

Hotel & Lodging Management, AAS

The hospitality management program at JCCC is a comprehensive study of the food service and public lodging industries. The program is accredited by the American Culinary Federation Educational Institute Accrediting Commission.

The JCCC hotel and lodging management program prepares the graduate to enter hotel and lodging management, usually as a trainee or department supervisor. Courses in supervisory management, hotel accounting, hotel sales and marketing, and advanced hospitality management provide a comprehensive management background. In addition the students learn basic skills through courses in housekeeping, front office management, basic and intermediate food preparation, and beverage control.

Individuals considering this field should enjoy a very active environment and a lot of contact with people.

(Major Code 2510; State CIP Code 52.0904)

Hotel and Lodging Management Program web page (<http://www.jccc.edu/academics/credit/hospitality-culinary/hotel-lodging-management/>)

Associate of Applied Science

First Semester

ENGL 121	Composition I*	3
HMGT 120	Food Service Sanitation	1
HMGT 121	Perspectives of Hospitality Management	3
HMGT 132	Seminar in Housekeeping Operations	3
PSYC 121 or PSYC 130	Applied Psychology Introduction to Psychology	3
Total Hours		13

Second Semester

HMGT 123	Professional Cooking I*	3
HMGT 128	Supervisory Management	3
HMGT 235	Seminar: Risk Management and Loss Prevention	3
HMGT 265	Front Office Management	3
MATH 120	Business Mathematics*	3
Total Hours		15

Summer

HMGT 275	Seminar in Hospitality Management: Internship*	3
Humanities Elective [^]		3
Total Hours		6

[^] See all AAS general education electives (<http://catalog.jccc.edu/degreerequirements/associate-applied-science/>)

Third Semester

COMS 120 or COMS 121 or COMS 125	Interpersonal Communication Public Speaking Personal Communication	3
HMGT 130	Hospitality Law	3
HMGT 203	Hotel Sales and Marketing*	3
HMGT 273	Hospitality Cost Accounting*	3
HMGT 279	Beverage Control	3
Total Hours		15

Fourth Semester

Hospitality Program Elective (see below)		6
HMGT 207	Hospitality Human Resource Management*	3

HMGT 228	Advanced Hospitality Management*	3
HMGT 268	Hospitality Managerial Accounting*	3
Total Hours		15

Total Program Hours: 64

Hospitality Program Electives

DIET 151	Nutrition and Meal Planning	3
FL 135	Basic Spanish for Hospitality Management	3
HMGT 100	ACF Junior Culinarian	3
HMGT 126	Food Management*	4
HMGT 150	Seminar: Food Service Sales and Marketing	3
HMGT 167	Local Food Production	3
or SAG 167	Local Food Production	
HMGT 170	Value-Added Production	3
or SAG 170	Value-Added Production	
HMGT 221	Design and Facilities Management*	3
HMGT 223	Fundamentals of Baking	3
HMGT 245	Travel for Credit*	3
HMGT 271	Seminar in Hospitality Management: Purchasing	3
HMGT 277	Seminar in Hospitality Management: Menu Design & Planning*	3
SAG 165	Farm Producer Food Safety	3