Hospitality Management

Hospitality Management (A25110)

Degree Awarded

The Associate in Applied Science Degree – Hospitality Management is awarded by the college upon completion of this program.

Admissions

- Complete an admissions application to Central Piedmont.
- Submit an official high school diploma, as well as college transcripts, to Admissions, Records & Registration.
- Take placement tests in English, reading, and mathematics.
- Complete all needed developmental studies courses prior to beginning CUL, HRM, and BPA prefix courses.
- Make an appointment for a consultation with an academic advisor.
- Make an appointment for a consultation with the Hospitality Management Program Chair, Richard Spellman, 704.330.6669.
- Many courses have prerequisites or co-requisites; check the Courses section for details.
- Students must have a CUL, HRM, or BPA program code.

Notes

- Progression in this program is dependent upon a score of "C" or better in all courses with CUL, HRM, and BPA prefixes.
- All CUL and BPA lab classes require student accident medical insurance.

Contact Information

The Hospitality Management program is in the Education and Training Division. For more information, call 704.330.6669.

General Education Requirements

ENG 111	Writing and Inquiry	3.0
Select 3 credits of the following:		3.0
ENG 112	Writing and Research in the Disciplines	
ENG 113	Literature-Based Research	
ENG 114	Professional Research & Reporting	
COM 110	Introduction to Communication	
COM 231	Public Speaking	
Select 3 credits of the following:		3.0
MAT 121	Algebra/Trigonometry I	
MAT 143	Quantitative Literacy	
MAT 152	Statistical Methods I	
MAT 171	Precalculus Algebra	
MAT 271	Calculus I	
Select 3 credits of the following:		3.0
ART 111	Art Appreciation	
ART 114	Art History Survey I	
ART 115	Art History Survey II	
DRA 111	Theatre Appreciation	
HUM 120	Cultural Studies	
HUM 130	Myth in Human Culture	
MUS 110	Music Appreciation	
MUS 112	Introduction to Jazz	
PHI 215	Philosophical Issues	
PHI 240	Introduction to Ethics	
REL 110	World Religions	
Select 3 credits of the following:		3.0
ECO 251	Principles of Microeconomics	
ECO 252	Principles of Macroeconomics	
HIS 111	World Civilizations I	
HIS 112	World Civilizations II	
HIS 131	American History I	
HIS 132	American History II	
POL 120	American Government	
PSY 150	General Psychology	
SOC 210	Introduction to Sociology	

Major Requirements

ACA 122	College Transfer Success	1.0
HRM 110	Introduction to Hospitality and Tourism	3.0
HRM 120	Front Office Procedures	3.0
HRM 125	Etiquette for Hospitality	1.0
HRM 140	Legal Issues-Hospitality	3.0
HRM 150	Training for Hospitality	3.0
HRM 210	Meetings and Event Planning	3.0
HRM 220	Cost Control-Food and Beverage	3.0
HRM 225	Beverage Management	3.0
HRM 230	Club & Resort Management	3.0
HRM 240	Marketing for Hospitality	3.0
HRM 245	Human Resource Management-Hospitality	3.0
HRM 280	Management Problems-Hospitality	3.0
CUL 110	Sanitation and Safety	2.0
CUL 111	Success in Hospitality Studies	1.0
CUL 135	Food and Beverage Service	2.0
CUL 135A	Food and Beverage Service Lab	1.0
CUL 273	Career Development	1.0
ACC 120 or ACC 115	Principles of Financial Accounting College Accounting	4.0
WBL 112	Work-Based Learning I	2.0
CIS 110	Introduction to Computers	3.0
Total Credits		**66**

HRM 110. Introduction to Hospitality and Tourism. 3.0 Credits.
Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course covers the growth and progress of the hospitality industry. Topics include tourism, lodging, resorts, gaming, restaurants, foodservice and clubs. Upon completion, students should be able to demonstrate an understanding of the background, context, and career opportunities that exist within the hospitality industry.
Corequisites: Take CUL 110 CUL 111

HRM 120. Front Office Procedures. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course introduces a systematic approach to lodging front office procedures. Topics include reservations, registration, guest satisfaction, occupancy and revenue management, security, interdepartmental communications, and related guest services. Upon completion, students should be able to demonstrate a basic understanding of current front office operating systems, including efficient and courteous guest services.
Prerequisites: Take CUL 111, minimum grade of C

