Program Description: The Hotel/Restaurant Management program is designed for individuals seeking specialized training and knowledge as preparation for a career in the vast hospitality industry. The successful graduate can enter the industry at a supervisory level and perform management functions and duties to this industry.

Program Outcomes:
Upon successful completion of this program, students should be able to:

- Awareness of the variety of career options in lodging/restaurant management.
- Use terminology specific to the lodging/restaurant/food service industry.
- Understand the common supervisory skills required to operate a lodging property.
- Apply federal, state, and local laws and regulations that are specific to the lodging and restaurant industry.
- Be certified in food handling sanitation.
- Knowledge of a wide variety of foods typically served in a lodging or food service establishment.
- Plan and cost a meal for a group.
- Use generally accepted accounting practices to record transactions common to this industry.
- Use financial information to control internal costs and improve operational effectiveness.
- Communicate effectively with employers, employees, customers, vendors and the community in writing and speech.
- Use computer application software to prepare reports and presentations.
- Apply human resource management principles in dealing with employees.
- Use sales techniques common to the service marketing of lodging and food.

Semester by Semester Plan:

Semester 1:
ENG 100
MAT 105 or MAT 135
DPR 100
HRM 100
HRM 110

Semester 2:
ENG 112
ACC 100 or ACC 111
SOC 110 or PSY 140
HRM 155
HRM 162

Third Semester:
HRM 145 or BUS 230
HRM 253
HUM or CUL electives
Science Elective
Fourth Semester:
HRM 165 or BUS 215
HRM 254
HRM 199 or CUL or HRM Elective
Humanities Elective

Notes:
May take MAT105, MAT 135 or above

Total Credits: 60