



PROGRAMS OF **study**

HOSPITALITY AND TOURISM MANAGEMENT

ASSOCIATE IN APPLIED SCIENCE



Program Description

The Hospitality and Tourism Management degree is designed to prepare graduates to work in the hospitality and tourism field, one of the largest career fields in the region, the state and the country. The program builds off of a strong foundation of courses in Business Administration with the addition of Hospitality Management courses designed to specifically address the needs of this diverse and vibrant career field. Students may choose electives that focus on their entrepreneurial skills, for those who prefer to run their own businesses, or organizational skills, for those who wish to work in larger corporate organizations. The program will also serve a base for students interested in pursuing a bachelor's degree.

Program Learning Outcomes

Upon successful completion of the Associate of Applied Science Degree in Hospitality and Tourism Management, graduates will be able to:

- Analyze contemporary business and financial issues of the hospitality/tourism industry.
- Convey essential hospitality/tourism industry concepts using oral and written communication skills.
- Demonstrate the ability to work both independently and as a team member in collaborative projects.
- Recognize the value of diversity in opinions, values, abilities and cultures in the hospitality/tourism industry.
- Describe ethical behavior relevant to the hospitality/tourism industry.
- Analyze and communicate hospitality/tourism information using appropriate information technology.
- Produce an event plan that demonstrates a working knowledge of the core functional and support areas of the hospitality/tourism industry.
- Apply effective cost control methods and basic accounting concepts in the hospitality/tourism industry.
- Evaluate an event plan to demonstrate a working knowledge of hotel front office management and hospitality industry marketing.
- Demonstrate the ability to plan events and menus in the hospitality/tourism industry.

Career Opportunities:

This program will prepare graduates for mid-level and management positions in the hospitality field, particularly those with relevant work experience. Positions may include: front-office managers, assistant or general managers, revenue managers, food and beverage managers and special events coordinators.

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*The sequencing of courses in this program begins in the fall semester.
Students entering in the spring or summer will likely take longer than two years to complete the program.*

Curriculum Requirements: 60 credits	Credits	Grade	Semester
First Year, Fall Semester (15 credits)			
HOS 101 Introduction to Hospitality and Tourism	3		
ACC 111 Accounting I	3		
BUS 110 Introduction to Business	3		
ENG 101 College Composition	3		
MAT 122 Finite Math or MAT 127 College Algebra	3		
First Year, Spring Semester (15 credits)			
HOS 120 Hotel-Lodging Operations	3		
ACC 112 Accounting II	3		
BUS 116 Management II	3		
Computer Literacy (CIS 115 Software Applications or CIS 118 Information Technology Fundamentals recommended)	3		
CUL 131 Culinary Operations I	3		
Second Year, Fall Semester (15 credits)			
HOS 231 Food and Beverage Operations	3		
BUS 230 Principles of Marketing or BUS 250 Principles of Sales	3		
Program Elective	3		
General Education, Core IV*	3		
ENG 212 Business Communications or SPE 101 Oral Communication	3		
Second Year, Spring Semester (15 credits)			
HOS 250 Conference and Event Planning	3		
ECO 110 Macroeconomics or ECO 120 Microeconomics	3		
General Education, Core I-IV	3		
Program Elective	3		
General Education, Core II	3		
Program Elective List (choose 6 credits)			
Choose any HOS, CUL or BUS prefix	3		
ACC 151 Accounting Software Applications	3		
POS 105 Introduction to International Relations	3		
CIS 214 Spreadsheet Applications	3		
CIS 217 Database Management	3		

*MAT210, Statistics is recommended for students planning to transfer to a bachelor's degree program.

*Articulation agreements exist between York County Community College and various colleges and universities.
Please, contact Career and Transfer Services for information regarding these agreements.*

DISCLAIMER

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