#### **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:

140t7 (ppiloabic

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

Prerequisite: High School Diploma, Placement Test

Equivalent

**Certificate:** Hospitality Foundations (C25110C5)

Length of Program: 2 Semesters

Prerequisite: High School Diploma, Placement Test

Equivalent

## **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 <u>may or may not be eligible</u> 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.



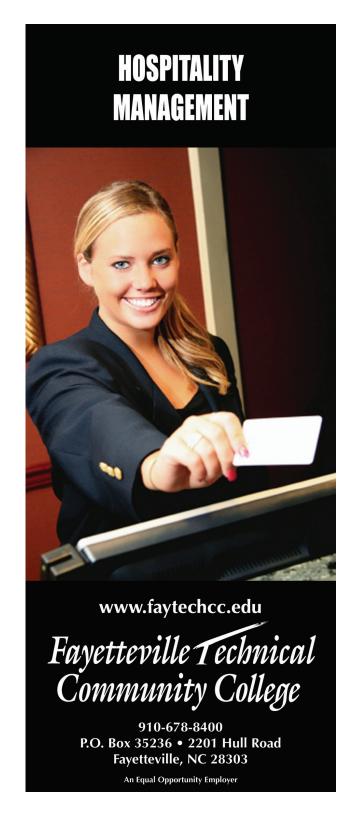
# **Program Information Contact**

### **Curriculum Chairperson**

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



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



## 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 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 2025 Revised: 01/27/25

Length: 5 Semesters

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

Award: Associate in Applied Science

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		
SPRING SEMESTER 1								
Prefix	No.	Title	Class	Lab	Clinical	Credit		
HDM	120	Front Office Procedures	3	Λ	Λ	3		

	TOTALS	14	4	0	15			
SPRING SEMESTER 1								
Prefix No.	Title	Class	Lab	Clinical	Credit			
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			

<u>SUMN</u>	<u>/IER S</u>	SEMESTER 1				
Prefix	No.	Title	Class	Lab	Clinical	Cre
		Humanities/Fine Arts Elect	3	0	0	3
		Soc/Behav Science Elect	3	0	0	3
		TOTALS	6	0	0	6
FALL	SEME	ESTER 2				
Prefix	No.	Title	Class	Lab	Clinical	Cre
ACC	120	Prin of Financial Accounting	3	0	0	4

	OLIVIE	<u> </u>				
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 Management	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

SPRING S	EMESTER 2				
Prefix No.	Title	Class	Lab	Clinical	Cred
HRM 220	Cost Control-Food & Bev	3	0	0	3
HRM 220A	Cost Control-Food & Bev La	b 0	2	0	1
HRM 280	Hospitality Mgmt Problems	s 3	0	0	3
WBL 121	Work-Based Learning II	0	0	10	1
	COM Elective	3	0	0	3
	Major Elective	5	0	0	5
	TOTALS	14	2	10	15

**TOTAL REQUIRED CREDITS....67** 



**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.