

Hospitality, A.A.S.

Degree Offered

- Associate of Applied Science

Nature of the Program

This program is offered through WVU Potomac State on the WVU-Institute of Technology campus in Beckley, WV. It provides students—both traditional and non-traditional—with the opportunity to complete a marketable two-year degree in tourism and hospitality with a culinary emphasis. Through required coursework and hands-on training in a modern commercial culinary kitchen with accompanying classrooms, students will gain an in-depth knowledge of the job opportunities, key concepts, and skills related to culinary aspects of hospitality and tourism businesses. A required internship will assist students with employment training in a variety of areas relevant to the culinary aspects of the industry.

Career Opportunities

Students will be prepared to obtain employment in the tourism, hospitality, and culinary industries. Additionally, the program will provide the graduate with the knowledge, skills, and entrepreneurial abilities necessary for self-employment.

FACULTY

TEACHING ASSISTANT PROFESSOR

- Devin Noor - Program Director
devin.noor@mail.wvu.edu

Admissions

Entering freshmen are admitted directly into the major.

General Education Foundations

Please use this link to view a list of courses that meet each GEF requirement. (<http://registrar.wvu.edu/gef/>)

NOTE: Some major requirements will fulfill specific GEF requirements. Please see the curriculum requirements listed below for details on which GEFs you will need to select.

Code	Title	Hours
General Education Foundations		
F1 - Composition & Rhetoric		3-6
ENGL 101 & ENGL 102 or ENGL 103	Introduction to Composition and Rhetoric and Composition, Rhetoric, and Research Accelerated Academic Writing	
F2A/F2B - Science & Technology		4-6
F3 - Math & Quantitative Reasoning		3-4
F4 - Society & Connections		3
F5 - Human Inquiry & the Past		3
F6 - The Arts & Creativity		3
F7 - Global Studies & Diversity		3
F8 - Focus (may be satisfied by completion of a minor, double major, or dual degree)		9
Total Hours		31-37

Please note that not all of the GEF courses are offered at all campuses. Students should consult with their advisor or academic department regarding the GEF course offerings available at their campus.

Curriculum Requirements

Code	Title	Hours
GEF Elective		3
WVUE 191	First Year Seminar	1
ENGL 101	Introduction to Composition and Rhetoric (GEF 1)	3

CS 101	Intro to Computer Applications (GEF 2A)	4
HN&F 171	Introduction to Human Nutrition (GEF 2A)	3
MATH 121	Intro Concepts Of Mathematics (or higher, GEF 3)	3
ACCT 201	Principles of Accounting 1	3
BTEC 101 or BTEC 103	Introduction to Management Personnel Management	3
BTEC 107	Business Communications	3
HLSC 172	First Aid and Emergency Care	2
HTOR 110	Food Production 1	6
HTOR 111	Food Production 2	6
HTOR 120	Sanitation	2
HTOR 130	Inventory, Labor, and Cost Control	3
HTOR 140	Restaurant Management	6
HTOR 141	Kitchen Layout	3
HTOR 150	Fine Dining	3
Internship HTOR 295	Internship	3
Total Hours		60

Suggested Plan of Study

First Year

Fall	Hours	Spring	Hours
ENGL 101 (GEF 1)		3 HTOR 111	6
HTOR 110		6 CS 101 (GEF 2A)	4
HTOR 120		2 BTEC 107	3
MATH 121 (or higher, GEF 3)		3 HTOR 130	3
WVUE 191		1	
		15	16

Second Year

Fall	Hours	Spring	Hours
HTOR 140		6 HTOR 141	3
BTEC 101 or 103		3 HTOR 150	3
ACCT 201		3 Internship	3
HLSC 172		2 HTOR 295	
		HN&F 171 (GEF 2A)	3
		GEF Elective	3
		14	15

Total credit hours: 60

Major Learning Outcomes

HOSPITALITY, A.A.S.

Upon completion of the AAS Hospitality Degree (Culinary) graduates will:

1. Apply appropriate techniques in food preparation, sanitation and safety measures, and the use of kitchen equipment.
2. Plan effective budgets, labor, and customer service.
3. Model professionalism and leadership in current practices, accountability, and in working with diverse others.
4. Communicate clearly and effectively in written and oral forms.
5. Apply critical thinking skills to solve industry challenges.