

HOSPITALITY MANAGEMENT - ASSOCIATE OF APPLIED SCIENCE (AAS)

Description

The Associate of Applied Science in Hospitality Management prepares students for immediate employment in hospitality occupations. The degree provides students required industry skills, including management, hospitality technology, food and beverage operations, fundamentals of business marketing, customer service, and financial analysis.

Program Learning Outcomes

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

1. Apply diligent management, leadership, and interpersonal skills.
2. Apply thorough customer service skills.
3. Demonstrate proficiency in the use of hospitality industry-specific technologies.
4. Identify and apply rigorous food safety and sanitation practices.
5. Understand and demonstrate business and financial management.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Demonstrate proficiency in the use of hospitality industry-specific communication.

ENTRANCE REQUIREMENTS

Academic Entrance Requirements

- Completion of or concurrent enrollment in WR 121 Academic Composition or BA 214 Business Communications
- Completion of MTH 015 Basic Mathematics or minimum placement Math Level 7

ADDITIONAL PROGRAM COSTS (BEYOND STANDARD TUITION/FEES AND TEXTBOOKS)

Material Costs

- Oregon Liquor Control Commission service permit: \$28.65
- Knives, uniforms, and additional supplies: approximately \$1,500

Enrollment Fees

- Specified courses: \$185 per credit fee for lab and consumable materials (see [program requirements](#) for courses with these fees indicated with: courses¹)

Course Requirements

Course	Title	Credits
Level 1 Foundation Courses		
BA 217	Accounting Fundamentals	4
CIS 120	Computer Concepts (or Computer Competency Test)	0-4
CIS 131	Software Applications	4
CUL 101	Introduction to Culinary Arts ¹	4
CUL 102	Food Safety and Sanitation	2

CUL 104	Applied Math for Culinary Arts	4
HM 101	Introduction to Hospitality	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
LIB 100	Introduction to Finding Information	1
WR 121	Academic Composition	3-4
or BA 214	Business Communications	
Level 2 Core Courses		
BA 178	Customer Service	3
BA 223	Marketing Principles I ²	4
BA 250	Entrepreneurship	4
CIS 125E	Excel	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
HM 160	Wine and Specialty Beverage Management and Service ¹	4
HM 190	Dining Room Operations	5
HM 210	Menu Composition and Analysis	3
HM 230	Lodging Management	4
HM 240	Hospitality Law	4
HM 280	Hospitality Management Industry Internship	6
HM 290	Career Success and eFolio Presentation	2
Level 3		
Choose 16 credits from the following:		16
BA 101	Introduction to Business ²	
BA 224	Human Resources Management	
BA 249	Retailing	
BA 261	Consumer Behavior	
CIS 178	Internet in Depth	
HHP 268	Sustainable Food and Nutrition	
HM 275	Mixology and Beverage Operations	
Total Credits		92-97

¹ Course carries a \$185 per credit fee for lab and consumable materials.

² BA 101 Introduction to Business is recommended preparation for BA 223 Marketing Principles I (Level 2 core course).

Advising Notes

Foundation courses ensure that students have basic skills and basic business concepts to address further skill development. Foundation courses include math, computer, and writing skills. Core courses that will allow students to begin to understand concepts in their specialization courses are taken in level 3. Students should take as many level 1 courses as possible before attempting level 2 courses, level 2 courses before level 3 courses, etc. This will enable students to approach each class with the background necessary to succeed and to enjoy the course content.

This degree is designed for students planning to enter their chosen career upon graduation. Only selected credits are considered transferable to

public or private baccalaureate institutions. See advisor for additional information.

Performance Standards

- Academic Requirements:
 - Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
 - All courses in the program must be completed with a grade of C or higher.

Sample Plan

First Year

Fall		Credits
CIS 120	Computer Concepts (or Computer Competency Test)	0-4
CUL 104	Applied Math for Culinary Arts	4
HM 101	Introduction to Hospitality	4
LIB 100	Introduction to Finding Information	1
WR 121 or BA 214	Academic Composition or Business Communications	3-4
Credits		12-17

Winter

CUL 101	Introduction to Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 160	Wine and Specialty Beverage Management and Service	4
Credits		14

Spring

BA 217	Accounting Fundamentals	4
CIS 125E	Excel	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
HM 210	Menu Composition and Analysis	3
Credits		14

Summer

HM 280	Hospitality Management Industry Internship	6
Credits		6

Second Year

Fall		Credits
CIS 131	Software Applications	4
HM 190	Dining Room Operations	5
HM 230	Lodging Management	4
Choose 4 credits from the following:		4
BA 101	Introduction to Business	
BA 224	Human Resources Management	
BA 249	Retailing	
BA 261	Consumer Behavior	
CIS 178	Internet in Depth	
HHP 268	Sustainable Food and Nutrition	
HM 275	Mixology and Beverage Operations	
Credits		17

Winter

BA 178	Customer Service	3
BA 223	Marketing Principles I	4
BA 250	Entrepreneurship	4
HM 240	Hospitality Law	4
Credits		15

Spring

HM 290	Career Success and eFolio Presentation	2
Choose 12 credits from the following:		12
BA 101	Introduction to Business	
BA 224	Human Resources Management	
BA 249	Retailing	
BA 261	Consumer Behavior	
CIS 178	Internet in Depth	
HHP 268	Sustainable Food and Nutrition	
HM 275	Mixology and Beverage Operations	
Credits		14
Total Credits		92-97