

HOSPITALITY AND TOURISM MANAGEMENT, AAS

The Associate of Applied Science (AAS) Hospitality and Tourism Management is a 92-credit AAS degree. This degree will give students a competitive advantage in the leisure and tourism labor market. Students will receive a solid foundation in essential business skills such as human resources, accounting, business operations, law, marketing, sales, ethics, safety and sanitation, cost controls, and leadership. Food service and tourism industry-specific classes will round out the curriculum.

Using specific electives students can choose to focus their studies with a selection of supportive courses. In addition to formal instruction, cooperative education internships are an integral part of the program and allow for on-the-job experiences related to the student's career objectives.

Graduation Requirements

Students must complete a minimum of 92 credit hours with a cumulative Grade Point Average (GPA) of 2.0 or better. All courses must be completed with a grade of 'C' or better. Twenty-four (24) credits must be completed at Southwestern before the AS degree is awarded.

Courses that are developmental in nature, (designed to prepare students for college transfer courses), are not applicable to this degree.

Complete the graduation application process one term prior to the term of completion (e.g., spring term graduates must apply during winter term)

Pre-Program Guide

Students are required to take the following courses prior to the program courses, depending on students' college placement information. See advisor for details

Code	Title	Credits
CIS90	Computer Basics (or demonstrate proficiency)	2
MTH20	Basic Mathematics (or placement in higher math course)	4
WR90R	Academic Literacy (or placement in higher writing course)	4

Program Guide

Course	Title	Credits
First Year		
Fall		
CRT2002	Intro Food and Beverage Industry	1
CIS120	Concepts of Computing	4
CRT2015	Sanitation and Safety for Managers	3
HTM130	Introduction to Hospitality Managem	4
Specific Elective ¹		3
Credits		15
Winter		
BA205	Solving Communication Problems With Technology	4
AC2764	Small Business Accounting	4
CRT2004	Introduction Vineyards and Beverage	2
MTH82	Business Mathematics (or higher) ²	4

WR115	Introduction to Expository Writing (or higher) ³	3
Credits		17

Spring

HTM140	Travel and Tourism in the Pacific N	3
BA206	Management Fundamentals	3
BA213	Principles of Accounting III Managerial Accounting	4
BA277	Business Ethics	3
Credits		13

Second Year

Fall

CRT2000	Introduction Professional Cooking	5
BA285	Human Relations in Organizations ⁴	3
Specific Elective ¹		3
BA230	Business Law	4
CIS125S	Spreadsheet Applications	3
Credits		18

Winter

SP111	Fundamentals of Public Speaking (or other speech course)	3
BA288	Customer Service	3
PE231	Wellness for Life	3
BA223	Principles of Marketing	3
CRT2070	Culinary of The Oregon Coast	3
Credits		15

Spring

HTM280	CWE: HTM	5
BA224	Human Resource Management	3
CRT2017	Restaurant Management Supervision	3
BA233	E-Marketing	3
Credits		14
Total Credits		92

Footnotes

- ¹ Specific Elective: Any BA, CRT, HTM course not required for the degree.
- ² MTH82 Business Mathematics or higher, excluding MTH211 Fundamentals of Elementary Mathematics I, MTH212 Fundamentals of Elementary Mathematics II, MTH213 Fundamentals of Elementary Mathematics III
- ³ Excluding WR241 Imaginative Creative Writing Fiction, WR242 Imaginative Writing Poetry Poetry, WR243 Imaginative Writing Explorations, or WR250 Autobiography Writing.
- ⁴ May substitute BA120 Leadership Development, PSY100 Introduction to Psychology, PSY201 General Psychology, PSY203 General Psychology, BA120 Leadership Development or BA110 Group Dynamics for Teams for BA285 Human Relations in Organizations

Program Student Learning Outcomes

Upon successful completion of this program, the student will be able to:

- Function in an entry-level through mid-level management position within the hospitality field.
- Demonstrate critical thinking in a business environment

- Identify the various components and career opportunities of the hospitality and tourism industry
- Apply adaptive managerial, supervisory and leadership practices in a variety of situations
- Operate in a context of legal, ethical, and service modes as practiced in the industry.
- Oversee and execute basic skills involving food preparation, and tourism operations.