HOSPITALITY - LODGING MANAGEMENT CERTIFICATE

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.

Career Opportunities: 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.

High School Career Clusters

High School Career Cluster One: Sports and Entertainment Marketing (SEMK)

- Prerequisite: MH31 Sports and Entertainment Marketing I
- Concentrator: MH32 Sports and Entertainment Marketing II

High School Career Cluster Two: Travel and Tourism (TRTO)

- Prerequisite: BF20 Principles of Business and Finance -or-MH31 Sports and Marketing I
- Concentrator: MH42 Hospitality and Tourism

High School Career Cluster Three: Culinary Arts Applications (CULA)

- Prerequisite: FH11 Culinary Arts and Hospitality II Applications
- Concentrator: FH13 Culinary Arts and Hospitality III

High School Career Cluster Four: Culinary Arts Internship (CULI)

- Prerequisite: FH12 Culinary Arts and Hospitality II Internship
- Concentrator: FH13 Culinary Arts and Hospitality III

Nash Community College CCP Pathway

Lodging Management Certificate C25110AH Total Hours: 15

Recommended Sequence of Courses:

Fall Term:

- HRM 110 Introduction to Hospitality and Tourism (3 Credits)
- HRM 120 Front Office Procedures (3 Credits)

Spring Term:

- HRM 140 Legal Issues Hospitality (3 Credits)
- HRM 240 Marketing for Hospitality (3 Credits)

Fall Term:

 HRM 245 Human Resource Management -Hospitality

Nash Community College Additional Certificates and Diploma

Restaurant Management Certificate: C25110B (Total Hours: 14)

- CUL 110 Sanitation and Safety (2 Credits)
- CUL 135 Food and Beverage Service (2 Credits)
 CUL 135A Food and Beverage Service Lab (1 Credit)
- HRM 225 Beverage Management (3 Credits)
- HRM 245 Human Resource Management Hospitality (3 Credits)
- HRM 240 Marketing for Hospitality (3 Credits)

Catering Management Certificate: C25110C (Total Hours: 15)

- CUL 110 Sanitation and Safety (2 Credits)
- CUL 130 Menu Design (2 Credits)
- CUL 135 Food and Beverage Service (2 Credits)
- CUL 135A Food and Beverage Service Lab (1 Credit)
- CUL 140 Culinary Skills (5 Credits) -or- CUL 142 Fundamentals of Food (5
- HRM 245 Human Resource Management Hospitality (3 Credits)

Bed and Breakfast Management Certificate: C25110D (Total Hours: 13)

- CUL 110 Sanitation and Safety (2 Credits)
- CUL 140 Culinary Skills (5 Credits) -or- CUL 142 Fundamentals of Food (5 Credits)
- HRM 120 Front Office Procedures (3 Credits)
- HRM 130 Bed and Breakfast Management (3 Credits)

Event Planning Certificate: C25110E (Total Hours: 15)

- HRM 140 Legal Issues Hospitality (3 Credits)
- HRM 210 Meeting and Event Planning (3 Credits)
- HRM 225 Beverage Management (3 Credits)
- HRM 240 Marketing for Hospitality (3 Credits)
- HRM 245 Human Resource Management Hospitality (3 Credits)

Hospitality Management Diploma: D25110 (Total Hours: 41)

- COM 110 Introduction to Communication (3 Credits)
- ENG 111 Writing and Inquiry (3 Credits)
- CUL 110 Sanitation and Safety (2 Credits)
- HRM 110 Introduction to Hospitality and Tourism (3 Credits)
- HRM 140 Legal Issues Hospitality (3 Credits)
- HRM 220 Cost Control Food and Beverage (3 Credits)
- HRM 240 Marketing for Hospitality (3 Credits)
- HRM 245 Human Resource Management Hospitality (3 Credits)
- HRM 280 Management Problems Hospitality (3 Credits)
- CUL 135 and CUL 135A Food and Beverage Service and Lab (3 Credits)
- HRM 120 Front Office Procedures (3 Credits)
- HRM 130 Bed and Breakfast Management (3 Credits)
- HRM 210 Meeting and Event Planning (3 Credits)
- HRM 225 Beverage Management (3 Credits)
- BUS 151 People Skills (3 Credits)
- BUS 240 Business Ethics (3 Credits)
- INT 110 International Business (3 Credits)

Nash Community College Associate's Degree

Hospitality Management: A25110 Total Hours: 67

- COM 110 Introduction to Communication (3 Credits)
- ENG 111 Writing and Inquiry (3 Credits)
- Humanities/Fine Arts Elective (3 Credits)
- MAT 143 Quantitative Literacy (3 Credits)
- PSY 150 General Psychology (3 Credits)
- ACC 120 Principles of Financial Accounting (4 Credits)
- CUL 110 Sanitation and Safety (2 Credits)
- HRM 110 Introduction to Hospitality and Tourism (3 Credits)
- HRM 140 Legal Issues Hospitality (3 Credits)
- HRM 220 Cost Control Food and Beverage (3 Credits)
- HRM 240 Marketing for Hospitality (3
- HRM 245 Human Resource Management Hospitality (3 Credits)
- HRM 280 Management Problems –
- Hospitality (3 Credits)
 WBL 111 Work-Based Learning I (1 Credit)
- WBL 121 Work-Based Learning II (1 Credit)
- CIS 110 Introduction to Computers (3
- CUL 130 Menu Design (2 Credits)
- CUL 135 and CUL 135A Food and Beverage Service and Lab (3 Credits)
- CUL 140 Culinary Skills (5 Credits) -or- CUL 142 Fundamentals of Food (5 Credits)
- HRM 120 Front Office Procedures (3 Credits)
- HRM 225 Beverage Management (3 Credits)
- Special Topics Elective (Select Two Courses – 6 Total Credits): CUL 112, CUL 120/CUL 120A, CUL 160, HRM 130, HRM 210
- ACA 122 College Transfer Success (1 Credit





Questions? Please contact
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