COLLIN COUNTY COMMUNITY COLLEGE

Program: Hospitality and Food Service Management

Discipline Making Request: Business and Computer Systems / Hospitality & Food Service Mgmt.

Program CIP: 52.0901

Effective Term: Fall 2014 (201510)

Administratve Approval	Administrative Denial	CAB Recommended	CAB Not Recommended	CAB Tabled	Rationale: At the recommendation of the Hospitality and Food Service Management Advisory Board, reducing the credit hours required to earn an AAS - Hospitality and Food Service Management award.	Comments
					AAS - Hospitality and Food Service Management (Removing the Elective; thus, reducing the required hours to complete the award	
					from 64 - 69 to 61 - 63) - Revision	
					Is this program taught online? No	
					RSTO 1380, Cooperative Education - Restaurant, Culinary, and Catering Management/Manager - Terminate Fall 2014	

William J. Blitt

Digitally signed by William J. Blitt
DN: cn=William J. Blitt, o=Collin College, ou=Business and Computer Systems, email=bblitt@collin.edu, c=US
Date: 2013.10.25 15:37:23 -05'00'

Authorized Signature (Proposer) **2nd Signature (if applicable)** **3rd Signature (if applicable)**

Comments:

CAB Chair

Comments:

Designated Academic Officer Signature

COLLIN COLLEGE
Curriculum Outline

HOSPITALITY AND FOOD SERVICE MANAGEMENT

AAS - Hospitality and Food Service Management | FICE 023614 | CIP 52.0901

FIRST YEAR

First Semester			Lec	Lab	Ext	Cont	Credit
ENGL	1301	Composition I	3	1	0	64	3
HAMG	1321	Introduction to Hospitality Industry	3	0	0	48	3
HAMG	1340	Hospitality Legal Issues	3	0	0	48	3
HAMG	2307	Hospitality Marketing and Sales	3	0	0	48	3
Technical Course #1			3	0	0	48	3
		TOTAL HOURS	15	1	0	256	15

Second Semester			Lec	Lab	Ext	Cont	Credit
HAMG	1324	Hospitality Human Resources Management	3	0	0	48	3
HUMA	1301	Introduction to the Humanities [3]	3	0	0	48	3
Technical Course #2			3	0	0	48	3
Technical Course #3			3	0	0	48	3
Technical Course #4			3	0-1	0	48-64	3
		TOTAL HOURS	15	0-1	0	240-256	15

Third Semester			Lec	Lab	Ext	Cont	Credit
ECON	1301	Introduction to Economics [4]	3	0	0	48	3
HAMG	1319	Computers in Hospitality	3	1	0	64	3
MATH	1332	Math for Liberal Arts I [5]	3	0-1	0	48-64	3
		TOTAL HOURS	9	1-2	0	160-176	9

SECOND YEAR

First Semester			Lec	Lab	Ext	Cont	Credit
HAMG	2301	Principles of Food and Beverage Operations	3	0	0	48	3
SPCH	1321	Business and Professional Speaking [6]	3	0	0	48	3
TRVM	2301	Introduction to Convention / Meeting Management	3	0	0	48	3
Technical Course #5			1	0	20	336	3
		TOTAL HOURS	10	0	20	480	12

Second Semester			Lec	Lab	Ext	Cont	Credit
HAMG	2332	Hospitality Financial Management	3	0	0	48	3
PHED / DANC		Any activity course [7]	0-2	1-3	0	48-64	1-3
RSTO	2307	Catering	2	3	0	80	3
Technical Course #6			3	0	0	48	3
~~Elective *~~			~~1-3~~	~~0-3~~	~~0-39~~	~~48-640~~	~~3-5~~
		TOTAL HOURS	8-11	4-6	0	224-240	10-12

CONTINUED

Technical Courses for AAS - Hospitality and Food Service Management Tracks

This degree has two tracks. Students must select one of the following tracks and complete its technical courses listed below:

AAS - Hospitality and Food Service Management - Hotel / Restaurant Management Track

		Lec	Lab	Ext	Cont	Credit
Technical Course #1:	CHEF 1305, Sanitation and Safety [1, 2]	3	0	0	48	3
Technical Course #2:	HAMG 1313, Front Office Procedures	3	0	0	48	3
Technical Course #3:	HAMG 2337, Hospitality Facilities Management	3	0	0	48	3
Technical Course #4:	RSTO 1325, Purchasing for Hospitality Operations	3	1	0	64	3
Technical Course #5:	HAMG 2380, Cooperative Education - Hospitality Administration / Management, General	1	0	20	336	3
Technical Course #6:	HAMG 2305, Hospitality Management and Leadership (Capstone)	3	0	0	48	3
	Total Hours	16	1	20	592	18
	GRAND TOTAL	***57 - 59***	***7 - 10***	***20***	***1376 - 1408***	***61 - 63***

