

# LANSING COMMUNITY COLLEGE

## CURRICULUM GUIDE

Hospitality Management  
Associate in Business Degree

Curriculum Code: 0711 (Effective Fall 2014 – Summer 2019)

A hotel or food service manager directs and coordinates operations such as housekeeping, food service, accounting, and guest room services. Graduates of this program are prepared to work in hotels, motels, restaurants, clubs, resorts, and institutional food services. **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](#) for course prerequisite information. See [Academic Assessment and Placement Testing for Student Success](#) for skills assessment and advising information.

### INFORMATION

Contact the Business & Economics Department, Gannon Building, Room 131, telephone number (517) 483-1522 (Website: [www.lcc.edu/business/](http://www.lcc.edu/business/)) or Academic Advising Department, Gannon Building, Room 200, telephone number (517) 483-1904.

### REQUIREMENTS

CODE	TITLE	TOTAL: 36 CREDITS CREDIT HOURS
ACCG 101	Accounting Info for Management	3
CITA 110	Intro to Microsoft Office	3
HMFS 101	Introduction to Hospitality	3
HMFS 110	Sanitation and Safety	3
HMFS 125	Hospitality Service Excellence	3
HMFS 135	Hospitality Purchasing	3
HMFS 190	Internship	3
HMFS 203	Hospitality Law	3
HMFS 232	Food and Labor Cost Control	3
MGMT 224	Human Resource Management	3
MGMT 225	Principles of Mgmt/Leadership	3
MKTG 200	Principles of Marketing	3

### LIMITED CHOICE REQUIREMENTS

TOTAL: 25-30 CREDITS

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

#### CHOICE 1: [General Education Core Areas](#)

16-21 Credits

(Click the link above for information on how to fulfill these requirements. Core area proficiency exams, where appropriate, are available for each core area.)

Communication Core Area	3-4
Global Perspectives and Diversity Core Area	3-4
Mathematics Core Area	3-4
Science Core Area	4-5
Writing Core Area	3-4

#### CHOICE 2: Specialty Related

9 Credits

HMFS 137	Catering Management	3
HMFS 170	Menu Management and Design	3
HMFS 206	Rooms Division Management	3

HMFS 229	Convention/Meeting Management	3
PFHW 123	Human Nutrition	3
<b>MINIMUM TOTAL</b>		<b>61</b>

### 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
HMFS 101	CITA 110	ACCG 101	HMFS 190
HMFS 110	HMFS 125	HMFS 135	HMFS 203
MKTG 200	MGMT 224	MGMT 225	HMFS 232
Lim. Ch. – Math	Lim. Ch. 1	Lim.Ch. 1	Lim.Ch. 1
Lim. Ch. 1	Lim. Ch. 2	Lim.Ch. 2	Lim.Ch. 2