Hospitality and Food Service Management

Department Website:
http://www.collin.edu/hospitality

Program Options:
AAS – Hospitality and Food Service Management
Hotel / Restaurant Management Track
Meetings and Event Management Track
Certificate Level 1 – Hotel / Restaurant Management
Certificate Level 1 – Meetings and Event Management

Students completing the Hospitality and Food Service Management program at Collin will be qualified for a variety of mid-management positions and career advancement in the hospitality industry.

The Hospitality and Food Service Management curriculum emphasizes problem-solving, creativity and industry involvement, in addition to practical on-the-job experience. Upon completion of this degree, the student will have achieved over 300 hours of work experience directly related to this chosen field.

If your program requires a criminal background check, your placement in a required clinical site, cooperative, practicum, internship, and/or licensure/certification opportunity may be impacted. If you have any questions or concerns, please contact your program director and check with your licensing/certifying entity, if any, to determine your status.

Day and night classes are open-entry courses that provide a flexible schedule and meet a variety of individual needs.

ACCREDITATION
The Hospitality & Foodservice Management program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA).
http://www.acpha-cahm.org/

TRANSFER
Articulation agreements are being developed with nationally recognized hospitality programs such as the Texas Tech University – Restaurant, Hotel & Institutional Management, Business & Hotel Management School, Lucerne – Switzerland, and the Conrad N. Hilton School of Hotel & Restaurant Management – University of Houston.

Students planning to transfer to a college or university should check with a Collin academic advisor. Also check the degree requirement of the intended transfer college prior to beginning this program to verify course degree applicability.

AAS – Hospitality and Food Service Management
Hotel / Restaurant Management Track
60 credit hours

FIRST YEAR
First Semester
CHEF 1305  Sanitation and Safety 1, 2
ENGL 1301  Composition I
HAMG 1321  Hospitality Legal Issues
TRVM 2301  Introduction to Convention / Meeting Management ~
Hamg 2337  Hospitality Facilities Management~
GEN ED   Humanities / Fine Arts course
RSTO 1325  Purchasing for Hospitality Operations ~

Second Semester
HAMG 1313  Front Office Management ~
HAMG 1324  Hospitality Human Resources Management ~
HAMG 2337  Hospitality Facilities Management~
GEN ED   Humanities / Fine Arts course
RSTO 1325  Purchasing for Hospitality Operations ~

Third Semester
GEN ED   Social / Behavioral Sciences course
MATH 1332  Contemporary Mathematics (Quantitative Reasoning)
(See Mathematics options)

SECOND YEAR
First Semester
HAMG 2301  Principles of Food and Beverage Operations ~
HAMG 2307  Hospitality Marketing and Sales ~
HAMG 2380  Cooperative Education – Hospitality Administration / Management, General ~
SPCH 1321  Business and Professional Communication (See Speech Options)
Second Semester
HAMG 2305  Hospitality Management and Leadership (Capstone) ~
HAMG 2332  Hospitality Financial Management ~
RSTO 2307  Catering
ELECTIVE *

~ Offered in eight-week format

1. Certification in ServSafe
2. Certification in Food Protection Management

* Elective (3 credit hours): CHEF 1301, PSTR 1301, TRVM 1323~, TRVM 1327~, TRVM 2341 or TRVM 2355~

AAS – Hospitality and Food Service Management
Meetings and Event Management Track
60 credit hours

FIRST YEAR
First Semester
ENGL 1301  Composition I
HAMG 1321  Introduction to Hospitality Industry ~
HAMG 1340  Hospitality Legal Issues
TRVM 1327  Special Events Design ~
TRVM 2301  Introduction to Convention / Meeting Management ~

Second Semester
GEN ED  Humanities / Fine Arts course
HAMG 1324  Hospitality Human Resources Management ~
TRVM 1323  Group Tour Operations ~
TRVM 2341  International Convention / Meeting Management ~
TRVM 2355  Exposition and Trade Show Operations ~

Third Semester
GEN ED  Social / Behavioral Sciences course
MATH 1332  Contemporary Mathematics (Quantitative Reasoning) (See Mathematics options)

SECOND YEAR
First Semester
HAMG 2301  Principles of Food and Beverage Operations ~
HAMG 2307  Hospitality Marketing and Sales ~
SPCH 1321  Business and Professional Communication (See Speech Options)
TRVM 2380  Cooperative Education – Tourism and Travel Services Management ~

Second Semester
HAMG 2305  Hospitality Management and Leadership (Capstone) ~
HAMG 2332  Hospitality Financial Management ~
RSTO 2307  Catering ~
ELECTIVE *

~ Offered in eight-week format

* Elective (3 credit hours): CHEF 1301, CHEF1305, HAMG 1313~, HAMG 2337~ or PSTR 1301~

Certificate Level 1 – Hotel / Restaurant Management
21 credit hours

FIRST YEAR
First Semester
CHEF 1305  Sanitation and Safety 1, 2 ~
HAMG 1321  Introduction to Hospitality Industry ~
HAMG 1340  Hospitality Legal Issues
RSTO 1325  Purchasing for Hospitality Operations ~

Second Semester
HAMG 1313  Front Office Management ~
HAMG 1324  Hospitality Human Resources Management ~
HAMG 2337  Hospitality Facilities Management ~ (Capstone)

~ Offered in eight-week format

1. Certification in ServSafe
2. Certification in Food Protection Management

Please refer to http://www.collin.edu/academics/programs/index.html for the most current information.
Certificate Level 1 – Meetings and Event Management
21 credit hours

FIRST YEAR
First Semester
HAMG 1321  Introduction to Hospitality Industry
HAMG 1340  Hospitality Legal Issues
TRVM 1327  Special Events Design
TRVM 2301  Introduction to Convention / Meeting Management

Second Semester
TRVM 1323  Group Tour Operations
TRVM 2341  International Convention / Meeting Management (Capstone)
TRVM 2355  Exposition and Trade Show Operations

~ Offered in eight-week format