

HOSPITALITY AND TOURISM MANAGEMENT, AS

Program code: HTMG-AS

Location: Manchester, Naugatuck Valley, Norwalk

Program Description

The Associate in Science degree in Hospitality and Tourism Management provides students with learning opportunities that introduce and reinforce academic and occupational knowledge, skills, and attitudes required for sustainable careers. Industry-focused courses, such as Principles of Food Preparation, Service Management, Meeting, Convention and Special Events Management, Hotel Management, Hospitality Marketing and Guest Relations provide a solid foundation needed for success in hospitality operations. The Internship is a key component of the program, giving students real industry experience and a course focused on career development and real-world workplace issues.

Learning Outcomes

Upon successful completion of all Hospitality & Tourism degree program requirements, graduates will:

1. Professionalism: Summarize basic principles and concepts of the hospitality industry with its varied career tracks, and apply personal skills, including but not limited to adherence to accepted professional standards and codes of conduct.
2. Leadership: Develop and meet the highest standards of professionalism and ethical standards of behavior in management.
3. Teamwork Recognize the importance of working groups, mutual responsibility, and diversity of thought to effective outcomes.
4. Culinary Skills: Analyze theory and techniques skills of food preparation and presentation.
5. Safety and Sanitation: Safely operate commercial kitchen equipment in an efficient manner and apply safety and environmental sanitation standards of foodservice operations to obtain a ServSafe® certificate.
6. Service: Analyze methods of service and management principles for all hospitality operations and learn beverage service through varied styles and menu offerings.
7. Cost Controls: Apply basic accounting principles and procedures in the acquisition, costing and inventory controls related to the hospitality and food service industry.
8. Financial Acumen: Knowledge and understanding of basic financial and accounting principles, costing, inventory control, in order to have sound judgment when making decisions.
9. Technology: Apply technology to food service and hospitality operations.
10. Nutrition: Analyze theory of nutritional standards and how they can be applied to various food service operations.
11. Customer Relations: Recognize and value the importance of the hospitality consumer, their needs, experience, and diversity, in both the operational and strategic context.
12. Critical Thinking: Demonstrate creativity and sound thinking in solving management problems.
13. Sales and Marketing: Differentiate styles of marketing, sales analysis, and planning for the hospitality industry.

14. Human Resource: Analyze how human resources practices can support an organization's strategic and operational objectives and enhance long-term performance maximizing individual and group performance.
15. Intercultural Awareness: Comprehend how various cultural differences impact the hospitality industry from a local, regional, national, and international perspective.
16. Communication: Communicate effectively using written, oral, and nonverbal techniques in the gathering and presenting of information in hospitality enterprises.
17. Cooperative Experience: Transfer knowledge and apply skills in a performance environment to demonstrate the unique professional requirements necessary for a successful career in the hospitality industry.
18. General Education: Complete the comprehensive learning outcomes identified with the General Education Core.

This program prepares students to begin or advance in careers in hotel, food service and tourism management, convention and event planning, and hospitality sales. Graduates enter the growing hospitality industry as operational trainees and entry level supervisory positions. Although the program is not primarily intended to prepare students to transfer to a bachelor's degree program, many students do transfer to bachelor's degree programs in hospitality and tourism management.

Degree Requirements

Code	Title	Credits
General Education Courses		
ENG 1010	Composition	3
MATH 1000 or higher		3-4
Elective ARHX - Arts & Humanities Course		3-4
BIO 1011	Introduction to Nutrition	3
GEOG 1010	World Regional Geography	3
COMM 1301	Public Speaking	3
CCS 1001	College and Career Success	3
Program Courses		
HOSP 1100	Introduction to the Hospitality Industry	3
HOSP 1101	Principles of Food Preparation	3
HOSP 1109	Food Safety Certification	1
BMGT 2020	Principles of Management	3
ACCT 1130	Principles of Financial Accounting	3
HOSP 1135	Service Management	3
HOSP 2111	Food and Beverage Cost Control	3
HOSP 2233	Hospitality Human Resources Management	3
or BMGT 2200	Human Resource Management	
HOSP 2237	Hospitality Marketing	3
HOSP 2238	Customer Relationship Management	3
HOSP 1141	Principles of Tourism and Travel	3
HOSP 2242	Hotel Management	3
HOSP 2244	Meetings, Conventions and Special Events Management	3

2 Hospitality and Tourism Management, AS

HOSP 2294	Cooperative Education/Work Experience	3
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Total Credits		61-63
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- Hospitality and Tourism Management Certificate