STATE BOARD OF COMMUNITY COLLEGES
CURRICULUM STANDARD REVISION

The State Board is asked to approve revision to the following curriculum standard:

Central Piedmont Community College
Hospitality Management (A25110)

Contact Person:
Ms. Jennifer Frazelle
Director
CURRICULUM STANDARD REVISION
Central Piedmont Community College
Hospitality Management (A25110)

Request: The State Board of Community Colleges is asked to approve Central Piedmont Community College’s request to revise the Hospitality Management (A25110) curriculum standard, effective Spring 2017.

Proposed Revision:

- Add the following course as an option in the Accounting subject area:

  ACC 115 College Accounting

Rationale: This request will allow students an additional course option in the required subject area. ACC 115 College Accounting provides basic accounting concepts for a business. This course would be a better option for students who are planning to open their own business.

Vote Results:
Colleges approved to offer the program: 12
Colleges in favor of recommendations: 11
Colleges opposed to recommendations: 0
Colleges abstaining: 1

Contact:
Dr. Lisa Eads
Program Coordinator
Within the degree program, the institution shall include opportunities for the achievement of competence in reading, writing, oral communication, fundamental mathematical skills, and basic use of computers.

**PROPOSED CURRICULUM STANDARD**

Effective Term
Fall 2014 [2014*03]
Spring 2017 [2017*01]

Curriculum Program Title
Hospitality Management
Program Code
A25110

Concentration
(not applicable)
CIP Code
52.0909

**Curriculum Description**

This curriculum prepares individuals to understand and apply the administrative and practical skills needed for supervisory and managerial positions in hotels, motels, resorts, inns, restaurants, institutions, and clubs.

Course work includes guest services, leadership, management, restaurant operations, lodging operations, marketing, sanitation, food preparation, food and beverage management and other critical areas.

Graduates should qualify for management or entry-level supervisory positions in food and lodging operations, including restaurants, foodservice, beverage service, catering, front office, reservations and housekeeping. Opportunities are also available in product services, and technology support and sales.

**Curriculum Requirements***

*for associate degree, diploma, and certificate programs in accordance with 1D SBCCC 400.97 (3)]

I. General Education. Degree programs must contain a minimum of 15 semester hours including at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural sciences/mathematics. Degree programs must contain a minimum of 6 semester hours of communications. Diploma programs must contain a minimum of 6 semester hours of general education; 3 semester hours must be in communications. General education is optional in certificate programs.

II. Major Hours. AAS, diploma, and certificate programs must include courses which offer specific job knowledge and skills. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit. (See second page for additional information.)

III. Other Required Hours. A college may include courses to meet graduation or local employer requirements in a certificate, diploma, or associate in applied science program. These curriculum courses shall be selected from the Combined Course Library and must be approved by the System Office prior to implementation. Restricted, unique, or free elective courses may not be included as other required hours.

<table>
<thead>
<tr>
<th></th>
<th>AAS</th>
<th>Diploma</th>
<th>Certificate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum General Education Hours</td>
<td>15</td>
<td>6</td>
<td>0</td>
</tr>
<tr>
<td>Minimum Major Hours</td>
<td>49</td>
<td>30</td>
<td>12</td>
</tr>
<tr>
<td>Other Required Hours</td>
<td>0-7</td>
<td>0-4</td>
<td>0-1</td>
</tr>
<tr>
<td><strong>Total Semester Hours Credit in Program</strong></td>
<td><strong>64-76</strong></td>
<td><strong>36-48</strong></td>
<td><strong>12-18</strong></td>
</tr>
</tbody>
</table>

*Within the degree program, the institution shall include opportunities for the achievement of competence in reading, writing, oral communication, fundamental mathematical skills, and basic use of computers.*
Major Hours

A. Core. The subject/course core is comprised of subject areas and/or specific courses which are required for each curriculum program. A diploma program offered under an approved AAS program standard or a certificate which is the highest credential level awarded under an approved AAS program standard must include a minimum of 12 semester hours credit derived from the subject/course core of the AAS program.

B. Concentration (if applicable). A concentration of study must include a minimum of 12 semester hours credit from required subjects and/or courses. The majority of the course credit hours are unique to the concentration. The required subjects and/or courses that make up the concentration of study are in addition to the required subject/course core.

C. Other Major Hours. Other major hours must be selected from prefixes listed on the curriculum standard. A maximum of 9 semester hours of credit may be selected from any prefix listed, with the exception of prefixes listed in the core or concentration. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit.

Hospitality Management A25110

<table>
<thead>
<tr>
<th>Minimum Major Hours Required</th>
<th>AAS</th>
<th>Diploma</th>
<th>Certificate</th>
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</thead>
<tbody>
<tr>
<td>A. CORE Courses required for the diploma are designated with *</td>
<td>26 SHC</td>
<td>17 SHC</td>
<td></td>
</tr>
</tbody>
</table>

Required Courses:
- *CUL 110 Sanitation & Safety 2 SHC
- *HRM 110 Intro to Hosp & Tourism 3 SHC
- *HRM 140 Legal Issues-Hospitality 3 SHC
- *HRM 220 Cost Control-Food & Bev 3 SHC
- *HRM 240 Marketing for Hospitality 3 SHC
- *HRM 245 Human Resource Mgmt-Hosp 3 SHC
- HRM 280 Mgmt Problems-Hospitality 3 SHC

Required Subject Areas:
- Accounting. Select one:
  - ACC 115 College Accounting 4 SHC
  - ACC 120 Prin of Financial Acct 4 SHC
  - ACC 175 Hotel and Restaurant Acct 4 SHC

Practical Experience
- Work-Based Learning. Select one or two of the following: 2 SHC
  - Select two of the following:
    - WBL 111 Work-Based Learning I 1 SHC
    - WBL 121 Work-Based Learning II 1 SHC
    - WBL 131 Work-Based Learning III 1 SHC
    - WBL 211 Work-Based Learning IV 1 SHC
    - WBL 221 Work-Based Learning V 1 SHC
    - WBL 231 Work-Based Learning VI 1 SHC
  - OR
  - Select one of the following:
    - WBL 112 Work-Based Learning I 2 SHC
    - WBL 122 Work-Based Learning II 2 SHC
    - WBL 132 Work-Based Learning III 2 SHC
    - WBL 212 Work-Based Learning IV 2 SHC
    - WBL 222 Work-Based Learning V 2 SHC
    - WBL 232 Work-Based Learning VI 2 SHC

B. CONCENTRATION (Not applicable)

C. OTHER MAJOR HOURS
   To be selected from the following prefixes:
   ACC, BPA, BUS, CIS, CSC, CTS, CUL, ENT, ETR, FST, HRM, MAT, MKT, NUT, RSM, SST, TAT, and WBL.

   Up to two semester hour credits may be selected from ACA.

   Up to three semester hour credits may be selected from the following prefixes: ARA, ASL, CHI, FRE, GER, ITA, JPN, LAT, POR, RUS and SPA.