

Hospitality Management

at Nashville State Community College's
Southeast Campus



Hospitality Management A.A.S.
Lodging Guest Service Technical Certificate
Hotel Management Technical Certificate
Food & Beverage Management Technical Certificate
Food & Beverage Service Technical Certificate



Nashville State
Community College

The **Hotel Management Pathway** offers both new and current hotel and lodging employees the opportunity to advance their careers and move into higher paying positions in the industry such as, hotels, motels, resorts, and a variety of other lodging and tourism operations.

The technical certificates are stacking, meaning that each credit will apply towards the Hospitality Management A.A.S. degree with a concentration in Hotel Management.

Lodging Guest Service Technical Certificate Course Requirements

<i>Courses</i>	<i>Credits</i>
BUSN 1360 Software Applications for Business	3
CULA 1200 Sanitation and Food Safety	2
HMG1 1030 Introduction to Hospitality	3
HMG1 1250 Service Management	3
HMG1 1040 Front Office Procedures	3
CULA 1000 Career Dev in the Hospitality Industry . . .	1
<i>Or</i>	
HMG1 2900 Special Topics in the Hosp Industry.	1
HMG1 2910 Hospitality Management Internship	1
Total A.A.S. Degree Credit Hours	16

Hotel Management Technical Certificate Course Requirements

<i>Courses</i>	<i>Credits</i>
BUSN 1360 Software Applications for Business	3
CULA 1200 Sanitation and Food Safety	2
CULA 2310 Food and Beverage Management	3
CULA 2375 Purchasing and Cost Control.	3
HMG1 1030 Introduction to Hospitality	3
HMG1 1040 Front Office Procedures	3
HMG1 1130 Supervision in the Hospitality Industry . .	3
HMG1 1250 Service Management.	3
HMG1 1800 Introduction to Event Management	3
CULA 1000 Career Dev in the Hospitality Industry . . .	1
<i>Or</i>	
HMG1 2900 Special Topics in the Hosp Industry.	1
HMG1 2910 Hospitality Management Internship	2
Total A.A.S. Degree Credit Hours	29

Hospitality Management A.A.S. – Hotel Management Concentration Course Requirements

<i>Courses</i>	<i>Credits</i>
NSCC 1010 First Year Experience	1
English	
ENGL 1010 English Composition I	3
Speech (Choose one)	
COMM 2025 Fundamentals of Communication	3
COMM 2045 Public Speaking	3
Humanities/Fine Arts (Choose one)	
ART 1035 Introduction to Art	3
MUS 1030 Introduction to Music.	3
Math Elective (Choose one)	
MATH 1010 Math for General Studies	3
MATH 1530 Introductory Statistics	3
MATH 1630 Finite Mathematics	3
Social/Behavioral Sciences (Choose one)	
PSYC 1030 Introduction to Psychology	3
SOCI 1010 Introduction to Sociology	3
Accounting	
ACCT 1010 Principles of Accounting I.	3
Business	
BUSN 1360 Software Applications for Business	3
BUSN 2300 Business Ethics	3
BUSN 2370 Legal Environment of Business.	3
BUSN 2380 Principles of Marketing	3
Culinary Arts	
CULA 1000 Career Dev for the Hospitality Industry . . .	1
<i>Or</i>	
HMG1 2900 Special Topics in the Hosp Industry.	1
CULA 1200 Sanitation and Food Safety	2
CULA 2310 Food and Beverage Management	3
CULA 2375 Purchasing and Cost Control.	3
Hospitality Management	
HMG1 1030 Introduction to Hospitality Mgmt.	3
HMG1 1040 Front Office Procedures	3
HMG1 1250 Service Management.	3
HMG1 1130 Supervision in the Hospitality Industry . .	3
HMG1 1800 Introduction to Event Management	3
HMG1 2280 Hotel Operations	3
HMG1 2910 Hospitality Management Internship	3
Total A.A.S. Degree Credit Hours	61

The **Food and Beverage Pathway** offers both new and current restaurant and food service employees the opportunity to advance their careers and move into higher paying positions in the industry such as, restaurants, catering companies, bars, hotels, as well as in institutional food service areas such as healthcare and college/university food services.

The technical certificates are stacking, meaning that each credit will apply towards the Hospitality Management A.A.S. degree with a concentration in Food and Beverage Management.

