

Hospitality Management

Associate of Applied Science

Specializations:

- Food Service Management
- Hospitality Entrepreneurship
- Lodging Operations

Purpose: The Hospitality Management program provides a specialized business education and is intended to lead to management employment in the hospitality industry.

Occupational Objectives: The *Food Service Management Specialization* prepares graduates to contribute leadership at manager and director levels in hotels, resorts, restaurants, catering operations, non-commercial food service operations and a variety of retail businesses. The *Hospitality Entrepreneurship Specialization* prepares graduates to own and operate their own 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 provide leadership in a variety of management positions in hotels and resorts. 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 & Lodging Association. The program head should be contacted for further details concerning dual awards.

Admission Requirements: General college curricular admission

Program Notes: In addition to general college curricular admission, students must demonstrate college level proficiency in reading and writing. Proficiency may be demonstrated by:

1. Submission of official college transcripts that record completion of a college level composition course, or
2. Submission of SAT or ACT scores, taken within the past five years, at the following levels:
 - ACT Verbal 19
 - SAT Verbal 480 (taken on or after April 1, 1995)
 - SAT Critical Reading 480 (taken on or after March 1, 2005), or
3. Successful completion of the COMPASS English placement test for ENG 111, with a satisfactory score on the reading test. Students with deficiencies in reading or writing may require developmental studies to be commenced during their first semester of enrollment, and completed sequentially every subsequent semester until all developmental requirements are satisfied.

Students who earn a final grade lower than "C" in any HRI course must obtain permission from their advisor to continue the major in Hospitality Management. Students will normally be required to repeat courses in their major when grades lower

than "C" are earned.

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.

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: Curriculum Sequence: The courses listed below are required for degree completion, but do not reflect a prescribed sequence. Recommended sequences can be viewed at <http://www.jsr.vccs.edu/hospitality/hospitalitysequence.htm>

Faculty provide one-on-one advising to enhance student success. Students pursuing this certificate must schedule and complete an entry interview with their faculty advisor. Once enrolled, students must meet with their advisor every semester to review their scheduling strategy and status toward graduation.

CURRICULUM				
COURSE	TITLE	LEC. HRS.	LAB. HRS.	CRS. CRE.
SDV 100 ¹	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
____ ²	Humanities/Fine Arts Elective	3	0	3
TOTAL		13	0	13
____ ²	Social/Behavioral Science Elective	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 for Hospitality and Tourism	3	0	3

TOTAL	15	0	15
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LODGING OPERATIONS SPECIALIZATION CURRICULUM				
COURSE	TITLE	LEC. HRS.	LAB. HRS.	CRS. CRE.
HRI 159	Introduction to Hospitality Industry Computer Systems	3	2	4
HRI 290	Coordinated Internship	0	15	3
____ 3,4	Approved Elective	3	0	3
TOTAL		6	17	10
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
____ 3,4	Approved Elective	3	0	3
TOTAL		15	0	15
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 298	Seminar and Project in Hospitality Management	3	0	3
TOTAL		9	15	12
HRI 270	Strategic Lodging Management	3	0	3
TOTAL		3	0	3
Total Minimum Credits for AAS Degree in Hospitality Management Lodging Operations Specialization				68

HOSPITALITY ENTREPRENEURSHIP SPECIALIZATION CURRICULUM				
COURSE	TITLE	LEC. HRS.	LAB. HRS.	CRS. CRE.
HRI 159	Introduction to Hospitality Industry Computer Systems	3	2	4
HRI 290	Coordinated Internship	0	15	3
____ 3,4	Approved Elective	3	0	3
TOTAL		6	17	10
ACC 115	Applied Accounting	3	0	3
HRI 241	Supervision in the Hospitality Industry	3	0	3

HRI 150	Introduction to Hospitality Ownership	3	0	3
HRI 235	Marketing of Hospitality Services	3	0	3
___ ___ ^{3,4}	Approved Elective	3	0	3
TOTAL		15	0	15
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 298	Seminar and Project in Hospitality Management	3	0	3
___ ___ ^{3,4}	Approved Elective	3	0	3
TOTAL		12	15	15
Total Minimum Credits for AAS Degree in Hospitality Management Hospitality Entrepreneurship Specialization				68

FOOD SERVICE MANAGEMENT SPECIALIZATION CURRICULUM				
COURSE	TITLE	LEC. HRS.	LAB. HRS.	CRS. CRE.
ACC 115	Applied Accounting	3	0	3
HRI 159	Introduction to Hospitality Industry Computer Systems	3	2	4
HRI 290	Coordinated Internship	0	15	3
TOTAL		9	2	10
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
TOTAL		15	0	15
HRI 134	Food and Beverage Service Management	3	0	3
HRI 241	Supervision in the Hospitality Industry	3	0	3
HRI 235	Marketing of Hospitality Services	3	0	3
HRI 257	Catering Management	3	0	3
HRI 298	Seminar and Project in Hospitality Management	3	0	3
TOTAL		12	15	15
Total Minimum Credits for AAS degree in Hospitality Management Food Service Management Specialization				68
¹ SDV must be taken in the student's first semester.				
² A list of approved general education electives (humanities/fine arts, social/behavioral sciences,				

mathematics, science, and personal wellness) is provided in the General Education section of the catalog under Curriculum Planning and Design.

³A list of courses that will satisfy this requirement is available at www.reynolds.edu/hospitality/electives.htm or from the school office.

⁴Students enrolled in HRI classes involving food laboratory usage will be allowed in laboratories only when wearing approved uniforms. Students enrolled in HRI 106, 145, 206, 207, 218, 219, 220, and 299 will be allowed in laboratories only when possessing approved tool kits. Specifications may be obtained at www.reynolds.edu/hospitality/uniforms.htm or from program faculty.