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 or MGT 3725	or Fundamentals of Management	3
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		
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.