

ASSOCIATE OF APPLIED SCIENCE IN HOSPITALITY MANAGEMENT, HOTEL AND LODGING MANAGEMENT TRACK

Mark J. Zetts, MBA
AAS- Hospitality Management Program Director
330-941-1784
mjzetts01@ysu.edu

Students may earn an associate degree and/or a bachelor's degree with a major in hospitality management. The hospitality management programs provide students with the knowledge and skills needed to be successful and competent in this fast-growing field, not only in the United States but throughout the world.

The Associate of Applied Science degree articulates with the bachelor's degree. The Bachelor of Science in Applied Science program exposes students to advanced management concepts in lodging, food and beverage, or event management.

The Hotel and Lodging track provides coursework to prepare graduates to manage all aspects of providing accommodations and lodging services for guests.

Learning Outcomes

At the completion of the hospitality management program, graduates will be able to:

- Demonstrate appropriate customer and guest service practices, skills and behaviors required during customer involvement that contribute to customer satisfaction.
- Demonstrate the knowledge of fundamental principles of leadership and the ability to work with a group of people to formulate rational solutions to hospitality operational problems.
- Demonstrate quality food preparation and presentation skills, using appropriate health, safety, sanitation and environmental protection procedures in hospitality.
- Demonstrate the use and knowledge of current technologies in the hospitality industry. Explain key factors in the design, development and maintenance of the industry facilities and apply relevant technologies in ways that enhance organizational performance.
- Demonstrate the ability to market hospitality goods and services effectively and responsibly.
- Analyze legal, ethical, and socio-political considerations affecting organizations to make management decisions.
- Demonstrate use of accepted accounting practice and sound financial management.

| COURSE | TITLE | S.H. |
|--|------------------------------|------|
| FIRST YEAR REQUIREMENT -STUDENT SUCCESS | | |
| YSU 1500 | Success Seminar | 1-2 |
| or SS 1500 | Strong Start Success Seminar | |
| or HONR 1500 | Intro to Honors | |
| General Education Requirements | | |
| ENGL 1550 | Writing 1 | 3-4 |
| or ENGL 1549 | Writing 1 with Support | |
| ENGL 1551 | Writing 2 | 3 |

| | | |
|---|--|--------------|
| CMST 1545 | Communication Foundations | 3 |
| MATH 2623 | Quantitative Reasoning | 3 |
| Select 2 courses from 2 domains: Natural Sciences (one must include a lab), Social Science, A&H | | 6 |
| Other Requirements | | |
| CSIS 1514 | Business Computer Systems | 3 |
| Major Requirements | | |
| Must have C or better; courses cannot be taken Credit/No Credit | | |
| HMEC 1550 | | 1 |
| HMGT 1500 | Introduction to Hospitality Industry | 3 |
| FNUT 1512 | Food Safety and Sanitation | 1 |
| FNUT 1551 | Normal Nutrition | 3 |
| FNUT 1553 & 1553L | Food Science and Management Principles and Food Science and Management Principles Laboratory | 4 |
| FNUT 2610 | | 3 |
| HMGT 2603 | Hospitality Managerial Accounting 1 | 4 |
| HMGT 2691 | Hospitality Cooperative Work Experience (Permit required, see advisor. Student must sign up for permit prior to registration.) | 3 |
| HMGT 3719 | Facilities Management | 4 |
| HMGT 3745 | Hospitality Marketing and Sales | 4 |
| Hotel and Lodging Management | | |
| HMGT 2622 | Hotel Management | 3 |
| HMGT 3734 | Front Office Operation | 3 |
| Electives | | 2 |
| Total Semester Hours | | 60-62 |

Some courses offered only once a year; see your advisor for proper prerequisites and sequence of courses. This curriculum articulates perfectly with the Bachelor of Science program in Applied Science in hospitality management. See your advisor regarding prerequisites for ACCT, MGT, and MKTG courses.

Year 1

| Fall | | S.H. |
|-----------------------|---|-----------|
| YSU 1500 | Success Seminar | 1 |
| HMEC 1550 | | 1 |
| HMGT 1500 | Introduction to Hospitality Industry | 3 |
| ENGL 1550 | Writing 1 | 3 |
| FNUT 1553 | Food Science and Management Principles | 3 |
| FNUT 1553L | Food Science and Management Principles Laboratory | 1 |
| FNUT 1512 | Food Safety and Sanitation | 1 |
| CSIS 1514 | Business Computer Systems | 3 |
| Semester Hours | | 16 |

Spring

| | | |
|-----------------------|--|-----------|
| FNUT 2610 | | 3 |
| or MGT 3725 | or Fundamentals of Management | |
| ENGL 1551 | Writing 2 | 3 |
| FNUT 1551 | Normal Nutrition (Also counts as SPA elective) | 3 |
| HMGT 2622 | Hotel Management | 3 |
| MATH 2623 | Quantitative Reasoning | 3 |
| Semester Hours | | 15 |

Year 2

| Fall | | S.H. |
|-----------|-------------------------------------|------|
| HMGT 2603 | Hospitality Managerial Accounting 1 | 4 |
| HMGT 3734 | Front Office Operation | 3 |
| HMGT 3719 | Facilities Management | 4 |

| | | |
|--|---|-----------|
| HMGT 3745 | Hospitality Marketing and Sales | 4 |
| Semester Hours | | 15 |
| Spring | | |
| CMST 1545 | Communication Foundations | 3 |
| HMGT 2691 | Hospitality Cooperative Work Experience | 3 |
| Artistic & Literary Perspective Elective | | 3 |
| Social Science Elective | | 3 |
| Elective - 1 s.h. | | 1 |
| Semester Hours | | 13 |
| Total Semester Hours | | 59 |

Learning Outcomes

At the completion of the hospitality management program, graduates will be able to:

- Demonstrate appropriate customer and guest service practices, skills and behaviors required during customer involvement that contribute to customer satisfaction.
- Demonstrate the knowledge of fundamental principles of leadership and the ability to work with a group of people to formulate rational solutions to hospitality operational problems.
- Demonstrate quality food preparation and presentation skills, using appropriate health, safety, sanitation, and environmental protection procedures in hospitality.
- Demonstrate the use and knowledge of current technologies in the hospitality industry. Explain key factors in the design, development, and maintenance of the industry facilities and apply relevant technologies in ways that enhance organizational performance.
- Demonstrate the ability to market hospitality goods and services effectively and responsibly.
- Analyze legal, ethical, and socio-political considerations affecting organizations to make management decisions.
- Demonstrate use of accepted accounting practice and sound financial management.