

Associate in Applied Science

Hospitality and Culinary

THE PROGRAM

Hospitality is a broad industry with ample opportunity for people interested in the service field. Managers in food and drink service, lodges, theme parks, hotels, cruise lines, conferences centers and almost anywhere else within the service industry have the responsibility of ensuring smooth functioning of the organization and customer satisfaction. The A.A.S. degree in Hospitality Management develops the leadership skills and management practices that are valued and necessary to succeed in the hospitality industry. Requires 60 hours.

CAREER OPPORTUNITIES

The program is designed to provide students with the knowledge and skills necessary for entry-level management roles in culinary, hospitality and tourism fields.

FIRST YEAR			
Fall Semester			
COM 100	Oral Communication OR	(3)	
COM 108	Communication in the Workforce	(3)	
HOS 100	Kitchen Techniques	(1)	
HOS 103	Intro to Hospitality	(3)	
HOS 108	Cooking Fundamentals	(4)	
HOS 113	ServSafe Manager Certification	(1)	
PSY 102	Introduction to Psychology	(3)	
Spring Semester			
BIO 101	Environmental Biology AND	(3)	
BIO 102	Environmental Biology Laboratory OR	(1)	
CHE 110	Basic Chemistry AND	(3)	
CHE 111	Basic Chemistry Laboratory	(1)	
ENG 103	Composition I OR	(3)	
ENG 109	Introduction to Technical Report Writing	(3)	
HOS 214	Food & Beverage Service	(3)	
MM 162	Introduction to Management	(3)	
	Hospitality and Culinary Electives*	(2-4)	

SECOND YEAR			
Fall Semester			
BUS 101	Introduction to Business	(3)	
BUS 256	Business Law	(3)	
BUS 120	Business Math OR	(3)	
MAT 208	Introductory Statistics	(4)	
MM 149	Introduction to Marketing	(3)	
SPA 101	Elementary Spanish	(3)	
Spring Semester			
ACC 108	Business Accounting OR	(3)	
ACC 121	Financial Accounting	(4)	
ECO 261	Principles of Microeconomics	(3)	
MM 264	Human Resources Management	(3)	
MM 266	Principles of Sales	(3)	
	Hospitality and Culinary Electives*	(3-4)	

Note: As listed in Spring Semester – Second Year, MM 264 Human Resource Management is offered in even spring semesters only and MM 266 Principles of Sales is offered in odd spring semesters only. Students should be advised to exchange with an appropriate class from the Spring Semester – First Year listing, depending on which MM course is offered each spring.

*Hospitality and Culinary Electives

The choice of electives should result in at least 60 total credit hours for the degree.

ART 167	Graphic Design I	(3)
ART 203	Digital Imaging	(3)
BUS 130	Human Relations	(3)
HOR 141	Beginning Floral Arrangements	(3)
HOR 142	Advanced Floral Arrangements	(3)
HOR 158	Special Events I	(2)
HOR 247	Special Events II	(2)
HOR 249	Wedding and Sympathy Design	(3)
HOS 109	Baking Fundamentals	(4)
HOS 111	Cake Baking & Designing	(4)
HOS 196	Internship	(4)
HOS 220	Catering	(4)
MM 269	Entrepreneurship	(3)
OS 107	Employment Strategies	(3)
OS 133	Spreadsheets/Excel	(3)
OS 138	QuickBooks	(3)
OS 246	Business Communications	(3)
PHL 198	World Religions	(3)
PSY 286	Social Psychology	(3)
SPA 102	Elementary Spanish II	(3)

Additional Sources of Information:

DEPARTMENT

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STUDENT SERVICES

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