

LANSING COMMUNITY COLLEGE

CURRICULUM GUIDE

Hotel-Lodging/Food Management
Associate in Business Degree

Curriculum Code: 0711 (Effective Fall 2011 – Summer 2016)

A hotel-lodging or food service manager directs and coordinates operations such as housekeeping, food service, accounting, and guest room services in facilities. Graduates of this program are prepared to work in hotels, motels, and other lodgings, restaurants, clubs, resorts, and institutional food services. A food management specialist serves the public's need for meals away from home through their particular establishment's food and service. Expansions of chains and franchises have opened opportunities for advancement. **Not all courses in this program transfer to all colleges.** Students planning to transfer should see an academic advisor before enrolling in any course.

PREREQUISITES

Students should see *Course Descriptions* or *Course Offerings* for course prerequisite information. See the *Assessment and Placement Testing* section for skills assessment and advising information.

INFORMATION

Contact the Business & Economics Department, Gannon Building, Room 190, telephone number (517) 483-1522 (Website: www.lcc.edu/business/) or Academic Advising Department, Gannon Building, Room 212, telephone number (517) 483-1904.

REQUIREMENTS

CODE	TITLE	TOTAL: 41 CREDITS CREDIT HOURS
ACCG 101	Accounting Info for Management	3
CITA 110	Intro to Microsoft Office	3
HMFS 101	Intro Hospitality/Tourism	3
HMFS 110	Sanitation and Safety	3
HMFS 125	Hospitality Service Excellence	4
HMFS 131	Food Production Basics	4
HMFS 134	Nutrition and Healthy Eating	3
HMFS 190	Internship	3
HMFS 205	Hospitality Leadership	3
HMFS 215	Hospitality Sales/Marketing	3
HMFS 232	Food and Labor Cost Control	3
SPCH 110	Oral Comm in the Workplace	3
WRIT 127	Business Writing	3

LIMITED CHOICE REQUIREMENTS

TOTAL: 25-32 CREDITS

Complete the indicated number of credits from **EACH CHOICE** listed below.

CHOICE 1: General Education Core Areas

9-13 Credits

(See *General Education Core Requirements* for information on how to fulfill these requirements. Core area proficiency exams, where appropriate, are available for each core area.)

Communication Core Area (See Note 1)	0
Global Perspectives and Diversity Core Area	3-4
Mathematics Core Area	3-4
Science Core Area	3-5
Writing Core Area (See Note 1)	0

CHOICE 2: Specialization (Choose one Subchoice. See Note 2)	16–20 Credits
Subchoice 2A: Hotel–Lodging Management Specialist	
HMFS 102 Special Topics in Hospitality (See Note 3)	1–4
HMFS 203 Hospitality Law	3
HMFS 204 Hospitality HR Management	3
HMFS 206 Rooms Division Management	3
HMFS 229 Convention/Meeting Management	3
MGMT 239 Time and Stress Management	3
Subchoice 2B: Food Service Management	
HMFS 102 Special Topics in Hospitality (See Note 3)	1–4
HMFS 132 Culinary Artistry	4
HMFS 135 Hospitality Purchasing	3
HMFS 170 Menu Management and Design	3
HMFS 203 Hospitality Law	3
HMFS 254 Mixology	4
Subchoice 2C: Culinary Arts (See Note 4)	
HMFS 102 Special Topics in Hospitality (See Note 3)	1–4
HMFS 132 Culinary Artistry	4
HMFS 135 Hospitality Purchasing	3
HMFS 170 Menu Management and Design	3
HMFS 261 Gourmet Italian Cookery	2
HMFS 266 Gourmet Chinese Cookery	2
HMFS 268 Gourmet Middle Eastern Cookery	2
HMFS 272 The Cuisine of India	2
HMFS 275 Bakery Production	4
HMFS 280 Garde Manger	3
MINIMUM TOTAL	66

NOTES:

1. Students completing "REQUIREMENTS" have fulfilled the requirements for this Core area.
2. The Gourmet series courses (HMFS 260–HMFS 274) may be used as a substitution option for "Subchoices 2A, 2B, or 2C" with the approval of the academic team leader.
3. Prior approval of topics for HMFS 102 is required. Students must take at least one credit but a higher credit topic offering is also allowed.
4. Students completing "Subchoice 2C" must complete only one of the following: HMFS 261, HMFS 266, HMFS 268 or HMFS 272.

SUGGESTED COURSE SEQUENCE

Students should see course descriptions to find out when departments plan to offer courses. Students who for any reason are unable to follow the course sequence suggested below (for example, those who are part-time, have transferred in courses from another school, or have prerequisites to fulfill) should contact an academic advisor for help with adjustments.

I	II	III	IV
CITA 110	ACCG 101	HMFS 190	HMFS 232
HMFS 101	HMFS 131	HMFS 205	SPCH 110
HMFS 110	HMFS 134	HMFS 215	Lim.Ch.
HMFS 125	WRIT 127	Lim.Ch.	Lim.Ch.
Lim.Ch.	Lim.Ch.	Lim.Ch.	Lim.Ch.