

Hotel, Restaurant, & Event Management

Degree Type

Associate in Science

The Hotel, Restaurant, and Event Management Associate in Science Degree and related Certificate programs prepare students to succeed in a fast-growing, people-oriented career with global job possibilities. The hospitality industry offers a wide array of career paths in management, operations, sales, marketing and small business ownership. Students will gain hands-on experience developing skills in effective communication, creative problem-solving, and diverse team collaboration all while focusing on delivering service excellence. These skills translate into advancement opportunities, long-term job security, and career choices that expand well beyond the hospitality industry. Students can also take advantage of the abundant internship, job placement, and networking prospects available in Portsmouth, New Hampshire's premier tourism destination. Flexible course options provide the freedom to customize the program and schedule to fit career interests and plans whether they include embarking on a career after graduation or continuing onto a university.

Certificate programs in **Event & Meeting Planning, Hotel/Restaurant Management, and Spa and Wellness Management**, offer students an opportunity to specialize in a particular area of hospitality. Credits in each certificate program may be applied toward a degree in Hotel, Restaurant, and Event Management, making it possible for students to earn two industry-recognized credentials at the same time. A certificate may also serve as a stand-alone credential for professionals preparing for a career change or advancement opportunities.

Great Bay Hospitality students also have an opportunity to earn several industry-recognized certifications which are integrated into coursework. These include the Cvent Certificate for event planners and TIPS and ServSafe Certification for food and beverage professionals.

Program Outcomes

Graduates of the Hotel, Restaurant, and Event Management program will be able to:

- Identify the fundamental components, historical developments, and current and future trends of the global hospitality industry.
- Explain the significance of the guest-host relationship inherent to the hospitality industry and the strategies used to achieve service excellence.
- Display the necessary written and oral communication skills required to be successful in the hospitality industry, including nonverbal techniques and an appreciation of cultural differences.
- Realize and appreciate the importance of professional, ethical, legal, and social issues and responsibilities related to the hospitality industry.
- Demonstrate a solid understanding of effective hospitality sales, marketing, and management practices.
- Develop and apply problem solving, decision making, team building and critical thinking skills to practical hospitality management situations.
- Broaden career perspectives and enhance personal and professional development opportunities for a successful career in the hospitality industry.
- Qualify for transfer to a four-year college or university having completed the necessary requirements in hospitality, business, and general education for upper level study in Hospitality Management.

Health, Safety, and Internship Considerations

Participation in an internship requires the student to follow the College Immunization Policy. Please see the Academic Policies section of this catalog, under Immunization Policy. Depending upon the site, the student may be required to possess and maintain professional liability insurance. For unpaid internships, the student must possess and maintain accident insurance. Please see the Student Services section of this catalog, under Insurance.

Technical Standards

Students in the Hotel, Restaurant, and Event Management Degree and related Certificate programs must be able to demonstrate the ability to:

- Communicate effectively using written and oral techniques, including the use of technology.
- Conduct themselves in a professional manner.
- Work independently and in teams.
- Work with frequent interruptions, respond appropriately to unexpected situations, and cope with variations in workload and stress levels.

Transfer Credit Policy

In addition to Great Bay transfer credit policies, transfer of courses in Hotel, Restaurant, and Event Management more than ten years old will be evaluated by the department chair or program coordinator on an individual basis.

First Year

Fall Semester

Item #	Title	Theory Hours	Lab Hours	Credits
HOS110G	Introduction to Hospitality Management	3	0	3
	MATH145G/147G	4	0	4-5
	ENGL110G/111G	4	0	4-5
HOS150G	Hotel Operations	3	0	3
	Sub-Total Credits	14-15	0-2	14-16

Spring Semester

Item #	Title	Theory Hours	Lab Hours	Credits
	BUS110G or BUS114G	3	0	3
	HOS235G or HOS230G	3	0	3
	HOS175G or HOS225G	3	0	3
	HOS250G or HOS215G or HOS255G	3	0	3
GEOG110G	World Geography	3	0	3
	Sub-Total Credits	15	0	15

Second Year

Fall Semester

Item #	Title	Theory Hours	Lab Hours	Credits
	Social Science Elective*	3	0	3-4
	ACCT, BUS, ECON, HOS, or MKTG Elective	3	0	3
HOS210G	Customer Service	3	0	3
ACCT113G	Accounting and Financial Reporting I	3	0	3
	Science Elective	3	3	4
	Sub-Total Credits	15-16	3	16-17

Spring Semester

Item #	Title	Theory Hours	Lab Hours	Credits
	ACCT, BUS, ECON, HOS, or MKTG Elective	3	0	3
	Liberal Arts Elective	3	0	3
	Humanities/Foreign Language/Fine Arts Elective	3	0	3
	HOS275G or Hospitality Elective	3	0	3
	HOS280G or Hospitality Elective	0	0	3
	Sub-Total Credits	12-15	0-9	15
	Total Credits		60-63	