

HOSPITALITY AND TOURISM

The **Associate of Applied Science in Hospitality and Tourism** prepares the graduate for an entry-level position in tourism. There are two options available – Food and Beverage/Culinary Arts and Lodging and Tourism. Training is offered in supervision, communication, marketing, finance, and operations. This program is designed for those entering the field as well as individuals already employed in the industry who want to upgrade their skills.

Graduation Requirements

ENGL 1110G Composition I with a C- or higher; placement into college-level math and reading courses or completion of developmental courses with a C- or higher; cumulative GPA of 2.0 or higher. A minimum of 15 of the 60 credits for the associate's degree must be completed at SENMC.

- Hospitality and Tourism Food & Beverage - Associate of Applied Science (<https://senmc-public.courseleaf.com/academic-programs/associate-degree-certificate-programs/hospitality-tourism/hospitality-tourism-food-beverage-aas/>)
- Hospitality and Tourism Lodging & Tourism - Associate of Applied Science (<https://senmc-public.courseleaf.com/academic-programs/associate-degree-certificate-programs/hospitality-tourism/hospitality-tourism-lodging--tourism-aas/>)

HOST 155 Special Topics 1-3 Credits

Specific subjects to be announced in the Schedule of Classes.
View Course Outcomes

HOST 201 Introduction to Hospitality Industry 3 Credits (3)

Overview of hospitality industry; organization and operation of lodging, food and beverage, and travel and tourism segments; focus on career opportunities and future trends of hospitality industry.
View Course Outcomes

HOST 202 Front Office Operations 3 Credits (3)

Hotel/motel front office procedures detailing flow of business, beginning with reservations and extending to the night audit process.
View Course Outcomes

HOST 203 Hospitality Operations Cost Control 3 Credits (3)

Management of Food & Beverage facilities using cost control techniques. Functional training in menu analysis and development with all phases of product flow through a Food & Beverage organization explored.
View Course Outcomes

HOST 204 Promotion of Hospitality Services 3 Credits (3)

Organization of hotel marketing functions; developing a marketing plan to sell the varied services of the hotel/motel property.
View Course Outcomes

HOST 205 Housekeeping, Maintenance, and Security 3 Credits (3)

Function of housekeeping departments, including personnel, sanitation, maintenance, and materials. A survey of security procedures to include guest protection and internal security of hotel/motel assets.
View Course Outcomes

HOST 206 Travel and Tourism Operations 3 Credits (3)

Transportation, wholesale and retail operations, attractions, the traveler, tourism development, and operational characteristics of tourism business.
View Course Outcomes

HOST 208 Hospitality Supervision 3 Credits (3)

Strategies for directing, leading, managing change and resolving conflict. Prepares students to meet expectations of management, guests, employees, and governmental agencies.
View Course Outcomes

HOST 210 Catering and Banquet Operations 3 Credits (3)

Teaches the basics of catering and banquet operations, including computer coordination, planning, set up, service, and completion.
View Course Outcomes

HOST 214 Purchasing and Kitchen Management 3 Credits (3)

Technical purchasing concepts, product selection, and specifications. Safety and sanitation as they relate to food service establishments. Prepares student for work with HACCP programs.

Prerequisite(s): HOST 203

Repeatable: up to 3 credits

View Course Outcomes

HOST 216 Event, Conference and Convention Operations 3 Credits (3)

The ability to successfully plan, organize, arrange, and execute special events is critical to the success of many hospitality organizations. This course gives the student a grounding in the skills necessary to achieve success in this area. A variety of events are discussed and the similarities and differences with conferences and conventions are explored. Students are taught to organize and plan events of varying type and durations. Sales, logistics, and organizing skills are emphasized.
View Course Outcomes

HOST 219 Safety, Security and Sanitation in Hospitality Operations 3 Credits (3)

It is the responsibility of the manager to provide appropriate security, sanitation, and safety precautions in hospitality operations. Preparation for internal and external disasters is an important task for the Hospitality Manager. This course uses the National Restaurant Association ServSafe training material.
View Course Outcomes

HOST 221 Internship I 1-3 Credits

Work experience that directly relates to a student's major field of study that provides the student an opportunity to explore career paths and apply knowledge and theory learned in the classroom. Internships may be paid or unpaid. Students are supervised/evaluated by both the employer and the instructor. Restricted to: HOST majors. Graded: S/U Grading (S/U, Audit)

Repeatable: up to 3 credits

View Course Outcomes

HOST 222 Cooperative Experience II 3 Credits (3)

Continuation of HOST 221. Restricted to majors. Graded: S/U. Restricted to HOST majors.

Prerequisite(s): HOST 221

View Course Outcomes

HOST 239 Introduction to Hotel Management 3 Credits (3)

This course covers basic management functions in hotels, resorts, Boutique Hotels, Bed & Breakfast establishments, and other lodging operations. All aspects of the operation are covered including guest management, operations, and sales and marketing.
View Course Outcomes

HOST 255 Special Topics 3 Credits (3)

Specific subjects to be announced in the Schedule of Classes.
Repeatable: up to 9 credits
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HOST 298 Independent Study 1-3 Credits

Individual studies directed by consenting faculty with prior approval of department chair.

Prerequisite(s): Minimum 3.0 GPA and sophomore standing

Repeatable: for a maximum of 3 credits

[View Course Outcomes](#)