AAS - Hospitality and Food Service Management - Meetings and Event Management Track

		Lec	Lab	Ext	Cont	Credit
Technical Course #1:	TRVM 1327, Special Event Design	3	0	0	48	3
Technical Course #2:	TRVM 1323, Group Tour Operations	3	0	0	48	3
Technical Course #3:	TRVM 2355, Exposition and Trade Show Operations	3	0	0	48	3
Technical Course #4:	TRVM 2341, International Convention/Meeting Management	3	0	0	48	3
Technical Course #5:	TRVM 2380, Cooperative Education - Tourism and Travel Services Management	1	0	20	336	3
Technical Course #6	TRVM 2333, Applied Convention Meetings Management (Capstone)	3	0	0	48	3
	Total Hours	16	0	20	576	18
	GRAND TOTAL	***57 - 59***	***6 - 9***	***20***	***1360 - 1392***	***61 - 63***

1 Certification in ServSafe

2 Certification in Food Protection Management

3 May substitute ARTS 1301, ARTS, 1303, ARTS 1304, ARTS 1313, DANC 2303, DRAM 1310, DRAM 2361, DRAM 2362, ENGL 2322, ENGL 2323, ENGL 2327, ENGL 2328, ENGL 2332, ENGL 2333, ENGL 2342, ENGL 2343, ENGL 2351, FREN 2303, FREN 2304, HIST 2311, HIST 2312, HIST 2321, HIST 2322, HUMA 1305, HUMA 2319, HAMG 2323, MUSI 1306, MUSI 1307, PHIL 1301, PHIL 1304, PHIL 2303, PHIL 2306, PHIL 2307, PHIL 2321, SPAN 2321 or SPAN 2322

4 May substitute ANTH 2346, ANTH 2351, ECON 2301, ECON 2302, GOVT 2301, GOVT 2302, HIST 1301, HIST 1302, HIST 2301, PSYC 2301, PSYC 2302 or SOCI 1301

5 May substitute MATH 1314 (recommended for transfer students), MATH 1316, MATH 1324, MATH 1325, MATH 1342, MATH 1350, MATH 1351, ~~MATH 1414,~~ MATH 2305, MATH 2312, MATH 2318 or MATH 2320~~, MATH 2413, MATH 2414, MATH 2415, MATH 2417 or MATH 2419~~

6 May substitute SPCH 1311 or SPCH 1315

7 May take any of the following: DANC 1101, DANC 1110, DANC 1111, DANC 1141, DANC 1142, DANC 1145, DANC 1146, DANC 1147, DANC 1148, DANC 1151, DANC 1152, DANC 1222, DANC 1223, DANC 2141, DANC 2142, DANC 2145, DANC 2146, DANC 2147, DANC 2148, DANC 2151, DANC 2152, DANC 2301, DANC 2325, PHED 1100, PHED 1102, PHED 1104, PHED 1106, PHED 1111, PHED 1112, PHED 1113, PHED 1114, PHED 1115, PHED 1116, PHED 1117, PHED 1118, PHED 1120, PHED 1121, PHED 1123, PHED 1124, PHED 1125, PHED 1126, PHED 1127, PHED 1129, PHED 1130, PHED 1131, PHED 1133, PHED 1136, PHED 1137, PHED 1140, PHED 1147, PHED 1148, PHED 1253 or PHED 1338

~~* Elective (3 credit hours) If not used in degree requirements: CHEF 1301, CHEF 1305, CHEF 1380, CHEF 2581, HAMG 1380, IFWA 1310, RSTO 1301, RSTO 1380, TRVM 1327, TRVM 1380, TRVM 2333 or TRVM 2355~~

