

# HOSPITALITY AND TOURISM MANAGEMENT, CAREER PATHWAY CERTIFICATE OF COMPLETION

The Hospitality and Tourism Management, Career Pathway Certificate of Completion is a 43 credit certificate fully embedded into the is a ninety-credit Hospitality and Tourism Management, AAS degree. The program 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 42 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).

## 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 .

## PRE-PROGRAM COURSES

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
<b>First Year</b>		
<b>Fall</b>		
CRT2002	Intro Food and Beverage Industry	1
CIS120	Concepts of Computing	4
HTM130	Introduction to Hospitality Managem	4
CRT2015	Sanitation and Safety for Managers	3
WR115	Fundamentals of Report Writing (or higher) <sup>1</sup>	3
Credits		15
<b>Winter</b>		
BA205	Solving Communication Problems With Technology	4
AC2764	Small Business Accounting	4
CRT2004	Introduction Vineyards and Beverage	2
MTH82	Business Mathematics (or higher) <sup>1</sup>	4
Credits		14
<b>Spring</b>		
HTM140	Travel and Tourism in the Pacific Northwest	3
BA206	Management Fundamentals	3
BA213	Principles of Accounting III	4
BA277 or PHL102	Business Ethics or Ethics	3
Credits		13
Total Credits		42

## FOOTNOTES

<sup>1</sup> Excluding WR241, WR242, WR243, or WR250.

<sup>2</sup> May substitute a higher math, excluding MTH211, MTH212 or MTH213 .