

Hospitality Technology

HTS.AAS

CODE	COURSE	CREDITS	CODE	COURSE	CREDITS
First Year/First Semester			Second Year/First Semester		
ENG-101	English Composition I	3	BIO-140	The Microbial World	4
CSC-101	Computer Literacy	3	MKT-101	Principles of Marketing	3
FNS-105	Introduction to Nutrition	3	PSY-101	Basic Psychology	3
HTS-101	Introduction to Hospitality	3	SPE-102	Public Speaking	3
MTH.....	Mathematics General Education Elective	3	Program Elective ¹	3/4
		15			16
First Year/Second Semester			Second Year/Second Semester		
ENG-102	English Composition II	3	HTS-115	Food Safety Training	1
ACC-104	Financial Accounting	3	BUS-201	Business Co-op or	
HPE-102	Health and Wellness or		FNS-230	Culinary Technology Rotation	3
HPE-106	Stress Management	3	GEO-101	Cultural Geography	3
MGT-102	Introduction to Management	3	LAW-104	Hospitality Law	3
.....	Program Elective ¹	3/4	Humanities General Education Elective	3
		15	Social Science General Education Elective	3
					16
				Total Minimum Credits	62

¹ Program Electives:

- FNS-110 Food Service Management
- FNS-210 Food Service Operations
- FNS-221 Quantity Food Production
- HTS-105 Housekeeping Management
- HTS-201 Front Desk Management
- HTS-205 Meeting and Special Event Planning

Note: Graduates of an approved culinary program may receive up to 12 transfer credits which must be approved by the Program Coordinator.

PROGRAM DESCRIPTION

The hospitality industry, including hotels, food service establishments, lodging, meeting venues and resorts, is growing faster than most other industries. Hospitality technicians work in many interesting places, such as cruise ships, casinos, corporate offices, hotels, restaurants and other food service venues.

PROGRAM GOALS

- To provide general education courses along with technical courses and experiences that will enable students to work effectively within the hospitality industry.
- To develop the hospitality technology student's competence to seek employment in the various segments of the local hospitality industry.
- To provide a foundation for articulation with four-year institutions for those who wish to further their education.

PROGRAM STUDENT LEARNING OUTCOMES

- At the end of the program, the graduate will be able to:
1. Analyze needs of industry using demographics and consumer trends.
 2. Demonstrate leadership skills needed in the hospitality industry.
 3. Apply core knowledge of hospitality industry including terminology and regulation compliance.
 4. Recognize the importance of effective planning and communication in the delivery of services in the hospitality industry.

SPECIAL PROGRAM REQUIREMENTS

- High School Preparatory Diploma or equivalent
- Placement into college level English and math
- Some programs require health exam and background check
- An interview with program coordinator

EMPLOYMENT OPPORTUNITIES

- Food production manager
- Dietary department supervisor
- Meeting and event planner
- Hotel management
- Resort management
- Special event catering

RECOMMENDATIONS

Schedule an appointment with program coordinator to develop schedule.

CONTACT PERSON

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