

Hotel, Restaurant and Institution Management

Program **A5600**
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 food service and lodging 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.

Upon completion of the program, the successful graduate will be awarded an Associate in Applied Science degree and will be able to:

- 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;
- apply 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 evening; specialized courses may be available weekends 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 the University of Delaware.

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

Curriculum

Code	Course (lecture/lab hours)	Credits
ENG 101	English Composition I (3/0)	3
HOS 100	Hospitality Success Skills (1/0)	1
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
HPE 101	Basic Concepts of Nutrition (3/0)	3
MAT 108	Topics in Mathematics (3/0) ¹	3
ENG 112	English Composition II with Speech (3/0) OR	3
ENG 102	English Composition II (3/0)	3
HOS 102	Food Preparation II (1/4)	3
HOS 104	Hotel Management and Lodging Operations (3/0)	3
HOS 120	Introduction to the Hospitality Industry (3/0)	3
HOS 208	Hospitality Law (3/0)	3
— —	General Education elective ²	3
ACC 108	Hospitality Accounting (3/0) ³	3
BUS 240	Human Resource Management (3/0)	3
CMN 111	Speech: Human Communication (3/0)	3
HOS 203	Hospitality Purchasing (3/0)	3
IST 101	Computer Concepts with Applications (2/2)	3
ACC 109	Food, Beverage and Labor Cost Control (3/0) ³	3
HOS 115	Food and Culture (2/2)	3
HOS 204	Hospitality Marketing (3/0)	3
HOS 290	Internship in Hotel, Restaurant, and Institution Management (1/0 + internship)	2
HPE 110	Concepts of Health and Fitness (1/2)†	2
— —	General Education elective ⁴	3
		65

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

³ ACC 111 and 112 are acceptable alternatives.

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

†HPE 111 is an acceptable alternative.