Food and Beverage Service Technical Certificate Course Requirements

<i>Courses</i>	<i>Credits</i>
BUSN 1360 Software Applications for Business	3
CULA 1009 Culinary Math Skills	1
CULA 1200 Sanitation and Food Safety	2
CULA 1240 Dining Room Service	2
CULA 1320 Culinary I (Fundamentals)	3
HMG 1030 Introduction to Hospitality	3
CULA 1000 Career Dev in the Hospitality Industry . . .	1
<i>Or</i>	
HMG 2900 Special Topics in the Hosp Industry.	1
HMG 2910 Hospitality Management Internship	1
Total A.A.S. Degree Credit Hours	16

Food and Beverage Management Technical Certificate Course Requirements

<i>Courses</i>	<i>Credits</i>
BUSN 1360 Software Applications for Business	3
CULA 1009 Culinary Math Skills	1
CULA 1200 Sanitation and Food Safety	2
CULA 1240 Dining Room Service	2
CULA 1320 Culinary I (Fundamentals)	3
CULA 2310 Food and Beverage Management	3
CULA 2375 Purchasing and Cost Control.	3
HMG 1030 Introduction to Hospitality	3
HMG 1130 Supervision in the Hospitality Industry . . .	3
HMG 1250 Service Management.	3
CULA 1000 Career Dev in the Hospitality Industry . . .	1
<i>Or</i>	
HMG 2900 Special Topics in the Hosp Industry.	1
HMG 2910 Hospitality Management Internship	2
Total A.A.S. Degree Credit Hours	29

Hospitality Management A.A.S. – Food & Beverage Management Concentration Course Requirements

<i>Courses</i>	<i>Credits</i>
NSCC 1010 First Year Experience	1
English	
ENGL 1010 English Composition I	3
Speech (Choose one)	
COMM 2025 Fundamentals of Communication	3
COMM 2045 Public Speaking	3
Humanities/Fine Arts (Choose one)	
ART 1035 Introduction to Art	3
MUS 1030 Introduction to Music.	3
Math Elective (Choose one)	
MATH 1010 Math for General Studies	3
MATH 1530 Introductory Statistics	3
MATH 1630 Finite Mathematics	3
Social/Behavioral Sciences (Choose one)	
PSYC 1030 Introduction to Psychology	3
SOCI 1010 Introduction to Sociology	3
Accounting	
ACCT 1010 Principles of Accounting I.	3
Business	
BUSN 1360 Software Applications for Business	3
BUSN 2300 Business Ethics	3
BUSN 2330 Principles of Management	3
BUSN 2370 Legal Environment of Business.	3
BUSN 2380 Principles of Marketing	3
Culinary Arts	
CULA 1000 Career Dev for the Hospitality Industry . . .	1
<i>Or</i>	
HMG 2900 Special Topics in the Hosp Industry.	1
CULA 1009 Culinary Math Skills	1
CULA 1200 Sanitation and Food Safety	2
CULA 1240 Dining Room Skills.	2
CULA 1320 Culinary (Fundamentals)	3
CULA 2310 Food and Beverage Management	3
CULA 2375 Purchasing and Cost Control.	3
Hospitality Management	
HMG 1030 Introduction to Hospitality Mgmt.	3
HMG 1250 Service Management.	3
HMG 1130 Supervision in the Hospitality Industry . . .	3
HMG 2910 Hospitality Management Internship	3
Total A.A.S. Degree Credit Hours	61

Additional Course Requirements

The Tennessee Board of Regents requires that students either demonstrate the appropriate skill levels in math, reading, and/or writing before enrolling in college-level courses or enroll in appropriate co-requisite experiences with college-level courses to develop competency in those skills while performing college-level work. ACT/SAT scores, ACCUPLACER test scores, COMPASS test scores, or other relevant information determine whether a student needs to enroll in co-requisite courses in math, reading, and/or writing (English).

Career Services

Nashville State Community College has a very active Career Services Office that assists students, graduates, and alumni with their employment needs. For more information about Career Services, visit:

[NSCC.edu/career-services](https://www.nsc.edu/career-services)

Program Accreditation

The Hospitality Management A.A.S. is accredited by the Accreditation Council for Business Schools and Programs (ACBSP).

For more information, please contact

Program Office

615-916-5872

Division Office

615-353-3400

NSCC.edu/hospitality



NSCC.edu

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