

Hospitality Management AAS

Hotel/Lodging Management - Concentration

Program Description:

The hospitality and tourism industry is a large, diverse field that provides challenging and exciting career opportunities for people from all walks of life. The possibilities for satisfying careers are almost limitless. The rewards and satisfactions provided by the industry far exceed those of many other fields of work.

While the different segments of the hospitality and tourism industry have their own unique characteristics, they all share the same mission and heritage, serving the guest or customer. The segments of hospitality and tourism are traveling services, lodging, foodservice, and recreation services. They all possess a common future as one of the most dynamic employment and career fields available. Students will attain knowledge in foodservice disciplines, customer service, sanitation, purchasing and inventory control, business operations, marketing, retailing, accounting management, and communication skills.

Career Outlook:

Employment of lodging management is expected to grow more slowly than the average for all occupations through 2012. Additional job openings are expected to occur as experienced manager's transfer to other occupations or leave the labor force. Job opportunities are expected to be best for persons with college degrees in hotel or restaurant management.

A comfortable room, good food, and a helpful staff can make time away from home an enjoyable experience for both vacationing families and business travelers. While most lodging managers work in traditional hotels and motels, some work in other lodging establishments, such as camps, inns, boarding houses, dude ranches, and recreational resorts. In full-service hotels, lodging managers help their guests have a pleasant stay by providing many of the comforts of home, including cable television, fitness equipment, voice mail, as well as specialized services such as health spas. Lodging managers often schedule available meeting rooms and electronic equipment for business travelers, including slide projectors and fax machines. Lodging managers are responsible for keeping their establishments efficient and profitable. In a small establishment with a limited staff, the manager may oversee all aspects of operations. However, large hotels may employ hundreds of workers, and the general manager usually is aided by a number of assistant managers assigned to the various departments of the operation. In hotels of every size, managerial duties vary significantly by job title.

Employment Opportunities:

- Hotel management
- Resort management
- Tourism offices
- Travel services
- Recreation services

Salary Forecast:

For the most current salary information please refer to the Bureau of Labor Statistics "Occupational Outlook Handbook" found at www.bls.gov/ooh/.

Tech Prep Affiliation:

The Hospitality Management program is aligned with the West Virginia Tech Prep Business/Marketing cluster. This career track provides the opportunity for students to acquire college credit while attending high school.

For high school students interested in food service careers and coming from applicable programs offering ProStart curriculum, the program will provide for a seamless transition from ProStart through the completion of an Associate in Applied Science Degree in Hospitality Management.

Students who complete the high school ProStart program and pass the ProStart examination with a score of 75% or higher may receive credit hours toward the associate degree.

Contact Information:

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Our mission is to prepare students for careers, civic responsibility and life-long learning.

Hospitality Management Major Code – CH20 • Hotel/Lodging Management Concentration Code – CH22

Name:				ID Number 942-			
CAPS SCORES:		MATH:	ENGLISH:	READ:	DOE:		
COL 101 Faculty:							
Educational Counselor:							
Faculty Advisor:							

COURSE REQUIRED

COURSE	REQUIREMENTS	SEM	HRS	GR	SUBSTITUTE/REPEAT CRS	SEM	CR
CA 200	Culinary Sanitation and Safety ¹		2				
ENL 111	Written Communication ^{1,2}		3				
HM 101	Travel, Tourism & Hospitality ¹		2				
IT 101	Fundamentals of Computers (EDGE)		3				
MG 101	Introduction to Business ¹		3				
	Mathematics Elective ³		3				
AC 103	Introduction to Accounting ¹		3				
AT 104	Records Management ¹		3				
CA 270	Managing Culinary Operations ¹		3				
HM 145	Hotel Front Office Procedures ¹		3				
	Social Science Elective ⁴		3				
CA 120	A la Cart Dining Rm Service I ¹ (EDGE)		2				
COM 112 or COM 125	Oral Communications ¹ or Interpersonal Communication ¹		3				
HM 222	Rooms Division Management ⁵		3				
MG 226	Business Law ¹		3				
MK 130	Fundamentals of Marketing ¹		3				
CA 235	Menu Planning ¹		2				
CA 260	Culinary Selection and Procurement ¹		2				
CA 275	Cost Control and Revenue Management ¹		2				
HM 240	Intro to Vineyards & Breweries ¹		2				
HM 299	Internship/Apprenticeship ⁶		1				
MG 202	Business Organizational Management ⁷						
	Elective Marketing or Management ⁸		3				

DEVELOPMENTAL COURSES REQUIRED

COURSE	REQUIREMENTS	SEM	HRS	GR	SUBSTITUTE/REPEAT CRS	SEM	CR
HOURS REQUIRED FOR GRADUATION: 60							

Earn A Degree Graduate Early (EDGE):

This program provides students the opportunity to receive credit for their high school EDGE courses.

¹ AC 103, CA 120, CA 200, CA 235, CA 275, COM 112, HM 101, HM 137, HM 145, HM 220, HM 222, HM 240, HM 250, HM 285, MG 101 and SS 201 have a prerequisite of placement in 100-level reading.

² ENL 111 has a prerequisite of placement in 100-level English, and placement in 100-level reading.

³ Choose from any 100-level or above Mathematics course.

⁴ Choose from an EC, PSYC, or SS 100-level or higher.

⁵ HM 222 has a prerequisite of HM 145.

⁶ HM 299 is by Permission only.

⁷ MG 202 has a prerequisite of MG 101.

⁸ Choose from any 100-level or above MK or MG courses.

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