HOSPITALITY MANAGEMENT A.A.S.

Aimee Elliott, Director

The Associate of Applied Science in Hospitality Management develops the skills students will use in the hospitality and tourism industry and provides students with the knowledge and practical experience in the major areas of management and operation, including accounting, customer service, hotel management/operation, restaurant management/operation, purchasing, and sanitation practices in food service. Graduates prepare for entry-level, professional careers involving business support for restaurants, hotels, resorts, and other hospitality and tourism organizations.

The AAS degree option is five semesters, which includes a hospitality geared internship to allow extensive hands-on learning in the industry.

Associate of Applied Science - Hospitality Management

Missoula College

Degree Specific Credits: 63

Required Cumulative GPA: 2.0

Catalog Year: 2017-2018

Note: See Program Director for scope and sequence advising. Please refer to online schedule for online course availability.

Summary

<table>
<thead>
<tr>
<th>AAS Hospitality Management</th>
<th>60</th>
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<tbody>
<tr>
<td>Hospitality Management Elective</td>
<td>3</td>
</tr>
<tr>
<td>Total Hours</td>
<td>63</td>
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AAS Hospitality Management

Rule: All courses required.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>ACTG 101</td>
<td>Accounting Procedures I</td>
<td>4</td>
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<tr>
<td>ACTG 102</td>
<td>Accounting Procedures II</td>
<td>4</td>
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<tr>
<td>BGEN 105S</td>
<td>Introduction to Business</td>
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<tr>
<td>BMGT 216</td>
<td>Psych of Mgmt &amp; Supervision</td>
<td>4</td>
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<tr>
<td>BMGT 245</td>
<td>Customer Service Management</td>
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<tr>
<td>COMX 111A</td>
<td>Intro to Public Speaking</td>
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<tr>
<td>CSCI 172</td>
<td>Intro to Computer Modeling</td>
<td>3</td>
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<tr>
<td>CULA 101</td>
<td>Introduction to Food Service</td>
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<tr>
<td>CULA 105</td>
<td>Food Service Sanitation</td>
<td>2</td>
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<tr>
<td>CULA 270</td>
<td>Purchasing and Cost Controls</td>
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<tr>
<td>CULA 299</td>
<td>Culinary Arts Capstone</td>
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<td>HTR 107</td>
<td>Intro Hospitality Management</td>
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<tr>
<td>HTR 201</td>
<td>Hotel Mgmt/Ops</td>
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<td>HTR 298</td>
<td>Internship</td>
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<td>M 115</td>
<td>Probability and Linear Math</td>
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<td>PSYX 100S</td>
<td>Intro to Psychology</td>
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<tr>
<td>WRIT 101</td>
<td>College Writing I</td>
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Total Hours | 60

Minimum Required Grade: C-