

HOSPITALITY MANAGEMENT-CAREER OPTION – B056

A.S. in Hospitality Management

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E-Institute: <http://webtide.hccdl.org>

Courses in red are not available online.

The Hospitality Management Career Option prepares students for various types of management positions in the hospitality industry. Career opportunities in this fast-growing industry exist in such diverse sectors as travel and tourism, lodging, the restaurant industry, recreation and leisure, gaming entertainment, and conference and meeting planning.

Upon graduating from this Program, students will be able to use general business skills as well as functionally-based hospitality industry skills to define relationships between situations and understand professional terminology and concepts within the industry. Students will use mathematics and a business-oriented approach to identify, define, respond to and evaluate problem resolutions to global hospitality industry problems; understand the current ethical and social issues in the hospitality industry; and communicate effectively with colleagues and customers using a variety of information resources. Students will possess the tools to work effectively in an organization and as a member of a team and give first-hand industry experience.

Term/Grade	Course Number	Course Name	Course Credits	
		GENERAL EDUCATION REQUIREMENTS		20
_____	ECN 101	Principles of Economics I	3	
_____	ENG 101	Language and Literature I	3	
_____	ENG 102	Language and Literature II	3	
_____		Social Science Elective (B)	3	
_____	_____	Lab Science (D)	4	
_____	_____	Lab Science (D)	4	
		PROGRAM REQUIREMENTS		40
_____	ACC 111	Principles of Accounting I	4	
_____	BUS 115	Computer Applications	3	
_____	BUS 220	Business Communications	3	
_____	CUL 111	Safety and Sanitation	2	
_____	CUL 250	Banquet Cooking and Service¹	3	
_____	HCA 101	Introduction to the Hospitality Industry	3	
_____	HCA 102	Hotel Operations	3	
_____	HCA 130	Principles of Food Production (Spring)	4	
_____	HCA 232	Food and Beverage Operations (Spring) ¹	3	
_____	HCA 280	Cooperative Education in Hospitality Management I ²	3	
_____	MGT 230	Principles of Management	3	
_____	MGT 231	Human Resource Management (Spring)	3	
_____	NTR 101	Introduction to Nutrition <u>or</u>		
_____	CUL 103	Nutrition for Foodservice	3	
		PROGRAM ELECTIVES		3
_____	_____	General Elective	3	
		Total Credits		63

NOTES:

¹ Prerequisite: CUL 101 or HCA 130.

² Prerequisites: 24 credits in A.S. programs or 12 credits in certificate programs, and the completion of HCA 101 and HCA 102 or HCA 130.