

Hotel Operations Technical Certificate

Term One

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| HOSP 114 - Introduction to Hospitality | Credit Hours - 3 |
| HOSP 101 - Sanitation and Safety | Credit Hours - 2 |
| HOSP 107 - Hospitality Sales and Marketing | Credit Hours - 3 |

Term Two

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| HOSP 127 - Hotel and Restaurant Accounting | Credit Hours - 3 |
| HOSP 207 - Customer Service | Credit Hours - 3 |
| HOSP 215 - Front Office | Credit Hours - 3 |

Term Three

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| HOSP 217 - Housekeeping | Credit Hours - 3 |
| HOSP 227 - Hospitality Facilities Management | Credit Hours - 3 |
| HOSP 228 - Managing Technology in Hospitality | Credit Hours - 3 |

Term Four

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| HOSP 108 - Human Relations Management | Credit Hours - 2 |
| HOSP 275 - Hospitality Internship | Credit Hours - 1 |

Total Credit Hours: 29

Hotel Management

| General Education Core – 16 Credits | | Credits | Grade | Prerequisites |
|-------------------------------------|-----------------------------------------------------------------------------------------------------|---------|-------|-------------------------------------|
| IVYT 116 | Student Success | 1 | | None |
| COMM 101 OR COMM 102 | Fundamentals of Public Speaking Intro to Interpersonal Communication | 3 | | ENGL 093 and 083/ENGL 095 |
| ENGL 111 | English Composition | 3 | | ENGL 093 and 083/ENGL 095 |
| MATH 123 | Quantitative Reasoning Elective | 3 | | MATH 080 (co-req) or competency |
| XXXX xxx | Scientific Ways of Knowing Elective | 3 | | See appropriate course description. |
| XXXX xxx | Social & Behavioral Ways of Knowing Elective OR Humanistic and Artistic Ways of Knowing Elective | 3 | | See appropriate course description. |

| Professional/Technical Core – 44 Credits | | Credits | Grade | Prerequisites/ Co-requisites |
|------------------------------------------|---------------------------------------|---------|-------|-----------------------------------------------------------------------------------------------------------------------|
| HOSP 101 | Sanitation and First Aid | 2 | | ENGL 095 and 083/ENGL 095 (pre-req), ENGL 093(co-req) |
| HOSP 102 | Basic Food Theory and Skills | 3 | | HOSP 101 (pre- req or co-req) |
| HOSP 104 | Nutrition for Culinary Arts | 3 | | ENGL 093 and 083/ENGL 095 |
| HOSP 108 | Human Relations Management | 2 | | ENGL 093 and 083/ENGL 095 |
| HOSP 201 | Hospitality Purchasing & Cost Control | 3 | | MATH 1xx, HOSP 102 |
| HOSP 203 | Menu and Business Development | 3 | | HOSP 201 |
| HOSP 207 | Customer Service | 3 | | HOSP 101 & HOSP 102 |
| HOSP 280 | Externship | 1 | | Program Advisor Approval |
| HOSP XXX | Hospitality electives | 24 | | Recommended to choose classes that fit your career goals. See Program Advisor for class recommendations and pre-reqs. |

Total Required Credits

60

