

# HOSPITALITY MANAGEMENT AAS

Students enrolled in the Hospitality Management AAS for 60 credits will receive relevant and industry-driven instruction in management processes directly aligned to the hospitality industry. This degree provides professional technical hands-on instruction combined with up-to-date theory provided by some of the leading experts in the industry. The AAS option begins with the "Semester of Exploration" and leads through "Pathways" to emphasis in areas of concentration such as Hospitality Management, Culinary Arts, and Hotel/Resort Management. The unique delivery aspect of the Hospitality Management program not only focuses on technical skills, but also incorporates the vital business and marketing "Owner Mindset" with industry design components, management fundamentals, and ethics to give the students the knowledge to be successful and **DO MORE**.

## Pathways

- Hospitality Management (AAS)
- Hospitality Management-**Culinary Arts** (AAS)
- Hospitality Management-**Hotel/Resort Management** (AAS)

Participation in internships is required by all students.

Coursework is credited through:

- American Hotel & Lodging Educational Institute
- National Restaurant Association of America
- Idaho Career Technical Education
- Industry Technical Advisory Committee

Upon completion of chosen "Pathway", students will:

- Demonstrate an Associate level or higher, knowledge and skills base required of the hospitality management, travel & tourism industry in the student's chosen "Pathway" or completer program.
- Demonstrate communication skills needed in working in the hospitality industry with guests, employees, co-workers, and upper management.
- Understand and address issues and concerns related to safety, security of people, property, and the well-being of the industry
- Regardless of "Pathway" or emphasis, understand that all aspects of hospitality, travel & tourism are connected
- Understand the cross-culture, management fundamentals, business structures, and ethics of the hospitality, travel & tourism industry

## General Education Requirements

Code	Title	Credits
<b>Written Communication</b>		
ENGL-101	WRITING AND RHETORIC I	3.00
<b>Oral Communication</b>		
Select one from the following:		3.00
COMM-101	FUNDAMENTALS OF ORAL COMMUNICATION	
COMM-203	SMALL GROUP COMMUNICATION	
COMM-204	PUBLIC SPEAKING	
<b>Mathematical Ways of Knowing</b>		
Select one of the following:		3.00-5.00
MATH-123	MATH IN MODERN SOCIETY	
MATH-130	FINITE MATHEMATICS	
MATH-143	COLLEGE ALGEBRA	
MATH-147	COLLEGE ALGEBRA AND TRIGONOMETRY	
MATH-153	STATISTICAL REASONING	
MATH-170	CALCULUS I	
MATH-253	STATISTICAL METHODS FOR THE SCIENCES	
MATH-257	MATHEMATICS FOR ELEMENTARY TEACHERS II	
MTHPT-130	FINITE MATHEMATICS	
MTHPT-137	MATH FOR TECHNOLOGY	
MTHPT-153	STATISTICAL REASONING	
<b>Social &amp; Behavioral Ways of Knowing</b>		

