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
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**FIRST YEAR REQUIREMENT - STUDENT SUCCESS**
YSU 1500 | Success Seminar
or SS 1500 | Strong Start Success Seminar
or HONR 1500 | Intro to Honors

**General Education Requirements**
ENGL 1550 | Writing 1
or ENGL 1549 | Writing 1 with Support
ENGL 1551 | Writing 2
CMST 1545 | Communication Foundations
MATH 2623 | Quantitative Reasoning
Select 2 courses from 2 domains: Natural Sciences (one must include a lab), Social Sciences, A&H

**Other Requirements**
CSIS 1514 | Business Computer Systems
FNUT 2610 | Organization and Management

**Major Requirements**
Must have C or better; courses cannot be taken Credit/No Credit
HMGT 1500 | Introduction to Hospitality Industry
FNUT 1512 | Food Safety and Sanitation
FNUT 1543 | Personal Nutrition ((FNUT 1551 counts as a SPA elective))
or FNUT 1551 | Normal Nutrition
HMEC 1550 | Human Ecology Professions
FNUT 1553 & 1553L | Food Science and Management Principles and Food Science and Management Principles Laboratory
HMGT 2603 | Hospitality Managerial Accounting 1
HMGT 2691 | Hospitality Cooperative Work Experience (Permit required, see advisor. Student must sign up for permit prior to registration.)
HMGT 3719 | Facilities Management
HMGT 3745 | Hospitality Marketing and Sales
FNUT 2612 & 2612L | Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory
HMGT 3725 | Food and Beverage Management
Electives | 2

**Total Semester Hours** 60-62

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

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.
• 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.