

Management Technology AAS

Hospitality 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:

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 is usually 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:

Chef Lawrence Perry, M.S.
Hospitality Management/ Culinary Arts
Program Director
1648 8th Avenue
Suite 1
Huntington, WV 25701
304-399-0211
Perry149@mctc.edu

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

www.mctc.edu

Mountwest Community & Technical College
Academic Year 2023-2024

03/07/2023

Management Technology Major Code - CM10 • Hospitality Management Concentration Code – CM25							
Name:					ID Number 942-		
Educational Counselor:							
Faculty Advisor:							
COURSE	REQUIREMENTS	SEM	HRS	GR	SUBSTITUTE/REPEAT CRS	SEM	CR
CA 200	Culinary Sanitation and Safety		3				
ENL 101	Written Communication ⁷		3				
HM 101	Travel, Tourism & Hospitality		3				
IT 101	Fundamentals of Computers		3				
HM 145	Hotel Front Office Procedures		3				
			15				
AC 103	Introduction to Accounting		3				
AT 104	Records Management		3				
HM 165	Fundamentals of Event Management ¹		3				
HM 222	Rooms Division Management ²		3				
MAT 120	Applied Professional Math ³		3				
			15				
CA 120	A la Cart Dining Rm Service I (EDGE)		3				
COM 112 or COM 125	Oral Communications or Interpersonal Communication		3				
MG 226	Business Law		3				
MK 130	Fundamentals of Marketing		3				
	Social Science Elective ⁴		3				
			15				
CA 270	Managing Culinary Operations		2				
CA 275	Cost Control and Revenue Management		2				
HM 220	Managing Catering Operations		3				
HM 240	Intro to Vineyards & Breweries		2				
HM 299	Internship/Apprenticeship ⁵		3				
MG 202	Business Organizational Management ⁶		3				
			15				
	HOURS REQUIRED FOR GRADUATION: 60						

¹HM 165 has a prerequisite of HM 101.

²HM 222 has a prerequisite of HM 145.

³Math 120 has a prerequisite of placement in 100-level Math or a minimum ACT Math score of 19 or SAT Math score of 510.

⁴Choose from any EC, PSYC, or SOCI 100 level or higher course.

⁵HM 299 is by permission only.

⁶MG 202 has a prerequisite of MG 101 and HM 101.

⁷ENL 101 requires placement in 100-level English or a corequisite of ENL 095. Students must earn a "C" or better in ENL 101 to graduate.

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