

# 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; 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

Code	Title	Hours
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	Applied Psychology	3
or PSYC 130	Introduction to Psychology	
<b>Total Hours</b>		<b>13</b>

### Second Semester

Code	Title	Hours
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

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

### Third Semester

Code	Title	Hours
COMS 120	Interpersonal Communication	3
or COMS 121	Public Speaking	
or COMS 125	Personal Communication	
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

Code	Title	Hours
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**

## Program Electives

Code	Title	Hours
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

\* This course has registration requirements.

^ See all AAS general education electives (<https://catalog.jccc.edu/archives/2024-25/degree requirements/associate-applied-science/>).