

Hospitality Management: Restaurant Option- Associate in Applied Science (2020-2021 Catalog) **with Honors**

Developmental Education Courses (if required)			<input type="checkbox"/>	MATH020	Pre-Algebra
<input type="checkbox"/>	ACLS050	Introduction to Academic Literacy	<input type="checkbox"/>	MATH022	Elementary Algebra
<input type="checkbox"/>	ENGL027	Writing Skills Workshop	<input type="checkbox"/>	MATH026	Intermediate Algebra

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS
 Courses are listed in preferred order of completion
 Plans can be modified to fit student needs by adding semesters
Choose your courses with your Advisor.

B= BETH, M= MROE, S=SBTH, E= ESTN, D= DIST *subject to change (see separate list for honors)

complete	Course #	Course Title	Credits	Gen Ed	Fall	Winter	Spring	Summer	Pre-requisites / Co-requisites
Semester 1	<input type="checkbox"/>	COLS101	College Success	1		B, M, D	----	B, M, D	D
	<input type="checkbox"/>	ENGL101	English I (Honors option)	3	Comm	B, M, D, E	----	B, M, D, E	B, M, D
	<input type="checkbox"/>	CMTH102	Intro to Communication (Honors option)	3	Comm	B, M, D	----	B, M, D	B, M, D
	<input type="checkbox"/>	HOSP101*	Introduction to Hospitality Industry	3		B, M	----	B, M	----
	<input type="checkbox"/>	HOSP105*	Enhancing Guest Service	3		B, M	----	B, M	----
	<input type="checkbox"/>	FOOD140*	Fundamentals of Beer, Wine & Spirits	3		B	----	----	----
Total Semester Credits:			16						
Semester 2	<input type="checkbox"/>	HOSP111*	Food & Beverage Management	3		----	----	B, M	----
	<input type="checkbox"/>	HOSP130*	Convention Services & Catering	3		B, M	----	B, M	----
	<input type="checkbox"/>	FOOD123*	Menu Planning & Food/Beverage Cost Control	3		----	----	B	----
	<input type="checkbox"/>	ENGL151R	English II (Report Writing)	3	Comm	B, M, D	----	B, M, D	----
	<input type="checkbox"/>		Math or Science Elective (Honors option)	3/4	QL or Science	B, M, D		B, M, D	B, M, D
Total Semester Credits:			15/16						
Semester 3	<input type="checkbox"/>	HOSP210	Human Resource Mgt for Hospitality Industry	3		B, M	----	----	----
	<input type="checkbox"/>	HOSP215	Hospitality Sales & Marketing	3		B	----	----	----
	<input type="checkbox"/>	FOOD110*	Food Preparation	4		B	----	----	----
	<input type="checkbox"/>	PSYC103	Introduction to Psychology (Honors)	3	SSHB	B, M, D	----	B, M, D	B, M, D
	<input type="checkbox"/>		SIT or SSHB Gen Ed Elective (Honors option)	3	SIT or SSHB	B, M, D	----	B, M, D	B, M, D
	<input type="checkbox"/>		Elective (Honors option)	3		B, M, D	----	B, M, D	B, M, D
Total Semester Credits:			19						
Semester 4	<input type="checkbox"/>	HOSP201*	Strategic Leadership in Hospitality (D)	3		----	----	B, M	----
	<input type="checkbox"/>	HOSP212*	Hospitality Financial Reporting	3		----	----	B, M	----
	<input type="checkbox"/>	HOSP221G	Hospitality Mgt Practicum (WI)	3		B, M	----	B, M	B, M
	<input type="checkbox"/>	FOOD250*	Dining Room Operations	3		----	----	B, M	----
	<input type="checkbox"/>		AH Gen Ed Elective (Honors option)	3	AH	B, M, D	----	B, M, D	B, M, D
Total Semester Credits:			15						
Total Degree Credits			65/66						

General Education Requirements		
<input type="checkbox"/>	HOSP201	Diversity
<input type="checkbox"/>	HOSP221G	Writing Intensive

rev. date 5/21/2019

Notes:

- Documentation of certification in ServSafe from the National Restaurant Association must be submitted to the Hospitality Management program prior to enrolling in FOOD110—Food Preparation in the third semester of the program. Certification must remain current throughout the program. Certification courses are available through NCC and other associations and colleges.
- HOSP101 and HOSP105 are identified as Milestone courses that must be completed in a student's first year of study, in order to meet prerequisites for additional core Hospitality Management classes.
- Courses with *: These courses apply toward the Specialized Diploma in Dining Room Operations. Completion of the Specialized Diploma requires successful completion of: HOSP101, HOSP 105, FOOD140, HOSP111, HOSP130, FOOD123, FOOD110, HOSP201,

Math of Science Elective Honors Courses: BIOS 105, CHEM 105, MATH 150
 SIT Gen Ed Elective Honors Courses: HIAT 113, HIST 163, POL 101, SOCA 160
 SSHB Gen Ed Elective Honors Courses: HUMA 250, PSYC 103, PSYC 258, PSYC 265, SOCA 103
 Elective Honors Courses: ALL honors courses

Program Narrative:

- For students interested in a career in hospitality food and beverage management, Northampton offers students the opportunity to earn an associate degree in applied science in Restaurant Management. Some of the core classes in the program include basic culinary skills and techniques, food safety and sanitation, menu planning and cost controls, catering and convention services, dining room operations, and strategic leadership. Students will have hands-on working experience in the "Hampton Winds" restaurant and at campus special events.
- The Hospitality Management program fosters teamwork, professionalism, and learning through experience. Students will be prepared for a career in the hospitality industry by classroom learning supplemented with field trips, guest speakers and industry certifications. All A.A.S. students will complete a 225 hour management practicum, where they will complete an internship in their area of interest.

Program Learning Outcomes: Graduates of the program will be able to:

- Acquire and correctly use general industry information, technical skills, and certifications for employment in the hospitality industry.
- Listen and effectively communicate in a positive, professional, and ethical manner with customers and colleagues of diverse backgrounds.
- Display a professional image, positive attitude, strong work ethic, and recognize your role in the success of the organization where you are employed.
- Read and accurately interpret standard indicators of the organization's financial health.
- Use appropriate technology for written communication, information gathering, and data analysis to facilitate smooth operation of a hospitality organization.
- Demonstrate leadership and supervisory skills, and an appreciation of diversity to support the organization and its goals.
- Use organization and flexibility, as a team, to complete tasks, make decisions, and problem solve in a timely manner.
- Utilize research and problem-solving techniques to employ "out of the box" critical thinking skills in a variety of hospitality situations

Transfer Information:

For more information visits NCC's transfer information for colleges & universities: <http://northampton.edu/academics/academic-advising/transfer-advising/by-school.htm>

The Hospitality Management Program has articulation agreements with the following Universities:

- East Stroudsburg University
- Temple University
- Widener University
- New York University
- Penn State University—Berks (pending)
- Penn State University—University Park (pending)
- York College of Pennsylvania (pending)
- Keystone College (pending)

Career Information:

***It is the student's responsibility to be knowledgeable of NCC graduation requirements and to verify transfer requirements with the 4-year institution. Courses listed on the program map are based upon the assumption that prerequisites and courses taken in previous semesters will be successfully completed**