

ASSOCIATE OF APPLIED SCIENCE IN HOSPITALITY MANAGEMENT, EVENT 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 Event Management track provides coursework to prepare graduates to plan leisure activities, sporting events and other celebrations from arranging food and entertainment to reserving venues and accommodations for guests.

The Restaurant and Foodservice track prepares graduates for managing restaurant or institutional food service operations.

The Hotel and Lodging track prepares graduates for careers in the lodging area of hospitality - cruise ships, resorts and hotels.

For more information, contact Mr. Mark Zetts at mjzett01@ysu.edu or (330) 941-1784

COURSE	TITLE	S.H.
YSU 1500 or SS 1500 or HONR 1500	Success Seminar Intro to Honors	1-2
General Education Requirements		
ENGL 1550 or ENGL 1549	Writing 1 Writing 1 with Support	3-4
ENGL 1551	Writing 2	3
CMST 1545	Communication Foundations	3
MATH 2623	Quantitative Reasoning	3
	Select two courses from two domains: Arts and Humanities, Social Science or Natural Science (one must include a lab)	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
HMG 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
HMG 2603	Hospitality Managerial Accounting 1	4

HMG 2691	Hospitality Cooperative Work Experience (Permit required, see advisor. Student must sign up for permit prior to registration.)	3
HMG 3719	Facilities Management	4
HMG 3745	Hospitality Marketing and Sales	4
Event Management		
FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
HMG 4846	Event Management	3
60 s.h. required for the degree - select elective(s)		2
Total Semester Hours		59-61

Some courses are 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. Some alternative coursework, including ACCT, MGT, and MKTG courses, may be taken in the Williamson College of Business Administration where a minimum GPA of 2.5 is required.

Year 1

Fall		S.H.
YSU 1500 or HONR 1500 or SS 1500	Success Seminar or Intro to Honors or	1-2
HMEC 1550		1
HMG 1500	Introduction to Hospitality Industry	3
ENGL 1550	Writing 1	3
FNUT 1512	Food Safety and Sanitation	1
FNUT 1553	Food Science and Management Principles	3
FNUT 1553L	Food Science and Management Principles Laboratory	1
MATH 2623	Quantitative Reasoning	3
Semester Hours		16-17

Spring

FNUT 2610 or MGT 3725	GPA > 2.5 required for MGT 3725 or Fundamentals of Management	3
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		14

Year 2

Fall		
HMG 2603 or ACCT 1503	Hospitality Managerial Accounting 1 (ACCT 1503 - 3 s.h.) or Essentials of Accounting	4
HMG 3719	Facilities Management	4
HMG 3745	Hospitality Marketing and Sales	4
Arts & Humanities or Natural Science Elective		3
Semester Hours		15
Spring		
CMST 1545	Communication Foundations	3
HMG 4846	Event Management	3
HMG 2691	Hospitality Cooperative Work Experience	3
Social Science Elective		3

Elective - your choice	2
Semester Hours	14
Total Semester Hours	59-60

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.