

HOSPITALITY MANAGEMENT, ADVANCED CERTIFICATE



College(s): KK

Program Code: 0740

The Advanced Certificate in Hospitality Management introduces students to the operations and functions of the restaurant and hotel industries from a service and management standpoint. Classes are lecture and lab based to give maximum exposure to the industry and will allow students the opportunity to interact in real-world settings. The curriculum has customer service as an underlying theme of all classes and the importance is stressed throughout each and every class throughout the program. Coursework includes management skills, financial management, restaurant and hotel operational management, resume writing and interviewing techniques.

Program Requirements

Code	Title	Hours
Required Program Core		
330CUL 700	College Success Hospitality Perspective	3
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 708	Chef's Training I-Section B	4
HMGT 724	Hospitality Management	3
HMGT 806	Customer Service Fundamentals	3
HMGT 807	Hospitality Financial Management	3
HMGT 808	Restaurant Operations	4
HMGT 810	Bar and Beverage Management	3
HMGT 812	Hotel and Lodging Operations	4
HMGT 814	Hospitality Procurement	3
Total Hours		39

Pathway

This is an **example course sequence** for students interested in earning a degree in Hospitality Management. If this pathway is followed as outlined, you will earn a Basic Certificate (BC) in Culinary Arts and an Advanced Certificate (AC) in Hospitality Management. It does not represent a contract, nor does it guarantee course availability.

Student must be eligible for ENGLISH 96 Aligned Reading and Composition and MATH 98 Beginning Algebra with Geometry to begin core curriculum classes.

Semester-by-Semester Program Plan for Full-Time Students

All plans can be modified to fit the needs of part-time students by adding more semesters.

Course	Title	Hours
Semester 1		
330CUL 700	College Success Hospitality Perspective	3
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 708	Chef's Training I-Section B	4
Hours		16
Semester 2		
HMGT 806	Customer Service Fundamentals	3
HMGT 807	Hospitality Financial Management	3
HMGT 724	Hospitality Management	3
HMGT 808	Restaurant Operations	4
Hours		13
Semester 3		
HMGT 812	Hotel and Lodging Operations	4
HMGT 814	Hospitality Procurement	3

HMGT 810	Bar and Beverage Management	3
	Hours	10
	Total Hours	39

Choose your courses with your College Advisor.