Select one of the following: 3.00

HRPT/SS-184 DIVERSITY IN ORGANIZATIONS

HRPT/SS-185 HUMAN RELATIONS IN ORGANIZATIONS

**Additional General Education Courses**

Select one of the following: 3.00-5.00

ANTH-102 CULTURAL ANTHROPOLOGY

ANTH-120 WORLD PREHISTORY

ANTH-170 INTRODUCTION TO NATIVE AMERICAN STUDIES

ANTH-360 RACE AND ETHNICITY

ART-100 INTRODUCTION TO ART

BIOF-100 INTRODUCTION TO BIOINFORMATICS

BIOL-100 CONCEPTS OF BIOLOGY

BIOL-120 PLANTS AND PEOPLE

BIOL-123 BIOLOGY IN FILM

BIOL-175 HUMAN BIOLOGY

BIOL-227 HUMAN ANATOMY AND PHYSIOLOGY I

CHEM-100 CONCEPTS OF CHEMISTRY

CHEM-105 GENERAL, ORGANIC AND BIOCHEMISTRY

CHEM-111 PRINCIPLES OF CHEMISTRY I

CITPT/CS-108 INTRODUCTION TO COMPUTER SCIENCE

COMM-345 INTERCULTURAL COMMUNICATION

ECON-201 PRINCIPLES OF MACROECONOMICS

ECON-202 PRINCIPLES OF MICROECONOMICS

ENGL-102 WRITING AND RHETORIC II

ENGL-109 COLLEGE WRITING AND RESEARCH

ENGL-175 LITERATURE AND IDEAS

ENGL-257 WORLD CLASSICS

ENGL-258 INTERNATIONAL LITERATURE

ENGL-260 NATIVE AMERICAN LITERATURE

ENGL-261 MYTHOLOGIES

ENGL-474 NATIVE AMERICAN WRITTEN LITERATURE

FSCI-101 INTRODUCTION TO FORENSIC SCIENCE

GEOG-102 INTRODUCTION TO GEOGRAPHY

GEOL-101 PHYSICAL GEOLOGY

GEOL-120 INTRODUCTION TO EARTH SYSTEMS

GIS-271 GEOGRAPHIC INFORMATION SYSTEMS

HUM-101 THE ART AND HISTORY OF THE MOTION PICTURE

HUM-150 INTRODUCTION TO THE ARTS

HIST-101 WORLD HISTORY I

HIST-102 WORLD HISTORY II

HIST-111 UNITED STATES HISTORY I

HIST-112 UNITED STATES HISTORY II

ID-240 INTEGRATED SCIENCE II

ID-300A - 300Z (see course descriptions for options)

ID-301A HELLS CANYON INSTITUTE

KIN-220 SOCIAL-CULTURAL ASPECTS OF SPORTS

MUS-101 SURVEY OF MUSIC

MUS-102 MUSIC IN AMERICA

MUS-150 WORLD MUSIC

MUS-151 HISTORY OF MUSICAL THEATER

MUS-152 HISTORY OF JAZZ AND POPULAR MUSIC STYLES

NP-101 NEZ PERCE LANGUAGE AND CULTURE

NP-102	NEZ PERCE LANGUAGE AND HISTORY
NS-140	INTEGRATED SCIENCE I
NS-150	INTRODUCTION TO NATURAL SCIENCES
NS-174	NATURAL SCIENCE FOR ELEMENTARY EDUCATOR
PHYS-111	GENERAL PHYSICS I
or PHYS-112	GENERAL PHYSICS II
PHYS-171	PHYS SCIENCES FOR ELEMENTARY EDUCATORS
PHYS-205	DESCRIPTIVE ASTRONOMY
PHYS-211	PHYSICS FOR SCIENTISTS AND ENGINEERS I
POLS-101	AMERICAN NATIONAL GOVERNMENT
POLS-237	INTERNATIONAL POLITICS
POLS-285	COMPARATIVE GOVERNMENT
PSYC-101	INTRODUCTION TO GENERAL PSYCHOLOGY
PSYC-205	LIFESPAN DEVELOPMENTAL PSYCHOLOGY
SOC-101	INTRODUCTION TO SOCIOLOGY
SOC-102	SOCIAL PROBLEMS
SPAN-101	ELEMENTARY SPANISH I
SPAN-102	ELEMENTARY SPANISH II
SPAN-201	INTERMEDIATE SPANISH I
SPAN-202	INTERMEDIATE SPANISH II
THEA-101	SURVEY OF THE THEATER

**Total Credits****15.00-19.00**

## Program Requirements

Code	Title	Credits
<b>Semester of Exploration</b>		
CULPT-101	CULINARY SKILLS I	3.00
HSMPT-101	INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION	3.00
HSMPT-210	FOOD AND BEVERAGE MANAGEMENT	3.00
<b>Emphasis</b>		
Take one of the following emphasis areas:		36.00
<b>Hospitality Management Pathway:</b>		
ACCPT-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY	
GNBPT-101	BASIC ACCOUNTING	
GNBPT-110	BUSINESS COMPUTER SKILLS	
GNBPT-202	FINANCIAL BUSINESS APPLICATIONS	
HSMPT-194	INTERNSHIP IN HOSPITALITY MANAGEMENT	
HSMPT-243	HOSPITALITY MARKETING	
HSMPT-251	HOTEL/MOTEL OPERATIONS	
HSMPT-256	HOSPITALITY LAB/SKILLS DEVELOPMENT	
HSMPT-257	HOSPITALITY LAB/SKILLS DEVELOPMENT	
HSMPT-273	EVENTS MANAGEMENT	
HSMPT-280	TECHNOLOGY IN HOSPITALITY, TRAVEL & TOURISM	
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT	
<b>Culinary Arts Pathway:</b>		
CULPT-194	IN:MANAGEMENT I	
CULPT-201	CULINARY SKILLS II	
CULPT-215	PATISSERIE ESSENTIALS	
CULPT-225	LIFESTYLE CUISINE AND NUTRITION	
CULPT-240	CATERING ESSENTIALS AND DESIGN	
CULPT-250	INTERNATIONAL CUISINE	
CULPT-260	GARDE MANGER AND SAUCIER	

