

# HOSPITALITY MANAGEMENT

## Overview

Hospitality Management Associate of Applied Science Degree

Program Code: 10-109-2

For more information:

Those in the hospitality industry know the importance of a warm, welcoming reception and the friendly treatment of guests. The vast industry encompasses management careers in full-service resorts, fine dining restaurants, cruise ships and more. Develop skills in supervision, budgeting, marketing and purchasing as related to the hospitality industry, including food service, lodging and tourism.

**Build your degree along a career pathway.** Start with a couple of courses or an entry-level credential to enter the job market in your area of interest, then continue with higher credentials on your educational path for job advancement and higher wages.

## Career Pathway

1. Hospitality Specialist 29
2. Hospitality Management 60

The minimum required course grades and program grade point average (GPA) for students under this catalog are:

Core Courses = C

General Studies Courses = C

Program GAP = 2.0

## Learning Outcomes

### Program Outcomes

1. Plan the operations within a hospitality organization.
2. Organize hospitality resources to achieve the goals of the organization.
3. Direct (Manage and Motivate) individuals and/or processes to meet organizational goals.
4. Control hospitality processes/procedures.

## Critical Life Skills

To help our students prepare for success in a workplace and society that is **increasingly global, multicultural and collaborative**, we provide curricular and co-curricular opportunities to develop critical life skills. WCTC is committed to teaching all students the following skills:

- **Communication:** Demonstrate appropriate communication.
- **Critical Thinking/Problem Solving:** Demonstrate critical thinking skills to analyze situations and solve problems.
- **Relationships:** Demonstrate effective interpersonal skills.
- **Self-management:** Demonstrate responsible and respectful behavior.

## Required Courses

Listed below are the required courses for the program. To view the recommended sequence for taking courses click on the plan of study tab(s) above. Work with your Academic Advisor to design a program plan!

View your Program Matrix ([https://www.wctc.edu/\\_site-pdfs/course-offering-matrix/101092.pdf](https://www.wctc.edu/_site-pdfs/course-offering-matrix/101092.pdf)) to find out when each course will be offered (term and time of day).

Code	Title	Credits
<b>Core Courses</b>		
101-105	Accounting Fundamentals	3
Approved Substitute: 101-111		
104-102	Marketing Principles	3
109-101	Study of Hospitality	2
Approved Substitute: 109-100		
109-121	Restaurant Operations Mgmt	4
109-125	Hospitality Law & Liability	3
Approved Substitute: 102-160		
109-130	Lodging Operations	3
109-135	Food/Bvrage/Labor Cost Control	3
109-150	Hotel Sales and Revenue Mgmt	3
109-155	Employee Relation & Leadership	3
Approved Substitute: 317-101		
109-157	Internship - Hospitality Mgt	1
109-159	Events Planning	3
109-160	Catering Operations	3
196-125	Management of Customer Service	3
196-164	Recruitment and Staffing	3
196-165	Employee Train and Develop	3
314-131	Culinary for Bakers	2
Approved Substitute: 316-100		
316-110	Applied Food Service Sanitatr	1
890-108	Employment Success	1
<b>General Studies</b>		
801-136	English Composition 1	3
Approved Substitute: 801-223		
801-196	Oral/Interpersonal Comm	3
Approved Substitute: 801-198		
804-123	Math w Business Apps	3
Approved Substitutes: 804-107 OR 804-115 OR 804-116 OR 804-118 OR 804-195 OR 804-198 OR 804-211		
809-195	Economics	3
Approved Substitutes: 809-143 OR 809-287		
809-199	Psychology of Human Relations	3
Approved Substitute: 809-198		
<b>Total Credits</b>		<b>62</b>

## Full-time, Fall Start Plan

First Year		Credits
<b>Fall Term 1</b>		
109-150	Hotel Sales and Revenue Mgmt	3
314-131	Culinary for Bakers	2

316-110	Applied Food Service Sanitatin	1
890-108	Employment Success	1
	<b>Credits</b>	<b>7</b>
<b>Fall Term 2</b>		
109-101	Study of Hospitality	2
109-160	Catering Operations	3
804-123	Math w Business Apps	3
	<b>Credits</b>	<b>8</b>
<b>Spring Term 1</b>		
109-135	Food/Bvrage/Labor Cost Control	3
109-155	Employee Relation & Leadership	3
	<b>Credits</b>	<b>6</b>
<b>Spring Term 2</b>		
109-121	Restaurant Operations Mgmt	4
109-125	Hospitality Law & Liability	3
	<b>Credits</b>	<b>7</b>
<b>Second Year</b>		
<b>Summer Term</b>		
109-157	Internship - Hospitality Mgt	1
	<b>Credits</b>	<b>1</b>
<b>Fall Term 1</b>		
101-105	Accounting Fundamentals	3
109-159	Events Planning	3
801-136	English Composition 1	3
	<b>Credits</b>	<b>9</b>
<b>Fall Term 2</b>		
109-130	Lodging Operations	3
196-164	Recruitment and Staffing	3
801-196	Oral/Interpersonal Comm	3
	<b>Credits</b>	<b>9</b>
<b>Spring Term 1</b>		
104-102	Marketing Principles	3
196-125	Management of Customer Service	3
809-195	Economics	3
	<b>Credits</b>	<b>9</b>
<b>Spring Term 2</b>		
809-199	Psychology of Human Relations	3
196-165	Employee Train and Develop	3
	<b>Credits</b>	<b>6</b>
	<b>Total Credits</b>	<b>62</b>