



Hospitality Management: Restaurant Option- Associate in Applied Science (2020-21 Catalog)

SEMESTER-BY-SEMESTER PROGRAM MAP FOR FULL-TIME STUDENTS

Courses are listed in preferred order of completion

Plans can be modified to fit student needs by adding more semesters

Choose your courses with your Advisor.

Developmental Education Courses (if required)			
<input type="checkbox"/>	ACLS050	Introduction to Academic Literacy	<input type="checkbox"/>
<input type="checkbox"/>	ENGL027	Writing Skills Workshop	<input type="checkbox"/>

Location: B= BETH, M= MROE, S=SBTH, E= ESTN, D= DIST *subject to change

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	3	Comm	B, M, D, E	----	B, M, D, E	B, M, D
	<input type="checkbox"/>	CMTH102	Introduction to Communication	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	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	3	SSHB	B, M, D	----	B, M, D	B, M, D
	<input type="checkbox"/>		SIT or SSHB General Education Elective	3	SIT or SSHB	B, M, D	----	B, M, D	B, M, D
	<input type="checkbox"/>		Elective	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 General Education Elective	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

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, HOSP212, and FOOD250.

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:

Areas of career opportunities for students completing this program are Restaurant Operations Supervisor/Manager/Owner, Conference Services/, Banquet

***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**

Arts & Humanities (AH)
ARTA 100 Art and Visual Thinking
ARTA 101 Art History Survey
CMTH 110 Introduction to the Theatre
CMTH 111 Acting I
CMTH 115 Technical Theatre
CMTH 117 Stagecraft
CMTH 126 The Communication Arts
CMTH 189 Stage Voice and Movement
CMTH 190 Stage Production
CMTH 206 Directing
CMTH 211 Plays: Classical to Contemp. (G-WI)
CMTH 212 Acting II
CMTH 218 Theatre Portfolio
CMTH 220 Introduction to Film
DANC 101 Dance History
DANC 110 Ballet I
DANC 120 Modern Dance I
DANC 130 Jazz I
DANC 210 Ballet II
DANC 220 Modern Dance II
DANC 230 Jazz II
ENGL 201 British Literature I (G-WI)
ENGL 203 Shakespeare (G-WI)
ENGL 205 American Literature I (G-WI)
ENGL 211 Plays: Classical to Contemp. (G-WI)
ENGL 215 Multicultural Adolescent Lit (G-WI)
ENGL 250 Latin American Literature (G-WI)
ENGL 251 British Literature II (G-WI)
ENGL 253 Creative Writing
ENGL 255 American Literature II (G-WI)
ENGL 256 Modern Poetry (G-WI)
ENGL 257 20th Century Lit by Women (G-WI)
ENGL258 Fiction Writing
ENGL 260 Contemporary Literature (G-WI)
ENGL 264 Irish Literature (G-WI)
ENGL 265 African-American Literature (G-WI)
ENGL 267 Poetry Writing
HUMA 121 The American Work Experience (G-WI)
HUMA 140 Intro to Women & Gender Studies (G-WI)
HUMA 150 Nature of the Environment
HUMA210 Creativity and the Origin of Ideas
JOUR 101 Journalism and Society
Modern Language - All MDLA Courses
MUSC 101 Introduction to Music
PHIL 111 On Death and Dying (G-WI)
PHIL 121 World Religions
PHIL 201 Introduction to Philosophy
PHIL 202 Ethics and Moral Problems (G-WI)
PHIL 204 Asian Philosophies
PHIL 211 Ancient Philosophy
PHIL 215 Modern Philosophy
PHIL 225 What is Freedom?

Societies & Institutions Over Time (SIT)
CMTH 221 History of Broadcasting
GEOG 101 World Geography
GEOG 151 Geography of the U.S. and Canada (G-WI)
GLBL 130 Intro to Global Studies
GLBL 160 Field Experience & Acad Research in GS
GLBL 230 Global Studies Capstone
HIST 103 Ancient and Medieval History
HIST 113 American History I (G-WI)
HIST 121 The Black Experience (G-WI)
HIST 123 African Civilization
HIST 140 Modern Chinese History
HIST 153 Found of Mod Euro History, 1300-1815 (G-WI)
HIST 163 American History II
HIST 165 The American Experience of Warfare (G-WI)
HIST 166 Civil War and Reconstruction (G-WI)
HIST 168 History of the Middle East (G-WI)
HIST 173 Mod European History, 1815 to Present (G-WI)
HIST 183 Modern American History, 1945-Present
HIST 210 History of Mod Science, 1859 to Present
HIST 211 History of Pennsylvania
INTS 201 Implementing Sustainable Energy System...
INTS 202 The Architecture of the City: Classic to Contemp.
POLS 101 Introduction to Political Science
POLS 105 American Constitutional Law (G-WI)
POLS 110 American National Government (G-WI)
POLS 150 Peace Studies & Conflict Resolution (Study Abroad)
POLS 170 Politics of Modern Turkey (Study Abroad)
POLS 202 International Relations
POLS 205 Women and Politics (G-WI)
POLS 251 State and Local Government (G-WI)
SOCA 102 Cultural Anthropology (G-WI)
SOCA 105 American Ethnicity
SOCA 160 Issues in Contemp.Genocide & Mass Violence

Scientific Study of Human Behavior (SSHB)
ECON 201 Macroeconomics
GEOG 121 Environmental Sustainability (G-WI)
GEOG 140 Investigating Climate Change)
GEOG 271 Intro to Geographic Info Systems
HUMA 250 Research Methods in Social Sciences (G-WI)
INTS 250 Study Abroad
PSYC 103 Introduction to Psychology (G-WI)
PSYC 205 Research Methods
PSYC 230 Introduction to Health Psychology
PSYC 235 Dev Child Psychopathology
PSYC 245 Cognitive Psychology
PSYC 255 Abnormal Psychology
PSYC 258 Developmental Psychology (G-WI)
PSYC 265 Psychology of Sex and Gender
SOCA 103 Principles of Sociology (G-WI)
SOCA 125 Sociology of Families (G-WI)
SOCA 210 Sociology of Gender

Quantitative Literacy (QL)
MATH 103 Technical Mathematics
MATH 120 Nature of Mathematics
MATH 150 Introductory Statistics
MATH 140 College Algebra
MATH 145 Trigonometry
MATH160 PreCalculus
MATH 165 Applied Calculus
MATH 175 Calculus with Review (part 1)
MATH 176 Calculus with Review (part 2)
MATH 180 Calculus I
MATH 181 Calculus II
MATH 202 Discrete Math
MATH 210 Calculus III
MATH 211 Differential Equations

Science (SCI)
BIOS 104 Field Ecology
BIOS 105 Contemporary Biology (G-WI)
BIOS 107 Biology I
BIOS 110 In Your Genes: Intro to Mod Genetics
BIOS 115 Essentials of Biology
BIOS 126 Environmental Science
BIOS 150 Biology II
BIOS 160 Human Biology
BIOS 202 Microbiology for Allied Health
BIOS 204 Human Anatomy and Physiology I
BIOS 206 General Ecology
CHEM 105 Chemistry in Contemporary Society
CHEM 120 General Chemistry I
CHEM 135 Chemistry of Life
GEOG 150 Astronomy
GEOG 210 Weather and Climate
GEOL 201 Physical Geology
PHYS 101 Physics I
PHYS151 Physics II
PHYS 152 Physical Science II
PHYS 215 Physics for Science and Engineering I
PHYS 225 Physics for Science and Engineering II

Electives for A.A. & A.S. Degrees
All courses except: OXX-level courses; EARL221, 222