CULPT-294	IN: MANAGEMENT II
CULPT-295	BUTCHERY/CHARCUTERIE
GNBPT-101	BASIC ACCOUNTING
GNBPT-202	FINANCIAL BUSINESS APPLICATIONS
HSMPT-273	EVENTS MANAGEMENT
<b>Hotel/Resort Pathway:</b>	
ACCPT-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY
CULPT-240	CATERING ESSENTIALS AND DESIGN
GNBPT-101	BASIC ACCOUNTING
GNBPT-202	FINANCIAL BUSINESS APPLICATIONS
HSMPT-194A	INTERNSHIP IN HOSPITALITY MANAGEMENT I
HSMPT-221	FRONT OFFICE MANAGEMENT WITH EXECUTIVE HOUSE KEEPING
HSMPT-243	HOSPITALITY MARKETING
HSMPT-251	HOTEL/MOTEL OPERATIONS
HSMPT-273	EVENTS MANAGEMENT
HSMPT-280	TECHNOLOGY IN HOSPITALITY, TRAVEL & TOURISM
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT
LAWPT-265	BUSINESS LAW I

<b>Total Credits</b>	<b>45.00</b>
----------------------	--------------

## Sequential Plan of Study - Hospitality Management

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
CORE	Mathematical Ways of Knowing	3.00
CORE	Oral Communication	3.00
ENGL-101	WRITING AND RHETORIC I	3.00
GNBPT-101	BASIC ACCOUNTING	3.00
HSMPT-101	INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION	3.00
<b>Credits</b>		<b>15.00</b>
<b>Spring</b>		
CULPT-101	CULINARY SKILLS I	3.00
GNBPT-202	FINANCIAL BUSINESS APPLICATIONS	3.00
HRPT-184 or HRPT-185	DIVERSITY IN ORGANIZATIONS or HUMAN RELATIONS IN ORGANIZATIONS	3.00
HSMPT-210	FOOD AND BEVERAGE MANAGEMENT	3.00
CORE	Additional General Education Course	3.00
<b>Credits</b>		<b>15.00</b>
<b>Second Year</b>		
<b>Fall</b>		
ACCPT-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY	3.00
GNBPT-110	BUSINESS COMPUTER SKILLS	3.00
HSMPT-194	INTERNSHIP IN HOSPITALITY MANAGEMENT	3.00
HSMPT-243	HOSPITALITY MARKETING	3.00
HSMPT-251	HOTEL/MOTEL OPERATIONS	3.00
<b>Credits</b>		<b>15.00</b>
<b>Spring</b>		
HSMPT-273	EVENTS MANAGEMENT	3.00
HSMPT-256	HOSPITALITY LAB/SKILLS DEVELOPMENT	3.00
HSMPT-257	HOSPITALITY LAB/SKILLS DEVELOPMENT	3.00
HSMPT-280	TECHNOLOGY IN HOSPITALITY, TRAVEL & TOURISM	3.00

HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT	3.00
	<b>Credits</b>	<b>15.00</b>
	<b>Total Credits</b>	<b>60.00</b>

