



Hotel, Restaurant and Institution Management

Program **HRIM.AAS**
CIP 520904

Associate in Applied Science Degree

The Hotel, Restaurant and Institution Management program prepares students for employment in various entry-level management careers in the lodging and food service industries. Areas of employment include assistant manager in hotel/motel operations; club, restaurant or banquet manager of commercial eating establishments; and assistant food service management positions in hospitals, schools and other institutions.

PROGRAM OUTCOMES

- Demonstrate principles of effective human resource management in the supervision of employees;
- Plan and develop appropriate menus which meet the criteria of hotels, restaurants and/or institutions;
- Apply cost control techniques in various operations;
- Demonstrate ability to communicate effectively through oral, written or graphic means;
- Demonstrate knowledge of various laws and regulations affecting food service operations;
- Plan and direct food production and service in a variety of settings;
- Supervise employees in the front desk operation of a hotel;
- Analyze computer data for hotel registration, accounts receivable, billing, etc.

The program includes an internship in a hotel, restaurant or institutional food service facility. Placement assistance is offered by program faculty and available through cooperative agreements with hotels, food service facilities, and restaurants in the Mercer County area.

Students may study full-time or part-time. Most courses are offered both day and evenings.

Most of the credits earned in acquiring the A.A.S. degree in Hotel, Restaurant and Institution Management can be applied to the B.S. degree offered through articulation agreements with Fairleigh Dickinson University and Johnson & Wales University.

Admission to the program requires a high school diploma or its equivalent.

Curriculum

Code	Course (lecture/lab hours)	Credits
FIRST SEMESTER		
CSW 100	College Success and Personal Wellness (2/0) [†]	2
ENG 101	English Composition I (3/0)	3
HOS 101	Food Preparation I (1/4)	3
HOS 111	Culinary Math (1/0)	1
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 120	Introduction to the Hospitality Industry (3/0)	3
MAT 120	Mathematics for Liberal Arts (3/0) ¹	3
SECOND SEMESTER		
ENG 102	English Composition II (3/0) OR	3
ENG 112	English Composition II with Speech (3/0)	
HOS 102	Food Preparation II (1/4)	3
HOS 104	Hotel Management and Lodging Operations (3/0)	3
HOS 204	Hospitality Marketing (3/0)	3
IST 101	Computer Concepts with Applications (2/2)	3
THIRD SEMESTER		
ACC 108	Hospitality Accounting (3/0) ²	3
BUS 240	Human Resource Management (3/0)	3
HOS 203	Hospitality Purchasing (3/0)	3
HOS 208	Hospitality Law (3/0)	3
— —	General Education elective ³	3
FOURTH SEMESTER		
ACC 109	Food, Beverage and Labor Cost Control (3/0) ³	3
CMN 111	Speech: Human Communication (3/0) OR	3
CMN 112	Public Speaking (3/0)	
HOS 115	Food and Culture (2/2)	3
HOS 267	Event Planning (3/0)	3
HOS 290	Internship in Hotel, Restaurant, and Institution Management (1/0 + internship)	2
— —	General Education elective ⁴	3
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NOTE: Electives should be selected in consultation with an academic advisor in order to assure maximum transfer of credits.

¹ Or higher-level mathematics course.

² ACC 111 and 112 are acceptable alternatives.

³ Select course from either Social Science or Humanities general education categories.

⁴ Select course from the following general education categories: Social Science, Humanities, Historical Perspective, Diversity and Global Perspective.

[†] Some exemptions apply. Consult academic advisor for details.

NOTE: All program listings are subject to periodic updates. Please consult your program advisor, academic division, or www.mccc.edu/programs_degree