

AAS HOSPITALITY MANGEMENT PROGRAM LEARNING OUTCOMES

Program Required Courses	Demonstrate professional demeanor, attitude, and leadership needed for entry level and managerial positions in the hospitality industry.	Identify various microorganisms, parasites, fungi and other food borne illnesses and instruct students on how to prevent these illnesses and teach employees proper sanitation and safety techniques	Gain practical industry experience prior to graduation through an internship and other work experience	Comprehend and understand the legal atmosphere that the hospitality industry functions with an emphasis on conduct, ethics, and risk management.	Provide students with the necessary skills in computer technology, management, cost controls, purchasing, and communications to be successful in the Hospitality Industry
CHEF 1305		I			
HAMG 1321	I		I		I
HAMG 1340	I		R	I	R
CHEF 1301		R			
HAMG 1319					I
HAMG 1324	R			R	R
HAMG 1313	R			R	R
CHEF 2331		R			
HAMG 2301	R	R			R
HAMG 2307	R				R
HAMG 2305	M		R	R	M
HAMG 2332	R				R
HAMG 2337					R
RSTO 1304	R		R	R	M
HAMG 2167	M	M	M	M	M

I = Introduced

R = Reinforced

M=Mastered

 Introduced, Reinforced or Mastered. Core courses outside of the discipline should not be included unless it is tied to the PLO's for the program.

All courses listed should be mapped for I, R, & M if it is part of the program.

The course that the PLO is mastered in will be the course that the program assessment occurs in for that PLO