Program Outcomes
and
Course Alignment

Program Name: Hospitality and Food Service Management

Program Outcomes ▼

Program Learning Outcomes	Measure	Standard	Course(s) where it will be assessed
1 Hotel/Restaurant Management or Meetings & Event Planning students will construct a capstone portfolio which illustrates basic skills and knowledge, including, but not limited to the following: • Company profile • Projects showing impact of hotel/restaurant design, financial management, and legal issues regarding liability • Human resources management,such as job descriptions, interviewing, hiring, recruiting and staff discipline • Purchasing policy manual • ServSafe Certification @75% or above • Reflection paper analyzing impact of Front office procedures, including rooms division, concierge, uniform services, and housekeeping • Bouus: Certified Tourism Ambassador (Certification) and American Hotel and Lodging Association certificate exams	CAP will include specified work from the following classes: **HAMG 1321** Introduction to Hospitality Industry **CHEF 1305** Sanitation and Safety **HAMG 1340** Hospitality Legal Issues **HAMG 2307** Hospitality Marketing and Sales **HAMG 1313** Front Office Procedures **HAMG 1324** Hospitality Human Resources Management **HAMG 2337** Hospitality Facilities Management **RSTO 1325** Purchasing for Hospitality Operations **HAMG 1319** Computers in Hospitality **HAMG 2301** Principles of Food and Beverage Operations **HAMG 2305** Hospitality Management and Leadership **TRVM 2301** Introduction to Conventions /and Meetings Management **HAMG 2332** Hospitality Financial Management **RSTO 2307** Catering **HAMG 2380** Cooperative Education – Hospitality Administration / Management, General (Capstone) **Technical Courses:** **CHEF** 1305 or **TRVM** 1327 **HAMG** 1313 or **TRVM** 1323 **HAMG** 2337 or **TRVM** 2355 **RSTO** 1325 or **TRVM** 2341 **HAMG** 2380 or **TRVM** 2380 **HAMG** 2305 or **TRVM** 2333 **Volunteer:** Professional Associations and Events, and Student Organizations Activity Specified **CAP** work requirements are listed on the course syllabus An assessment tool will be used for each course to measure student work input and course understanding. Contents of each section of the **CAP** will rate the students from average to exceptional on a 4- point scale. The completed **CAP** will be presented during the Capstone course either HAMG 2305 or TRVM 2333	An assessment tool will be used for each course to measure student work input and course understanding. Contents of each section of the CAP will grade the students from average to exceptional. The goal will be to have students turning in CAP requirements that merit an above average score, 3 to 4 point per course.	HAMG 2305 - OR - TRVM 2333

Program Outcomes
and
Course Alignment

2 Apply critical thinking and problem solving skills	Case studies and written exams in various hotel and restaurant management classes	The average score that each class will obtain on exams is **75%** or higher	HAMG 2305 - OR - TRVM 2333
3 Demonstrate an ability to communicate both in writing and verbally in a professional manner	Submit all course project work in a professional format. Present all projects in a professional manner	Project work turned in on time, utilizing correct spelling and grammar. The average score that each class will obtain in the area of individual or project work is **75%** or higher	HAMG 2305 - OR - TRVM 2333
4 Complete capstone: Apply skills and knowledge acquired in hotel and restaurant or meeting & event planning classes	Collaborative student project for HAMG 2305 and TRVM 2333 Completion of **CAP**	Students will complete all the requirements of HAMG 2305 or TRVM 2333 with a grade of C or higher	HAMG 2305 - OR - TRVM 2333

Program Outcomes
and
Course Alignment

Program Map ▼

Program Courses	**Program Outcome 1** Hotel/Restaurant Management or Meetings & Event Planning students will construct a capstone portfolio which illustrates basic skills and knowledge, including, but not limited to the following	**Program Outcome 2** Apply critical thinking and problem solving skills	**Program Outcome 3** Demonstrate an ability to communicate both in writing and verbally in a professional manner	**Program Outcome 4** Complete capstone: Apply skills and knowledge acquired in hotel and restaurant or meeting & event planning classes
HAMG 1321	I P	I	P	A
HAMG 1340	I P	E	P	A
HAMG 2307	I P	E	P	A
TC #1 (CHEF 1305 or TRVM 1327)	I P I P	E E	P P	A A
HAMG 1324	I P	E	P	A
TC #2 (HAMG 1313 or TRVM 1323)	I P I P	E E	P P	A A
TC #3 (HAMG 2337 or TRVM 2355)	I E I E	E P E P	P P	A A
TC #4 (RSTO 1325 or TRVM 2341)	I P I P	E P E	P P	A A
HAMG 1319	I P	E	P	A
HAMG 2301	I E	E	P	A
TRVM 2301	I E	E	P	A
TC #5 (HAMG 2380 or TRVM 2380)	P P	P P	P P	A A
HAMG 2332	I P	E	P	A
RSTO 2307	I P	I E P	E P	A
TC #6 (HAMG 2305 or TRVM 2333)	P A P A	P A P A	P A P A	P A P A

I=Introduced P=Practiced E=Emphasized A=Assessed