

# Hotel & Lodging Management, AAS

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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; 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<br>or PSYC 130 | Applied Psychology<br>Introduction to Psychology | 3         |
| <b>Total Hours</b>      |  | <b>13</b> |

### 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         |
| <b>Total Hours</b> |  | <b>15</b> |

### Summer

|                       |  |          |
|-----------------------|--|----------|
| HMGT 275              | Seminar in Hospitality Management: Internship* | 3        |
| Humanities Elective ^ |  | 3        |
| <b>Total Hours</b>    |  | <b>6</b> |

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

### Third Semester

|  |  |           |
|--|--|-----------|
| COMS 120<br>or COMS 121<br>or COMS 125 | Interpersonal Communication<br>Public Speaking<br>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         |
| <b>Total Hours</b>                     |  | <b>15</b> |

## 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         |
| <b>Total Hours</b>                       |  | <b>15</b> |

**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<br>or SAG 167 | Local Food Production                                      | 3 |
| HMGT 170<br>or SAG 170 | Value-Added Production                                     | 3 |
| 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 |

\* This course has registration requirements.