HOSPITALITY AND TOURISM - ASSOCIATE OF APPLIED SCIENCE

Doña Ana Community College 2024-2025 Catalog (61 Credits)

Program Requirements

NOTE: Students must earn a final grade of C- or better in all required Professional Requirements, Major Requirements, and Concentration courses and achieve a cumulative grade-point average of at least 2.0. A grade of C- or better is required in ENGL 1110G (https:// catalogs.nmsu.edu/search/?P=ENGL%201110G) Composition I and designated Mathematics courses.

Students must complete all University degree requirements, which include: General Education requirements and program-specific credits to total at least 61-62 credits. Developmental coursework will not count towards the degree requirements and/or elective credits but may be needed in order to take the necessary English and Mathematics coursework.

Prefix	Title	Credits
General Education		
Area I: Communication	ns	
ENGL 1110G	Composition I (or ENGL 2110G, Grade of C- or better required)	4
Area II: Mathematics		
MATH 1130G	Survey of Mathematics (or higher MATH, grade of C- required)	3
Area IV: Social/Behavi	oral Sciences	
ECON 1110G	Survey of Economics (or higher ECON)	3
Area V: Humanities		
PHIL 1115G	Introduction to Philosophy (or any Area V)	3
General Education Ele	ective	
BUSA 2230G	Human Relations in Business	3
Related/Professional F	Requirements (12 Credits)	
BMGT 201	Work Readiness and Preparation	3
BLAW 2110	Business Law I	3
ACCT 2110	Principles of Accounting I (or OATS 120)	3
BCIS 1110	Introduction to Information Systems	3
Major Requirements (1	15 credits)	
HOST 201	Introduction to Hospitality Industry	3
HOST 203	Hospitality Operations Cost Control	3
HOST 208	Hospitality Supervision	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3
HOST 221	Internship I	3
Concentration Coursev	vork (18 credits)	
Select 18 credits from	the following:	18
HOST 202	Front Office Operations	
HOST 204	Promotion of Hospitality Services	
HOST 155	Special Topics	
HOST 205	Housekeeping, Maintenance, and Security	

HOST 206	Travel and Tourism Operations
HOST 216	Event, Conference and Convention Operations
HOST 239	Introduction to Hotel Management
CHEF 125	Introductory Cake Decorating
CHEF 126	Intermediate Cake Decorating
CHEF 127	Chocolate Work
CHEF 128	Advanced Chocolate Work
CHEF 129	Wedding Cake Design and Construction
CHEF 233	Culinary Arts Fundamentals I
CHEF 234	Culinary Arts Fundamentals II
CHEF 240	Baking Fundamentals I
CHEF 241	Baking Fundamentals II
CHEF 260	Nutrition for Chefs

Total Credits