

HOSPITALITY/TOURISM- MANAGEMENT ASSOCIATE IN APPLIED SCIENCE

Overview

Program Description

The purpose of this program is to create training and employment opportunities for students in the field of hospitality and for those already in the workforce. The Hospitality/Tourism Management degree will produce graduates with the skills needed to be employable in many areas of hotel management, event planning, and food service industries. Graduates will be conversant in software skills and laws governing travel, hotels, restaurants, and alcohol service.

Entrance Requirements

High school diploma or GED

Type of Program

Day

Requirements for Completion

A grade of "C" or higher in all courses is required.

Employment Opportunities

Hotel management, event planning and food services industries

Visit our web pages at https://www.gvltec.edu/culinary_institute/

Recommended Program Schedule

	Hours
First Semester	
HOS 130 Professional Etiquette and Manners	3
COL 105 Freshman Seminar	3
CUL 155 Sanitation	3
HOS 157 Hospitality Service	3
ENG 101 English Composition I	3
or ENG 165 Professional Communications	
Total Semester Hours	15
Second Semester	
MAT 155 Contemporary Mathematics	3
HOS 265 Hotel, Restaurant & Travel Law	3
HOS 256 Hospitality Management Concepts	3
HOS 168 Front Office Management	3
Humanities Elective (HIS 201 preferred)	3
Total Semester Hours	15
Third Semester	
ACC 101 Accounting Principles I	3
HOS/CUL/BKP Elective ¹	3
Social Science Elective (PSC 201 preferred)	3
Total Semester Hours	9

Fourth Semester

ACC 102 Accounting Principles II	3
HOS 245 Hospitality Marketing	3
HOS 162 Housekeeping Administration	3
HOS 262 Hospitality Software Applications	3
SPC 205 Public Speaking	3
or SPC 209 Interpersonal Communication	
Total Semester Hours	15

Fifth Semester

BUS 110 Entrepreneurship	3
HOS 128 Culinary Management and Human Resources	3
HOS 164 Travel and Tourism	3
MKT 123 Event Planning and Promotion	3
HOS 150 Hotel Management	3
Total Semester Hours	15
Total Required Credit Hours	69

Food and Beverage Concentration

	Hours
First Semester	
HOS 130 Professional Etiquette and Manners	3
COL 105 Freshman Seminar	3
CUL 155 Sanitation	3
HOS 157 Hospitality Service	3
ENG 101 English Composition I	3
or ENG 165 Professional Communications	
Total Semester Hours	15
Second Semester	
MAT 155 Contemporary Mathematics	3
HOS 265 Hotel, Restaurant & Travel Law	3
HOS 256 Hospitality Management Concepts	3
CUL 101 Principles of Food Production I	3
Humanities/Fine Arts Elective (HIS 201 preferred)	3
Total Semester Hours	15
Third Semester	
HOS 160 Purchasing for Hospitality	3
BKP/CUL/HOS Elective ¹	3
Social Science Elective (PSC 201 preferred)	3
Total Semester Hours	9
Fourth Semester	
ACC 101 Accounting Principles I	3
HOS 245 Hospitality Marketing	3
CUL 102 Principles of Food Production II	3
HOS 171 Food and Beverage Controls	3
SPC 205 Public Speaking	3
or SPC 209 Interpersonal Communication	
Total Semester Hours	15
Fifth Semester	
ACC 102 Accounting Principles II	3
CUL 235 Menu Planning	3
HOS 262 Hospitality Software Applications	3
HOS 264 Food and Beverage Pairing	3

CUL 145	Dining Room Operations	3
Total Semester Hours		15
Total Required Credit Hours		69

- ¹
- Hospitality Management Track: One elective from the following: CUL 145 Dining Room Operations, CUL 235 Menu Planning, HOS 264 Food and Beverage Pairing, HOS 299 (<https://catalog.gvltec.edu/search/?P=HOS%20299>) Special Topics in Culinary Studies, CWE 113 (<https://catalog.gvltec.edu/search/?P=CWE%20113>) Cooperative Work Experience (NOTE: This class is reserved for Culinary/Hospitality students and requires instructor approval)
 - Food and Beverage Management Track: One elective from the following: CUL 103 Nutrition, CUL 108 Food Production Techniques, CUL 225 Buffet Organization, HOS 164 Travel and Tourism, HOS 299 Special Topics in Culinary Studies, CWE 113 Cooperative Work Experience I (NOTE: This class is reserved for Culinary/Hospitality students and requires instructor approval)