

# Hospitality Management

## FOOD SERVICE MANAGEMENT SPECIALIZATION

COURSE TITLE	LECTURE HOURS	LAB HOURS	COURSE CREDITS
ACC 115 Applied Accounting	3	0	3
HRI 159 Introduction to Hospitality Industry Computer Systems	3	2	4
HRI 190 Coordinated Internship	0	15	3
HRI 119 Applied Nutrition for Food Service	3	0	3
HRI 158 Sanitation and Safety	3	0	3
HRI 224 Recipe and Menu Management	3	0	3
HRI 251 Food and Beverage Cost Control I	3	0	3
HRI 275 Hospitality Law	3	0	3
HRI 134 Food and Beverage Service Management	3	0	3
HRI 228 Food Production Operations	3	0	3
HRI 235 Marketing of Hospitality Services	3	0	3
HRI 257 Catering Management	3	0	3
HRI 290 Coordinated Internship	0	15	3

**Total Minimum Credits for AAS degree in Hospitality Management  
Food Service Management Specialization**

**68**

<sup>1</sup> SDV must be taken in the student's first semester.

<sup>2</sup> Any three (3) credit course with the SOC, PSY, HIS, PLS, ECO, GEO, or SSC prefix will satisfy this requirement.

<sup>3</sup> A list of courses that will satisfy this requirement is available at [www.reynolds.edu/hospitality/electives.htm](http://www.reynolds.edu/hospitality/electives.htm) or from the school office.

<sup>4</sup> Students enrolled in HRI classes involving food laboratory usage will be allowed in laboratories only when wearing the required uniforms. Uniform specifications may be obtained at [www.reynolds.edu/hospitality/uniforms.htm](http://www.reynolds.edu/hospitality/uniforms.htm) or from program faculty.



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# Hospitality Management

## Associate of Applied Science

### Specializations:

- Food Service Management
- Hospitality Entrepreneurship
- Lodging Operations

**Purpose:** Virginia Employment Commission projections indicate that growth in hospitality careers will exceed the average growth of all occupations in the Commonwealth during the next decade. The curriculum provides technical education in business careers and is intended to lead to employment in the hospitality industry. The curriculum is competency-based and articulates with secondary school programs in the college's service region.

**Occupational Objectives:** The Food Service Management Specialization prepares graduates to enter the following jobs: Assistant Food Service Director, Banquet Manager, Beverage Manager, Catering Manager, Dining Room Manager, Director of Dietary Department, Food and Beverage Manager, Food and Beverage Director, Restaurant/Dining Room Manager, Restaurant Manager (Full Service), Unit Manager (Quick Service).

**The Hospitality Entrepreneurship Specialization** prepares graduates to own and operate a hospitality enterprise. The curriculum includes several approved electives which enable students to tailor the curriculum to their own particular venture orientations.

**The Lodging Operations Specialization** prepares graduates to enter the following positions: Accounting Supervisor, Concierge, Convention Sales Manager, Food and Beverage Controller, Guest Services Manager, Hotel Assistant Housekeeping Director, Hotel Front Office Manager, Innkeeper/Manager Bed & Breakfast Inn, Night Auditor, Purchasing Manager, Security/Loss Prevention Manager, and Training Manager. Students who graduate with the Lodging Operations Specialization are eligible to simultaneously receive the Hospitality Management Diploma from the Educational Institute of the American Hotel & Motel Association. The program head should be contacted for further details concerning dual awards.

**Admission Requirements:** General college curricular admission

**Program Notes:** Students who earn a final grade lower obtain permission from their advisor to continue the major. Students will normally be required to repeat courses in their are earned. Exceptions must be approved in writing by the program head.

The competency-based nature of the curriculum allows students with previous educational studies or training experience to be evaluated for advanced standing. Students who believe they are eligible for such consideration are required to meet with their advisor to discuss eligibility for evaluation and possible advanced standing.



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[www.Reynolds.edu/hospitality](http://www.Reynolds.edu/hospitality)

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The purpose of the Associate of Applied Science (AAS) degree curriculum is to prepare students for immediate employment upon graduation. Four-year college and university transfer opportunities for Associate of Applied Science degrees, if existing, are usually very specific in nature. Students may, however, substitute some courses in the AAS degree curriculum with courses that generally transfer to senior institutions. Students should consult their advisor at the earliest possible date for further guidance and are advised to get assurances in writing in advance from the institution to which they wish to transfer.

**Computer Competency Requirement:** Students in this program will meet the college's computer competency requirement by successfully completing HRI 159.

**Curriculum Sequence:** The curriculum sequence illustrated is one example of how courses may be completed. For complete information, visit <http://www.reynolds.edu/hospitality/Hospitality Management Sequence.htm>.

## CURRICULUM

COURSE TITLE	LECTURE HOURS	LAB HOURS	COURSE CREDITS
SDV 100 <sup>1</sup> College Success Skills	1	0	1
ENG 111 College Composition I	3	0	3
HRI 154 Principles of Hospitality Management	3	0	3
MTH 120 Introduction to Mathematics	3	0	3
____ <sup>2</sup> Social Science Elective	3	0	3
ECO 201 Principles of Economics I–Macroeconomics	3	0	3
ENG 112 College Composition II	3	0	3
HLT 100 First Aid and Cardiopulmonary Resuscitation	3	0	3
HRI 140 Fundamentals of Quality for the Hospitality Industry	3	0	3
HRI 255 Human Resources Management and Training or Hospitality and Tourism	3	0	3



## LODGING OPERATIONS SPECIALIZATION

COURSE TITLE	LECTURE HOURS	LAB HOURS	COURSE CREDITS
HRI 159 Introduction to Hospitality Industry Computer Systems	3	2	4
HRI 190 Coordinated Internship	0	15	3
___ <sup>3,4</sup> Approved Elective	3	0	3
ACC 115 Applied Accounting	3	0	3
HRI 160 Executive Housekeeping	3	0	3
HRI 235 Marketing of Hospitality Services	3	0	3
HRI 265 Hotel Front Office Operations	3	0	3
___ <sup>3,4</sup> Approved Elective	3	0	3
HRI 134 Food and Beverage Service Management	3	0	3
HRI 257 Catering Management	3	0	3
HRI 275 Hospitality Law	3	0	3
HRI 290 Coordinated Internship	0	15	3
HRI 270 Strategic Lodging Management	3	0	3

**Total Minimum Credits for AAS Degree in Hospitality Management Lodging Operations Specialization**

**68**

## HOSPITALITY ENTREPRENEURSHIP SPECIALIZATION

COURSE TITLE	LECTURE HOURS	LAB HOURS	COURSE CREDITS
HRI 159 Introduction to Hospitality Industry Computer Systems	3	2	4
HRI 190 Coordinated Internship	0	15	3
___ <sup>3,4</sup> Approved Elective	3	0	3
ACC 115 Applied Accounting	3	0	3
BUS 165 Small Business Management	3	0	3
HRI 150 Introduction to Hospitality Ownership	3	0	3
HRI 235 Marketing of Hospitality Services	3	0	3
___ <sup>3,4</sup> Approved Elective 3 0 3			
HRI 134 Food and Beverage Service Management	3	0	3
HRI 257 Catering Management	3	0	3
HRI 275 Hospitality Law	3	0	3
HRI 290 Coordinated Internship	0	15	3
___ <sup>3,4</sup> Approved Elective	3	0	3
TOTAL	12	15	15

**Total Minimum Credits for AAS Degree in Hospitality Management Hospitality Entrepreneurship Specialization**

**68**



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