

# HOSPITALITY AND TOURISM

## Associate of Applied Science Degree

- Food and Beverage Concentration
- Lodging and Tourism Concentration

Hospitality and tourism is one of the fastest growing industries in the U.S. and in New Mexico it is the largest employment sector. The industry is highly promoted in Las Cruces, as well as throughout the state.

One reason the hospitality industry has such broad appeal is because there are so many different types of positions available in such a large variety of settings. Graduates may work in—

- front-office operations and reservations
- sales and promotion
- food and beverage operations
- culinary arts, banquets, and catering
- travel and tours
- finance and accounting

in such settings as—

- resorts
- cruise lines
- hotels and motels
- convention facilities
- restaurants

The Hospitality and Tourism associate of applied science degree has two options:

- Food and Beverage, and
- Lodging and Tourism.

Training is offered in supervision, communication, marketing, finance, and operations, as well as in subject matter specific to the option chosen. Through classroom work, volunteering at industry-sponsored events, culinary laboratory experience, and on-site training, students acquire the skills needed to succeed in the hospitality-services industry.

This program is designed for people who are entering the hospitality and tourism field, as well as for those who are already employed in the industry and who want to upgrade their professional skills.

The majority of the credits earned in the DACC Hospitality and Tourism program may be applied toward a bachelor's degree in Hospitality, Restaurant and Tourism Management at NMSU.

Hospitality and Tourism (Food & Beverage) - Associate of Applied Science (<http://catalogs.nmsu.edu/dona-ana/academic-career-programs/hospitality-tourism/hospitality-tourism-food-beverage-associate-applied-science/>)

Hospitality and Tourism (Lodging & Tourism) - Associate of Applied Science (<http://catalogs.nmsu.edu/dona-ana/academic-career-programs/hospitality-tourism/hospitality-tourism-lodging-tourism-associate-applied-science/>)

## HOST 155. Special Topics

### 1-3 Credits (1-3)

Specific subjects to be announced in the Schedule of Classes. Restricted to: Community Colleges only.

## HOST 201. Introduction to Hospitality Industry

### 3 Credits (3)

Overview of hospitality industry; organization and operation of lodging, food and beverage, and travel and tourism segments; focus on career opportunities and future trends of hospitality industry. Restricted to: Community College campuses only.

## HOST 202. Front Office Operations

### 3 Credits (3)

Hotel/motel front office procedures detailing flow of business, beginning with reservations and extending to the night audit process. Restricted to: Community College campuses only.

## HOST 203. Hospitality Operations Cost Control

### 3 Credits (3)

Management of Food & Beverage facilities using cost control techniques. Functional training in menu analysis and development with all phases of product flow through a Food & Beverage organization explored. Restricted to: Community Colleges only.

## HOST 204. Promotion of Hospitality Services

### 3 Credits (3)

Organization of hotel marketing functions; developing a marketing plan to sell the varied services of the hotel/motel property. Restricted to: Community College campuses only.

## HOST 205. Housekeeping, Maintenance, and Security

### 3 Credits (3)

Function of housekeeping departments, including personnel, sanitation, maintenance, and materials. A survey of security procedures to include guest protection and internal security of hotel/motel assets. Restricted to: Community College campuses only.

## HOST 206. Travel and Tourism Operations

### 3 Credits (3)

Transportation, wholesale and retail operations, attractions, the traveler, tourism development, and operational characteristics of tourism business. Restricted to: Community College campuses only.

## HOST 208. Hospitality Supervision

### 3 Credits (3)

Strategies for directing, leading, managing change and resolving conflict. Prepares students to meet expectations of management, guests, employees, and governmental agencies. Restricted to: Community College campuses only.

## HOST 210. Catering and Banquet Operations

### 3 Credits (3)

Teaches the basics of catering and banquet operations, including computer coordination, planning, set up, service, and completion. Restricted to Community Colleges campuses only.

## HOST 214. Purchasing and Kitchen Management

### 3 Credits (3)

Technical purchasing concepts, product selection, and specifications. Safety and sanitation as they relate to food service establishments. Prepares student for work with HACCP programs. May be repeated up to 3 credits. Restricted to Community Colleges campuses only.

**Prerequisite(s):** HOST 203.

**HOST 216. Event, Conference and Convention Operations**

**3 Credits (3)**

The ability to successfully plan, organize, arrange, and execute special events is critical to the success of many hospitality organizations. This course gives the student a grounding in the skills necessary to achieve success in this area. A variety of events are discussed and the similarities and differences with conferences and conventions are explored. Students are taught to organize and plan events of varying type and durations. Sales, logistics, and organizing skills are emphasized. Restricted to: Community College campuses only.

**Office Location:** DASR 220Q

**Phone:** (575) 528-7412

**HOST 219. Safety, Security and Sanitation in Hospitality Operations**

**3 Credits (3)**

It is the responsibility of the manager to provide appropriate security, sanitation, and safety precautions in hospitality operations. Preparation for internal and external disasters is an important task for the Hospitality Manager. This course uses the National Restaurant Association ServSafe® training material. Restricted to: Community College campuses only.

**HOST 221. Internship I**

**1-3 Credits (1-3)**

Work experience that directly relates to a student's major field of study that provides the student an opportunity to explore career paths and apply knowledge and theory learned in the classroom. Internships may be paid or unpaid. Students are supervised/evaluated by both the employer and the instructor. May be repeated up to 3 credits. Consent of Instructor required. Restricted to: OEHS, HOST majors. Graded: S/U Grading (S/U, Audit). Restricted to Community Colleges campuses only.

**HOST 222. Cooperative Experience II**

**3 Credits (3)**

Continuation of HOST 221. Restricted to majors. Graded: S/U. Restricted to: Community College campuses only. Restricted to HOST majors.

**Prerequisite(s):** HOST 221.

**HOST 239. Introduction to Hotel Management**

**3 Credits (3)**

This course covers basic management functions in hotels, resorts, Boutique Hotels, Bed & Breakfast establishments, and other lodging operations. All aspects of the operation are covered including guest management, operations, and sales and marketing. Restricted to: Branch campuses only.

**HOST 255. Special Topics**

**3 Credits (3)**

Specific subjects to be announced in the Schedule of Classes. May be repeated up to 9 credits. Restricted to Community Colleges campuses only.

**HOST 298. Independent Study**

**1-3 Credits (1-3)**

Individual studies directed by consenting faculty with prior approval of department chair. May be repeated for a maximum of 3 credits.

Restricted to: Community College campuses only.

**Prerequisite(s):** Minimum 3.0 GPA and sophomore standing.

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**Phone:** (575) 528-7335

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**Name:** Nancy Gonzalez, Teaching Tech