

# ASSOCIATE OF APPLIED SCIENCE IN HOSPITALITY MANAGEMENT, RESTAURANT AND FOOD SERVICE MANAGEMENT TRACK

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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 Food Service Management track provides coursework to prepare graduates to plan and implement large and small scale catered events, as well as manage and market restaurant and catering operations.

COURSE	TITLE	S.H.
<b>General Education Requirements</b>		
Core Competencies		12
ENGL 1550	Writing 1	
ENGL 1551	Writing 2	
CMST 1545	Communication Foundations	
MATH 2623	Quantitative Reasoning	3
Arts and Humanities		3
Natural Sciences or Social Sciences elective		3
First-Year Experience		
HAHS 1500	Introduction to the Bitonte College of Health and Human Services	
<b>Other Requirements</b>		
CSIS 1514	Business Computer Systems	3
FNUT 2610	Organization and Management	3
<b>Major Requirements</b>		
Must have C or better; courses cannot be taken Credit/No Credit		
HMGT 1500	Introduction to Hospitality Industry	3
FNUT 1512	Food Safety and Sanitation	1
FNUT 1543	Personal Nutrition ((FNUT 1551 counts as a SPA elective))	1
or FNUT 1551	Normal Nutrition	
HMEC 1550	Human Ecology Professions	1
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
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
<b>Restaurant and Foodservice Management</b>		
FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
HMGT 3725	Food and Beverage Management	3
Total Semester Hours		60

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

		S.H.
<b>Fall</b>		
HMGT 1500	Introduction to Hospitality Industry	3
ENGL 1550	Writing 1	3
HMEC 1550	Human Ecology Professions	1
FNUT 1553	Food Science and Management Principles	3
FNUT 1553L	Food Science and Management Principles Laboratory	1
FNUT 1512	Food Safety and Sanitation	1
MATH 2623	Quantitative Reasoning	3
HAHS 1500	Introduction to the Bitonte College of Health and Human Services	2
Semester Hours		17

## Spring

FNUT 2610	Organization and Management	3
FNUT 1543 or FNUT 1551	Personal Nutrition or Normal Nutrition	1
ENGL 1551	Writing 2	3
FNUT 2612	Food Systems: Operation, Production, and Service	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2
CSIS 1514	Business Computer Systems	3
Semester Hours		15

## Year 2

<b>Fall</b>		
HMGT 2603	Hospitality Managerial Accounting 1	4
HMGT 3719	Facilities Management	4
HMGT 3745	Hospitality Marketing and Sales	4
Natural Science Elective		4
Semester Hours		16

## Spring

CMST 1545	Communication Foundations	3
HMGT 3725	Food and Beverage Management	3
HMGT 2691	Hospitality Cooperative Work Experience	3
Social Science Elective		3
Semester Hours		12
Total Semester Hours		60