ASSOCIATE OF APPLIED SCIENCE IN 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

Other Requirements
CSIS 1514  Business Computer Systems  3

Major Requirements
Must have C or better; courses cannot be taken Credit/No Credit
HMEC 1550  Human Ecology Professions  1
HMGT 1500  Introduction to Hospitality Industry  3
FNUT 1512  Food Safety and Sanitation  1
FNUT 1551  Normal Nutrition  3
FNUT 1553  Food Science and Management Principles & 1553L  and Food Science and Management Principles Laboratory  4
FNUT 2610  Organization and Management  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
YSU 1500  Success Seminar  1
HMEC 1550  Human Ecology Professions  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  Organization and Management  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

Year 2 Fall
HMGT 2603  Hospitality Managerial Accounting  1  4
HMGT 3734  Front Office Operation  3
HMGT 3719  Facilities Management  4
Semester Hours  15

Yechiel L. Zett,
Program Director

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.
Associate of Applied Science in Hospitality Management, Hotel and Lodging Management Track

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Semester Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>HMGT 3745</td>
<td>Hospitality Marketing and Sales</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td><strong>Semester Hours</strong></td>
<td><strong>15</strong></td>
</tr>
</tbody>
</table>

**Spring**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Semester Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CMST 1545</td>
<td>Communication Foundations</td>
<td>3</td>
</tr>
<tr>
<td>HMGT 2691</td>
<td>Hospitality Cooperative Work Experience</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>Artistic &amp; Literary Perspective Elective</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>Social Science Elective</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>Elective - 1 s.h.</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td><strong>Semester Hours</strong></td>
<td><strong>13</strong></td>
</tr>
</tbody>
</table>

**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.