## Sequential Plan of Study - Culinary Arts Emphasis

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
CORE	Mathematical Ways of Knowing	3.00
CORE	Oral Communication	3.00
ENGL-101	WRITING AND RHETORIC I	3.00
GNBPT-101	BASIC ACCOUNTING	3.00
HSMPT-101	INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION	3.00
	<b>Credits</b>	<b>15.00</b>
<b>Spring</b>		
CULPT-101	CULINARY SKILLS I	3.00
GNBPT-202	FINANCIAL BUSINESS APPLICATIONS	3.00
HRPT-184 or HRPT-185	DIVERSITY IN ORGANIZATIONS or HUMAN RELATIONS IN ORGANIZATIONS	3.00
HSMPT-210	FOOD AND BEVERAGE MANAGEMENT	3.00
CORE	Additional General Education Course	3.00
	<b>Credits</b>	<b>15.00</b>
<b>Second Year</b>		
<b>Fall</b>		
CULPT-194	IN:MANAGEMENT I	3.00
CULPT-201	CULINARY SKILLS II	3.00
CULPT-215	PATISSERIE ESSENTIALS	3.00
CULPT-240	CATERING ESSENTIALS AND DESIGN	3.00
CULPT-260	GARDE MANGER AND SAUCIER	3.00
	<b>Credits</b>	<b>15.00</b>
<b>Spring</b>		
CULPT-260	GARDE MANGER AND SAUCIER	3.00
CULPT-250	INTERNATIONAL CUISINE	3.00
CULPT-294	IN: MANAGEMENT II	3.00
CULPT-295	BUTCHERY/CHARCUTERIE	3.00
HSMPT-273	EVENTS MANAGEMENT	3.00
	<b>Credits</b>	<b>15.00</b>
	<b>Total Credits</b>	<b>60.00</b>

## Sequential Plan of Study - Hotel/Resort Emphasis

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
CORE	Mathematical Ways of Knowing	3.00
CORE	Oral Communication	3.00
ENGL-101	WRITING AND RHETORIC I	3.00
GNBPT-101	BASIC ACCOUNTING	3.00
HSMPT-101	INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION	3.00
	<b>Credits</b>	<b>15.00</b>
<b>Spring</b>		
CULPT-101	CULINARY SKILLS I	3.00
GNBPT-202	FINANCIAL BUSINESS APPLICATIONS	3.00

HRPT-184 or HRPT-185	DIVERSITY IN ORGANIZATIONS or HUMAN RELATIONS IN ORGANIZATIONS	3.00
HSMPT-210	FOOD AND BEVERAGE MANAGEMENT	3.00
CORE	Additional General Education Course	3.00
<b>Credits</b>		<b>15.00</b>
<b>Second Year</b>		
<b>Fall</b>		
ACCPT-234	MANAGERIAL ACCOUNTING FOR THE HOSPITALITY INDUSTRY	3.00
CULPT-240	CATERING ESSENTIALS AND DESIGN	3.00
HSMPT-194	INTERNSHIP IN HOSPITALITY MANAGEMENT	3.00
HSMPT-221	FRONT OFFICE MANAGEMENT WITH EXECUTIVE HOUSE KEEPING	3.00
HSMPT-251	HOTEL/MOTEL OPERATIONS	3.00
<b>Credits</b>		<b>15.00</b>
<b>Spring</b>		
HSMPT-243	HOSPITALITY MARKETING	3.00
HSMPT-273	EVENTS MANAGEMENT	3.00
HSMPT-280	TECHNOLOGY IN HOSPITALITY, TRAVEL & TOURISM	3.00
HSMPT-294	INTERNSHIP IN HOSPITALITY MANAGEMENT	3.00
LAWPT-265	BUSINESS LAW I	3.00
<b>Credits</b>		<b>15.00</b>
<b>Total Credits</b>		<b>60.00</b>

Graduates from Hospitality Management ([https://www.careeronestop.org/toolkit/careers/occupations/occupation-profile.aspx?keyword=Food Service Managers&onetcode=11905100&location=UNITED STATES](https://www.careeronestop.org/toolkit/careers/occupations/occupation-profile.aspx?keyword=Food%20Service%20Managers&onetcode=11905100&location=UNITED%20STATES)) programs go on to obtain careers in a variety of fields:

- Entrepreneurship
- Event Planning
- Catering
- Travel and Tourism
- Hotel and Restaurant Management
- Food and Beverage Management
- Marketing and Promotions
- Customer Service

Check out the U.S. Bureau of Labor Statistics website (<https://www.bls.gov/ooh/home.htm>) for more information about the potential careers above.