

HOSPITALITY SPECIALIST

Overview

Hospitality Specialist Technical Diploma

Program Code: 31-109-4

For more information: wctc.edu/hospitality-specialist (<http://www.wctc.edu/hospitality-specialist/>)

The leisure and hospitality industry includes full-service hotels and resorts, fine-dining restaurants, bed and breakfast inns, cruise ships, casinos, and theme and amusement parks. Those working in this industry train to work in various areas such as lodging, event planning, operations and more. In this program, focus on supervision, budgeting, marketing and purchasing skills.

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 GPA = 2.0

This WCTC program prepares students to obtain the required licensure to be employed/practice in the state of Wisconsin. The College does not guarantee its curriculum matches the requirements for preparation, examinations, or licensure for other states.

Learning Outcomes

Program Outcomes

1. Distinguish the varying components of the hospitality industry.
2. Apply business concepts to the industry.
3. Communicate as a hospitality professional.

Critical Life Skills

To help our students prepare for success in a workplace and society that is **increasingly global, multi-cultural, and collaborative**, all students are given opportunities to develop and demonstrate Critical Life Skills, both in and out of the classroom. The following Critical Life Skills are learning outcomes for WCTC students.

- **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** to find out when each course will be offered (term and time of day).

Code	Title	Credits
Core Courses		
109-101	Study of Hospitality	2
109-121	Restaurant Operations Mgmt	4
109-125	Hospitality Law & Liability	3
Approved Substitute: 102-160		
109-135	Food/Bvrage/Labor Cost Control	3
109-150	Hotel Sales and Revenue Mgmt	3
109-155	Employee Relation & Leadership	3
109-157	Hospitality Mgt Internship	1
109-160	Catering Operations	3
314-131	Culinary for Bakers	2
Approved Substitute: 316-100		
316-110	Applied Food Service Sanitatin	1
890-108	Employment Success	1
General Studies		
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		
Total Credits		29

Full-time Plan

First Year

Fall Term 1		Credits
109-150	Hotel Sales and Revenue Mgmt	3
314-131	Culinary for Bakers <small>This course will run 16 weeks.</small>	2
316-110	Applied Food Service Sanitatin	1
890-108	Employment Success	1
Credits		7

Fall Term 2

109-101	Study of Hospitality	2
109-160	Catering Operations	3
804-123	Math w Business Apps	3
Credits		8

Spring Term 1

109-135	Food/Bvrage/Labor Cost Control	3
109-155	Employee Relation & Leadership	3
Credits		6

Spring Term 2

109-121	Restaurant Operations Mgmt	4
109-125	Hospitality Law & Liability	3
Credits		7

Second Year

Summer Term

109-157	Hospitality Mgt Internship	1
	Credits	1
	Total Credits	29