# HOSPITALITY MANAGEMENT - HOTEL OPERATIONS MANAGEMENT (AAS)

*Business & Information Technology*

Program website (https://www.harpercollege.edu/academics/business/hospitality/hospitality-management-degree.php)

## Option 2: Hospitality Management Degree – Hotel Operations Management

### Program Overview

Emphasis is placed on the techniques and technology of the hospitality industry from a management point of view. Graduates of this 60 credit-hour curriculum will be qualified to assume positions as production supervisors, management trainees and small unit managers. Upon successful completion of approved hospitality management courses, students may be granted a Certificate of Completion and a Management Development Diploma from the Educational Foundation of the National Restaurant Association. Upon successful completion of approved hospitality management courses, students may be awarded a certificate from the Educational Institute of the American Hotel and Motel Association. Contact the Hospitality Management coordinator for details.

This sequenced degree plan is one of two options that students may pursue to earn the Hospitality Management Associate in Applied Science (AAS) degree. While there are multiple specializations, this particular degree can be awarded only once.

## Program Requirements

| First Semester | | Hours |
|---|---|---|
| ENG 101 | Composition I | 3 |
| FSM 111 | Introduction to the Hospitality Industry | 3 |
| FSM 114 | Food Standards and Sanitation | 2 |
| FSM 115 | Menu Planning | 3 |
| PSY 101 | Introduction to Psychology [+] | 3 |
| | **Hours** | **14** |
| **Second Semester** | | |
| ENG 130 | Business Writing | 3 |
| FSM 109 | Introduction to Food Prep/Production | 4 |
| FSM 120 | Front Office Operations [*] | 3 |
| Mathematics [1] | | 3 |
| NTR 101 | Fundamentals of Nutrition | 3 |
| | **Hours** | **16** |
| **Third Semester** | | |
| CIS 100 | Computer and Digital Literacy [*] | 3 |
| FSM 113 | Dining Room Operations | 3 |
| FSM 210 | Hospitality Facility Maintenance [*] | 3 |
| FSM 212 | Hospitality Supervision | 3 |
| FSM 220 | Hospitality Promotions [*] | 3 |
| | **Hours** | **15** |
| **Fourth Semester** | | |
| AAS General Education elective(s) (https://catalog.harpercollege.edu/catalog/programs/aas-general-education-electives/) [2] | | 3 |
| FSM 211 | Purchasing and Storage | 3 |
| FSM 213 | Seminar and Internship | 3 |
| FSM 214 | Hospitality Operations Analysis | 3 |
| FSM 230 | Hospitality Law and Risk Management [*] | 3 |
| | **Hours** | **15** |
| | **Total Hours** | **60** |

[+]  This course meets the World Culture and Diversity graduation requirement.

[*]  At least 15 credits of electives are required. The coordinator recommends the courses with an asterisk (*), however FSM 299 is an option per the catalog.

[1]  The mathematics requirement for this degree can be met with Math Competency. See Math Competency options (https://www.harpercollege.edu/testing/docs/math-competency-options.php) for information. Students who use Math Competency to meet the mathematics requirement must complete an additional three credit-hour AAS General Education elective. See full list of AAS General Education electives (https://catalog.harpercollege.edu/catalog/programs/aas-general-education-electives/).

[2]  See full list of AAS General Education electives (https://catalog.harpercollege.edu/catalog/programs/aas-general-education-electives/).

## Program Learning Outcomes

Students who successfully complete the Hotel Operations Management program will be able to:

- apply basic business concepts used within the hospitality and lodging field.
- exhibit professional behavior and actions appropriate for the hospitality and lodging industry.
- recognize and apply sales and marketing concepts leading to quality customer service.
- demonstrate basic food and beverage management and safety skills.
- demonstrate quality supervisory and people skills.
- understand the importance of good organizational and departmental communication within a traditional hospitality or lodging entity.