personnel	3		
		HM 112 Front Office Operations	3		
		HM 154 Supervisory Housekeeping	3		
		HM 254 Hosp. Leadership & Mgmt	3		
		HM 269 Hosp. Industry Computer			
		Systems or			
		HM 270 Convention/Conference			
		Mgmt or			
		TOUR 201 Tourism: Theories &			
		Practices	3		
		HM 278 Hotel/Motel Management			
		Seminar or			
		HRIM 265 Cooperative Seminar &			
		Field Practice	<u>3</u>		
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RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part time students can complete this program by taking one or more courses each semester.

Semester I		Semester II		Semester III		Semester IV		Summer Session	
CIS 105	3	ENGL 102 or 106	3	HM 112	3	HRIM 103	3	HRIM 265 or	
ENGL 101	3	PE & W	1	HM 154	3	HRIM 114	3	HM 278	3
HRIM 101	3	HRIM 125	3	HM 254	3	SPCH 101	3	Free Elective	3
HRIM 102	2	HRIM 221	3	HRIM 231	3	Hotel/Tourism Elec.	3		
HRIM 113	2	Business/Mgmt Elec.	3	HRIM 251	3	Food Service Elect.	3		
		Core C Elective	3	Core B Elective	3	Core A Elective	3		

Effective Fall 2008 all Associate Degree Programs must meet Diversity (D) and Physical Education and Wellness (W) requirements.