HRM 125. Etiquette for Hospitality. 1.0 Credit. Class-1.0. Clinical-0.0. Lab-0.0. Work-0.0
This course covers social skills needed to effectively interact within organizational and customer situations. Topics include general social manners, personal appearance, table manners, restaurant and meeting etiquette, and business interaction. Upon completion, students should be able to function with confidence in various social, cultural, and professional situations.
Prerequisites: Take CUL 111, minimum grade of C

HRM 140. Legal Issues-Hospitality. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course covers the rights and responsibilities that the law grants to or imposes upon the hospitality industry. Topics include federal and state regulations, historical and current practices, safety and security, risk management, loss prevention, relevant torts, and contracts. Upon completion, students should be able to demonstrate an understanding of the legal system and the concepts necessary to prevent or minimize organizational liability.
Prerequisites: Take CUL 111, minimum grade of C

HRM 150. Training for Hospitality. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course introduces techniques and methodology involved in developing training programs. Topics include job specification/description and breakdown, current and traditional training methods, coaching, evaluation, and management development. Upon completion, students should be able to produce job specifications, descriptions and breakdowns, and conduct technical training.
Prerequisites: Take CUL 111, minimum grade of C

HRM 210. Meetings and Event Planning. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course introduces concepts related to the planning and operation of conventions, trade shows, professional meetings, and foodservice events. Emphasis is placed on methods of marketing, selling, organizing, and producing conventions, events, and trade shows that will increase financial and environmental value. Upon completion, students should be able to demonstrate an understanding of management principles for multi-function, multi-day conferences and events.
Prerequisites: Take CUL 111, minimum grade of C

HRM 220. Cost Control-Food and Beverage. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course introduces controls and accounting procedures as applied to costs in the hospitality industry. Topics include reports, cost control, planning and forecasting, control systems, financial statements, operational efficiencies, labor controls and scheduling. Upon completion, students should be able to demonstrate an understanding of food, beverage, and labor cost control systems for operational troubleshooting and problem solving.
Prerequisites: Take CUL 110, minimum grade of C; Take MAT 110 MAT 121 MAT 122 MAT 143 MAT 152 MAT 171; MAT 172 MAT 223 MAT 263 MAT 271 MAT 272 MAT 273 MAT 280 or; MAT 285, minimum grade of C

HRM 225. Beverage Management. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course introduces the management of beverages served in hospitality operations. Topics include history and trends; service, procurement and storage; knowledge and control of wines and fermented/distilled beverages; and non-alcoholic beverages, coffees, and teas. Upon completion, students should be able to demonstrate an understanding of responsible alcohol service and the knowledge of beverages consumed in a hospitality operation.
Prerequisites: Take CUL 111, minimum grade of C

HRM 230. Club & Resort Management. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course introduces specific principles of managing a hospitality operation in a resort or club setting. Topics include operational efficiencies, resort and club marketing, recreational and sport activity management, and retail management. Upon completion, students should be able to demonstrate an understanding of the specialized skills involved in resort and club management.
Prerequisites: Take CUL 111, minimum grade of C

HRM 240. Marketing for Hospitality. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course covers planning, organizing, directing, and analyzing the results of marketing programs for the hospitality industry. Emphasis is placed on target marketing, marketing mix, analysis, product and image development, use of current media, sales planning, advertising, public relations, and collateral materials. Upon completion, students should be able to apply the marketing process as it relates to the hospitality industry.
Prerequisites: Take CUL 111, minimum grade of C

HRM 245. Human Resource Management-Hospitality. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course introduces a systematic approach to human resource management in the hospitality industry. Topics include training/development, staffing, selection, hiring, recruitment, evaluation, benefit administration, employee relations, labor regulations/laws, discipline, motivation, productivity, shift management, contract employees and organizational culture. Upon completion, students should be able to apply human resource management skills for the hospitality industry.
Prerequisites: Take CUL 111, minimum grade of C

HRM 275. Leadership-Hospitality. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course introduces leadership traits, styles, and the roles and responsibilities of successful hospitality leaders while developing the student?s personal leadership skills. Topics include formal and informal hospitality leadership; defining effective and ineffective leadership behavior; and leadership organizational change and planning within the hospitality industry. Upon completion, students will be able to apply appropriate leadership actions in real-world situations ranging from local to global hospitality environments.

HRM 280. Management Problems-Hospitality. 3.0 Credits. Class-3.0. Clinical-0.0. Lab-0.0. Work-0.0
This course is designed to introduce students to timely issues within the hospitality industry and is intended to move students into a managerial mindset. Emphasis is placed on problem-solving skills using currently available resources. Upon completion, students should be able to demonstrate knowledge of how hospitality management principles may be applied to real challenges facing industry managers.
Prerequisites: Take HRM 110, minimum grade of C