

Hospitality Management, Associate in Applied Science

The hospitality industry is the number one employer in Atlantic County. This degree, coupled with experience prepares students for management careers in hospitality including hotels, restaurants, casinos, and other hospitality and tourism related businesses.

In addition to hotel management courses, students are exposed to a variety of courses in business administration, which enable them to make appropriate business decisions.

In their final semester, students are required to complete a mandatory 135-hour internship in a hospitality-related business.

Many classes are scheduled in three-hour blocks to reduce travel time. Transfer credits are accepted pending approval from the Admissions Office. The degree can be earned part-time.

For more information, contact the ACA director, Chef Joe Sheridan, at (609)343-4939 or jsheridan@atlanticcape.edu.

Upon completion of this program students will be able to:

- Identify and apply the knowledge and skills necessary for hospitality and tourism operations;
- Develop and integrate a core set of business skills necessary to successfully operate a hospitality and tourism organization;
- Demonstrate competence in the communication skills necessary for hospitality and tourism management;
- Formulate business decisions in hospitality and tourism management;
- Evaluate leadership principles necessary in the diverse and global hospitality industry;
- Demonstrate professional conduct and industry knowledge in an internship setting.

(HOSP-FALL 2023)

General Education Courses

When a course is not specified, refer to the list of approved General Education courses.

Communication

Course #	Title	Credits
COMM120	Public Speaking	3
ENGL101	Composition I	3
ENGL102	Composition II	3

Mathematics-Science-Technology

Note: If you are planning on transferring to a four-year institution, it is strongly recommended that you take MATH150-Precalculus or MATH155-Calculus I and speak with an academic advisor.

Course #	Title	Credits
	General Education Mathematics or Science Course (4 credits)	4
	General Education Mathematics or Science Course (4 credits)	4

Social Science

Course #	Title	Credits
	General Education Social Science Course (3 credits)	3

Program Courses

Course #	Title	Credits
ACCT130	Financial Accounting	4
BUSN222	Principles of Management	3
HOSP100	Orientation to Hospitality and Tourism	3
HOSP132	Food Service Sanitation	1
HOSP134	Restaurant Operations	3
HOSP200	Hotel Operations	4
BUSN/HOSP205	Human Resources Management	3
HOSP250	Catering and Events Planning	3
HOSP265	Hospitality Sales and Marketing	3
HOSP295	Internship in Hospitality Management	4
HOSP299	Seminar in Hospitality Management	3
	Choose: BUSN or HOSP Course (3 credits)	3
	Choose: BUSN210 or HOSP225 (3 credits)	3

Technological Competency: 0-4 Credits

(Is fulfilled with CISM125 or CISM132, testing or reviewed departmental portfolio.)

Total Credits	60
----------------------	-----------

Recommended Sequence of Courses

First Semester

Course #	Title	Credits
BUSN222	Principles of Management	3
ENGL101	Composition I	3
HOSP100	Orientation to Hospitality and Tourism	3
	General Education Mathematics or Science Course (4 credits)	4
	General Education Social Science Course (3 credits)	3

Second Semester

Includes summer and/or winter session options

Course #	Title	Credits
ACCT130	Financial Accounting	4
ENGL102	Composition II	3
HOSP132	Food Service Sanitation	1
HOSP134	Restaurant Operations	3
HOSP265	Hospitality Sales and Marketing	3

Third Semester

Includes summer and/or winter session options

Course #	Title	Credits
HOSP200	Hotel Operations	4
BUSN/HOSP205	Human Resources Management	3
HOSP250	Catering and Events Planning	3
HOSP299	Seminar in Hospitality Management	3
	General Education Mathematics or Science Course (4 credits)	4

Fourth Semester

Course #	Title	Credits
COMM120	Public Speaking	3
HOSP295	Internship in Hospitality Management	4
	Choose: BUSN210 or HOSP225 (3 credits)	3
	Choose: BUSN or HOSP Course (3 credits)	3