



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 advisors. 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 Introduction to Hospitality Industry~

HAMG 1340 Hospitality Legal Issues

TRVM 2301 Introduction to Convention / Meeting Management ~

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

<u>GEN ED</u>	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

<u>GEN ED</u>	Social / Behavioral Sciences course
<u>MATH 1332</u>	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 ~
<u>SPCH 1321</u>	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

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