



2024-2025 Academic Year

Hospitality Management

Associate in Applied Science Degree (A.A.S.)

**Business, Technology, and
Professional Studies Division**
[609.570.3482](tel:609.570.3482) admiss@mccc.edu

The **Hospitality 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

- Apply safe and sanitary practices within any food production department compliant with laws and safety regulations;
- Develop appropriate menus and recipe selections, recognize costs incurred, and apply cost control techniques;
- Plan and direct service for buffets, food-related activities, or functions. Understand the purchasing and requisition process;
- Develop professional written and verbal communication and computational skills related specifically to hospitality;
- Demonstrate principles of effective human resource management in the supervision of employees;
- Analyze computer data for information, such as prime costs and yield management, that impacts budget and income in the hospitality industry;
- Understand and apply cost control techniques for various hospitality operations;
- Identify and interpret the skills required in supervisory positions in various segments of hospitality.

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 Hospitality 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.

DEGREE CURRICULUM

2024-2025 Academic Year

HRIM.AAS
CIP 520904

The course sequence below represents a recommended example of how this degree program can be completed in two years, presuming a Fall Term start and satisfaction of all Developmental Studies (foundation courses) requirements and prerequisites. Actual approaches toward completion depend on each student's anticipated transfer institution, career objectives, or other individual circumstances.

Students are encouraged to meet regularly with an academic advisor or Success Coach to consider options, establish plans, and monitor progress.

Code	Course (lecture/lab hours)	Credits	To Do This Semester
FIRST SEMESTER			
ENG 101	English Composition I (3/0)	3	✓ Meet with your faculty advisor to complete an academic plan. Make sure you are aware of any course prerequisites you may need to take, and how long it will take to complete your degree.
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	✓ Use your online tools:
HOS 120	Introduction to the Hospitality Industry (3/0)	3	Check your MercerMail daily, utilize features of Office 365, and get to know Student Planning .
MAT 120	Mathematics for Liberal Arts (3/0)		
	OR	3	
MAT 125	Elementary Statistics I (3/0)		✓ Take advantage of Learning Centers or Online Tutoring to support your studies and assignments.

SECOND SEMESTER

ENG 102	English Composition II (3/0)	3	<p>✓ Transitioning to college can be challenging. Meet with your Success Coach for guidance and support.</p> <p>✓ Apply for financial aid by May 1.</p> <p>✓ Contact professors with questions and use their office hours to develop a connection. Talk with them to get the inside scoop on how your profession works.</p> <p>✓ Be sure to visit the Career Services office to explore jobs, internships, and career information and get help with your resume and other career tools.</p> <p>✓ Apply for Continuing Student scholarships at www.mccc.edu/m-scholarships.</p>
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	
— —	General Education elective	3	

- [IST 101](#) recommended.

THIRD SEMESTER

ACC 111	Principles of Financial Accounting (4/0)	4	<p>✓ Keep in contact with each professor and your faculty advisor. Make sure you are on track to graduate on time.</p> <p>✓ Work with Career Services to formulate plans for after you've earned this degree.</p> <p>✓ Develop team and leadership skills by getting involved in activities and clubs.</p>
HOS 203	Hospitality Purchasing (3/0)	3	
HOS 208	Hospitality Law (3/0)	3	
HOS 267	Event Planning (3/0)	3	
HOS 287	Hotel/Restaurant Management Internship	1	

- Typically taken during the Summer session between the program's first and second years. Alternatively, may be taken in the third or fourth semester.

✓ Apply for Continuing Student scholarships at www.mccc.edu/m-scholarships.

✓ Manage your stress! Take advantage of the MCCC pool, [Fitness Center](#), free yoga and Zumba. Reach out for [counseling](#) or other support if you need it. Your [Success Coach](#) can connect you with resources.

FOURTH SEMESTER

BUS 240	Human Resource Management (3/0)	3	✓ Get ready to start your career! Begin the job application process.
CMN 111	Speech: Human Communication (3/0)		
	<i>OR</i>	3	✓ Discuss your career plans with your faculty advisor. S/he can help you transition successfully.
CMN 112	Public Speaking (3/0)		
HOS 115	Food and Culture (2/2)	3	
— —	Humanities general education elective	3	
— —	General Education elective	3	
		60	

NOTE: Electives should be selected in consultation with an academic advisor in order to assure maximum transfer of credits.