

HOSPITALITY MANAGEMENT A.A.S.

Aimee Elliott, Director

The Associate of Applied Science in Hospitality Management develops the skills students will use in the hospitality and tourism industry and provides students with the knowledge and practical experience in the major areas of management and operation, including accounting, customer service, hotel management/operation, restaurant management/operation, purchasing, and sanitation practices in food service. Graduates prepare for entry-level, professional careers involving business support for restaurants, hotels, resorts, and other hospitality and tourism organizations.

The AAS degree option is five semesters, which includes a hospitality geared internship to allow extensive hands-on learning in the industry.

Associate of Applied Science - Hospitality Management

Missoula College

Degree Specific Credits: 63

Required Cumulative GPA: 2.0

Catalog Year: 2018-2019

Note: See Program Director for scope and sequence advising. Please refer to online schedule for online course availability.

Summary

Code	Title	Hours
	Hospitality Management Core Courses	60
	Hospitality Management Elective	3
	Total Hours	63

Hospitality Management Core Courses

Code	Title	Hours
Complete all of the following courses:		
ACTG 101	Accounting Procedures I	4
ACTG 102	Accounting Procedures II	4
BGEN 105S	Introduction to Business	3
BMGT 216	Psych of Mgmt & Supervision	4
BMGT 245	Customer Service Management	4
COMX 111A	Introduction to Public Speaking	3
CSCI 172	Intro to Computer Modeling	3
CULA 101	Introduction to Food Service	5
CULA 105	Food Service Sanitation	2
CULA 270	Purchasing and Cost Controls	5
CULA 299	Culinary Arts Capstone	4
HTR 107	Intro Hospitality Management	3
HTR 201	Hotel Mngmt/Ops	3
HTR 298	Internship	4

M 115	Probability and Linear Mathematics	3
PSYX 100S	Intro to Psychology	3
WRIT 101	College Writing I	3
Total Hours		60

Minimum Required Grade: C-

Hospitality Management Electives

Note: Other courses may satisfy this requirement at the discretion of the Hospitality Management program director.

Code	Title	Hours
Complete 3 credits in in the following courses:		3
BFIN 205S	Personal Finance	
BGEN 220E	Business Ethics and Social Responsibility	
BGEN 235	Business Law	
BMGT 242	Front Line Supervision	
BMGT 275	Venue Management	
BMKT 225	Marketing	
BMKT 265	Social Media Strat & Mgmt	
CULA 156	Dining Room Procedures	
CULA 165	Baking & Pastry	
CULA 210	Nutritional Cooking	
PTRM 141Y	National Parks and American Culture	
PTRM 150	Current Issues in PTRM	
PTRM 210S	Nature Tourism & Comm Rec	
PTRM 217S	Parks & Outdoor Rec. Mgmt.	

Minimum Required Grade: C-