Awards

Associate Degree:

Hospitality Management (A25110)

Length of Program: 5 Semesters

5 Competers

Prerequisite: High School Diploma & 1 Unit of Algebra,

Placement Test Equivalent

Diploma:

Not Applicable

Length of Program: Prerequisite:

Certificate: Event Planning (C25110C2)

Length of Program: 2 Semesters

Prerequisite: High School Diploma, Placement Test

Equivalent

Certificate: Hotel & Lodging Management (C25110C3)

Length of Program: 2 Semesters

Prerequisite: High School Diploma, Placement Test

Equivalent

Certificate: Restaurant Management (C25110C4)

Length of Program: 2 Semesters

Length of Program. 2 Semesters

Prerequisite: High School Diploma, Placement Test

Equivalent

Certificate: Hospitality Foundations (C25110C5)

Length of Program: 2 Semesters

Prerequisite: High School Diploma, Placement Test

Equivalent

Program Information Contact

Curriculum Chairperson

Kelly Gold (910) 678-8507 Cumberland Hall, Room 377-K goldk@faytechcc.edu www.faytechcc.edu

Other Important Information

Application Deadlines: The program only admits students in the fall semester. A student may enter at other times with approval of the Department Chairperson.

Scholarship/Title IV Financial Aid/VA Services:

Scholarships/Title IV Financial Aid/Veteran's assistance may be available for associate degrees. Certificates and diplomas that fall under this program/area of study **may or may not be eligible** for Scholarship/Title IV Financial Aid/VA Services. Please contact the Financial Aid Office, Student Center, Room 2; Telephone (910) 678-8242. Veterans Services, General Classroom Building, Room 202, (910) 678-8580.

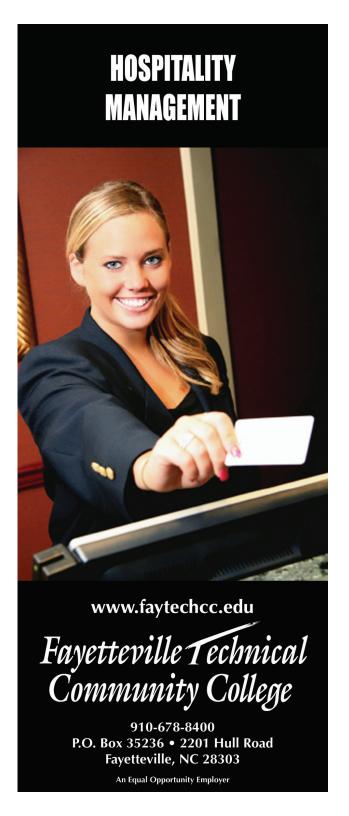




2201 Hull Road P.O. Box 35236 Fayetteville, NC 28303 (910) 678-8400

SOUTHERN ASSOCIATION OF COLLEGES & SCHOOLS COMMISSION ON COLLEGES

Fayetteville Technical Community College is accredited by the Southern Association of Colleges and Schools Commission on Colleges (SACSOC) to award associate degrees, diplomas, and certificates. Degree-granting institutions also may offer credentials such as certificates and diplomas at approved degree levels. Questions about the accreditation of Fayetteville Technical Community College may be directed in writing to the Southern Association of Colleges and Schools Commission on Colleges at 1866 Southern Lane, Decatur, GA 30033-4097, by calling (404) 679-4500, or by using information available on SACSCOC's website (www.sacscoc.org)



PROGRAM FACT SHEET **HOSPITALITY MANAGEMENT** (A25110)



This curriculum prepares individuals to understand and apply the administrative and practical skills needed for supervisory and managerial positions in hotels, motels, resorts.

inns, restaurants, institutions, and clubs.

Course work includes guest services, leadership, management, restaurant operations, lodging operations, marketing, sanitation, food preparation, food and beverage management and other critical areas.



Graduates should qualify for management or entry-level supervisory positions in food and lodging operations, including restaurants, foodservice, beverage service, catering, front office, reservations and housekeeping. Opportunities are also available in product services, and technology support and sales.



FAYETTEVILLE TECHNICAL COMMUNITY COLLEGE

HOSPITALITY MANAGEMENT (A25110)

Effective: Fall 2021 Revised: 01/19/21

Length: 5 Semesters

Prerequisite: High School Diploma & 1 Unit of Algebra, Placement Test Equivalent

Award: Associate in Applied Science

<u>FALL</u>	FALL SEMESTER 1								
Prefix	No.	Title	Class	Lab	Clinical	Credit			
CUL	110	Sanitation & Safety	2	0	0	2			
CUL	111	Success in Hosp Studies	1	0	0	1			
ENG	111	Writing and Inquiry	3	2	0	3			
HRM	110	Intro to Hosp & Tourism	3	0	0	3			
HRM	140	Legal Issues-Hospitality	3	0	0	3			
		CUL/HRM Elective	2	2	0	3			
		TOTALS	14	4	0	15			

ENG	111	Writing and Inquiry	3	2	0	3
HRM	110	Intro to Hosp & Tourism	3	0	0	3
HRM	140	Legal Issues-Hospitality	3	0	0	3
		CUL/HRM Elective	2	2	0	3
		TOTALS	14	4	0	15
SPRI	NG SE	MESTER 1				
Prefix	No.	Title	Class	Lab	Clinical	Credi
HDM	120	Front Office Procedures	3	Λ	Λ	3

<u> </u>	100=	INIEG I EIX I				
Prefix	No.	Title	Class	Lab	Clinical	Cred
HRM	120	Front Office Procedures	3	0	0	3
HRM	125	Etiquette for Hospitality	1	0	0	1
HRM	240	Hospitality Marketing	3	0	0	3
HRM	245	Human Res Mgmt-Hosp	3	0	0	3
		Math Elective	2	2	0	3
		Major Elective	2	0	0	2
		TOTALS	14	2	0	15

SUMI	WER S	SEMESTER 1				
Prefix	No.	Title	Class	Lab	Clinical	Cred
		Humanities/Fine Arts Elect	3	0	0	3
		Soc/Behav Science Elect	3	0	0	3
		TOTALS	6	0	0	6

FALL SEMESTER 2									
Prefix	No.	Title	Class	Lab	Clinical	Credit			
ACC	120	Prin of Financial Accounting	3	0	0	4			
HRM	210	Meetings & Conventions	3	0	0	3			
or									
HRM	230	Club & Resort Managemen	nt 3	0	0	3			
HRM	215	Restaurant Management	3	0	0	3			
WBL	111	Work-Based Learning I	0	0	10	1			
		CIS Elective	21	2	0	2			
		Major Elective	2	0	0	2			
		TOTALS	12	2	10	15			

SPRII	NG SE	INIESTER Z				
Prefix	No.	Title	Class	Lab	Clinical	Cred
HRM	220	Cost Control-Food & Bev	3	0	0	3
HRM	220A	Cost Control-Food & Bev Lab	0 0	2	0	1
HRM	280	Hospitality Mgmt Problems	3	0	0	3
WBL	121	Work-Based Learning II	0	0	10	1
		COM Elective	3	0	0	3
		Major Flective	5	0	0	5

TOTALS TOTAL REQUIRED CREDITS....67

CDDING CEMECTED 2



Work-Based Learning Option: Students are required to take two (2) credit hours of Work-Based Learning. Students must acquire approval from the Work-Based Learning Coordinator and the Department Chairperson in order to receive credit for this degree.