

# **Associate in Applied Science** Toward a Degree in **Hospitality Management**

	FIRST YEAR – FALL SEMESTER							
ORI ENG HSP HSP IAI Mat		Sanitation Front Office Operations rse OR MAT 115	Hrs. 1 3 2 3 <u>3</u> 15	Grade				
FIRST Y	FIRST YEAR – SPRING SEMESTER							
COM HSP HSP HSP IAI Phys		Speech Hospitality Facilities Management Service Management in Hospitality Restaurant Service & Sales Life Science, Social & Behavior umanities or Fine Arts	Hrs. 3 3 2 <u>3-5</u> 14-16	Grade				
FIRST YEAR - SUMMER SEMESTER								
FIRST Y	EAR -	SUMMER SEMESTER						
Dept.		SUMMER SEMESTER Hospitality Marketing Management JALC CTE or Business Elective	<b>Hrs.</b> 3 <u>3</u> 6	Grade				
<b>Dept.</b> I HSP	<b>No.</b> 280	Hospitality Marketing Management	3	Grade 				

### SECOND YEAR - SPRING SEMESTER

Dept.	No.		Hrs.	Grade
HSP	253	Meeting & Event Management I	3	
HSP	285	Advanced Hospitality Operations	3	
INT	101	Internship	3	
		JALC CTE or Business Elective	<u>3</u> 12	

#### NOTES AND INFORMATION

## Electives

ACC, BUS, CIS, COM, ECO, MGT, MUS, OFT, PSY, REC, SOC, SPM, SPN, and THE

Additional electives may be completed through the culinary arts program at Rend Lake College.

Career Opportunities: Lodging Manager, Restaurant Manager, Entertainment and Recreation Managers, Facilities Manager, Concierge, Travel Agent

John A. Logan College reserves the right to modify this curriculum guide as needed. Please verify with your academic advisor the accuracy and timelines of this document.