Hospitality, A.A.S.

Degree Offered
• Associate of Applied Science

Nature of the Program
This program 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.

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.

General Education Foundations

F1 - Composition & Rhetoric
• ENGL 101
• ENGL 102
• or ENGL 103
  Introduction to Composition and Rhetoric
  and Composition, Rhetoric, and Research
  Accelerated Academic Writing

F2A/F2B - Science & Technology

F3 - Math & Quantitative Reasoning

F4 - Society & Connections

F5 - Human Inquiry & the Past

F6 - The Arts & Creativity

F7 - Global Studies & Diversity

F8 - Focus (may be satisfied by completion of a minor, double major, or dual degree)

Total Hours

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

GEF Elective

WVUE 191
ENGL 101
CS 101
HN&F 171
MATH 121
ACCT 201
BTEC 101
or BTEC 103
BTEC 107

First Year Seminar
Introduction to Composition and Rhetoric (GEF 1)
Intro to Computer Applications (GEF 2A)
Introduction to Human Nutrition (GEF 2A)
Intro Concepts Of Mathematics (or higher, GEF 3)
Principles of Accounting 1
Introduction to Management
Personnel Management
Business Communications

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3
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<td>Food Production 1</td>
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<td>Food Production 2</td>
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<td>Sanitation</td>
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<td>Inventory, Labor, and Cost Control</td>
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<td>HTOR 140</td>
<td>Restaurant Management</td>
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<td>HTOR 141</td>
<td>Kitchen Layout</td>
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<td>HTOR 150</td>
<td>Fine Dining</td>
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Total Hours: 60

### Suggested Plan of Study

#### First Year

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Total: 15

#### Second Year

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Total: 14

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.