

# LODGING AND TOURISM MANAGEMENT CERTIFICATE IN APPLIED SCIENCE

## Overview

*Anticipated 2025FA start – Pending State Tech System and DOE approvals.*

## Program Description

This certificate allows for entry-level employment within the Hospitality and Tourism industry, including the hotel and lodging sector, travel and tourism sector, and/or entrepreneurial travel and tourism ventures. This certificate can be embedded within the AAS.HOS Hospitality and Tourism Management degree.

The purpose of this program is to create training and employment opportunities for students in the field of hospitality and advancement for those already in the workforce. The Travel and Tourism Management Certificate will produce graduates with the skills needed to be employable in many areas of hotel and lodging industry, including front desk, housekeeping management, rooms management, and special event management. Graduates will be competent in guest satisfaction and service techniques, basic human resources management, and laws governing travel, hotels, restaurants, and alcohol service.

## Mission Statement

The Culinary Institute of the Carolinas Hospitality and Tourism Management program is dedicated to developing highly skilled future leaders in the diverse and global industry of hospitality and tourism. Our goal is to be recognized as the leader in professionalism and excellence in local and global hospitality and tourism through an engaging, dynamic, and community-focused curriculum and skilled, guest-focused graduates.

## Entrance Requirements

High school diploma or GED

- A grade of “C” or higher in all program courses is required.

## Type of Program

Day

## Requirements for Completion

High school diploma or GED

- A grade of “C” or higher in all program courses is required.

## Employment Opportunities

Hotel management, event planning and food services industries

Visit our web pages at [https://www.gvltec.edu/culinary\\_institute/](https://www.gvltec.edu/culinary_institute/)

## Recommended Program Schedule

Listed below is the ideal grouping of courses in order by semester. This plan assumes a full-time schedule. Note, however, that many variables can affect this plan, and not every course is offered every semester.

Please see your advisor to map out your own personalized progression toward graduation.

**Note:** Please contact your advisor for recommended evening schedules.

### Preferred Sequence

First Semester		Hours
CUL 155	Sanitation	3
HOS 157	Hospitality Service	3
HOS 130	Professional Etiquette and Manners	3
HOS 162	Housekeeping Administration	3
<b>Total Semester Hours</b>		<b>12</b>
Second Semester		Hours
HOS 168	Front Office Management	3
HOS 265	Hotel, Restaurant & Travel Law	3
HOS 128	Culinary Management and Human Resources	3
HOS 164	Travel and Tourism	3
<b>Total Semester Hours</b>		<b>12</b>
Third Semester		Hours
HOS 161	Event Management	3
HOS 150	Hotel Management	3
<b>Total Semester Hours</b>		<b>6</b>
<b>Total Required Credit Hours</b>		<b>30</b>