

# HOSPITALITY STUDIES, ASSOCIATE IN APPLIED SCIENCE (HOSP)

New Program - Starts Spring 2026

Effective: Spring 2026

The Hospitality Studies program offers distinct concentrations, introducing students to the essential skills and concepts to prepare students for a career in hospitality services. Students develop the necessary skills and knowledge through hands-on applications, experiential learning, exploring new technologies, and understanding key trends driving the hospitality industry. The curriculum contains a core of required courses, general education requirements, and students complete a 180-hour internship experience. Students can choose their pathway into one of the three distinct concentrations: Foodservice Management, Hospitality Studies General, or Meeting and Event Planning.

## Foodservice Management:

The Foodservice Management concentration provides the education, experience and skills needed to begin a successful management career in the hospitality industry. Students focus on aspects of operations management and learn the business principles behind every decision. Students will be introduced to management theory and best practices, human resource training and supervision, marketing, and financials. The academic component of the concentration coursework allows students to develop cultural awareness along with critical thinking, decision making, customer service, and interpersonal skills.

## Hospitality Studies General:

The Hospitality Studies General concentration is designed to ensure that students will learn the practical skills needed to excel in the hospitality industry in areas such as hotels, casinos, clubs, restaurants, convention centers, and tourism related businesses. The course offerings emphasize the professional competencies necessary to meet industry standards. Students gain valuable knowledge through guest speakers, on-premises tours, and hands-on work experience through our partnership with local professional associations as well as special events around campus.

## Meeting and Event Planning:

The Meeting and Event Planning concentration is designed to give students the foundation to pursue a career in meetings, conference services, event logistics, event production, and tourism. Students will be introduced to the essential meeting and event planning skills to execute operations, contracts, vendor selection, venue layout and design, menu planning, personnel, and emerging event technologies.

## Program Outcomes

Upon successful completion of this program, students should be able to:

- Identify and apply the essential skills related to hospitality operations.
- Utilize modern tools and methodologies that enhance guest experiences and operational success.
- Discuss various service and management roles in the diverse hospitality industry.

- Identify career paths in the hospitality industry to determine a professional area of interest.
- Demonstrate effective interpersonal and business communication skills to meet professional standards in hospitality.

## Full-Time Academic Plan

The College Transfer Office (<https://www.dccc.edu/admissions-financial-aid/transfer/transfer-office/>) is set up to help Delaware County Community College students transfer to four-year colleges and universities. If you are planning to transfer, you are strongly encouraged to meet with a transfer advisor within your first two semesters (or before you reach 30 transferable college credits from all institutions attended).

First Semester		Hours
ENG 100	English Composition I <sup>CR, IL, WC</sup>	3
BUS 100	Introduction to Business	3
BUS 104	Mathematics for Business (Foodservice Management may select any QR course) <sup>QR, 1</sup>	3
CS 100	Introduction to Information Technology <sup>TC</sup>	3
HRM 100	Introduction to Hospitality	3
<b>Hours</b>		<b>15</b>
Second Semester		
ACC 100 or ACC 111	Applied Accounting or Financial Accounting	3
BUS 130	Business Communication <sup>OC</sup>	3
BUS 214	Organizational Behavior	3
Any Scientific Inquiry designated course <sup>SI</sup>		4
HRM 110	Food Sanitation and Safety Supervision	3
<b>Hours</b>		<b>16</b>
Third Semester		
HRM 199	Hospitality Studies Internship (3 credit)	3
<b>Concentrations:</b>		<b>12</b>
Foodservice Management		
BUS 210	Principles of Management	
BUS 215	Human Resource Management	
ECO 210	Macroeconomic Principles <sup>GU</sup>	
HRM 253 or HRM 255	Restaurant Management or Beverage Management	
Hospitality Studies General		
BUS 215	Human Resource Management	
HRM 253	Restaurant Management	
HRM 255	Beverage Management	
Any Global Understanding designated course <sup>GU</sup>		
Meeting and Event Planning		
HRM 140	Tourism: Principles, Practices, Philosophies	
HRM 253	Restaurant Management	
HRM 255	Beverage Management	
Any Global Understanding designated course <sup>GU</sup>		
<b>Hours</b>		<b>15</b>
Fourth Semester		
HRM 145	Sales and Marketing in Hospitality	3
HRM 155	Managing Lodging Operations	3
HRM 254	Catering and Event Planning	3
Any Diversity and Social Justice designated course <sup>DJ</sup>		3
<b>Concentrations:</b>		<b>3</b>
Foodservice Management Concentration		
HRM 162	Hospitality Law	
Hospitality Studies General Concentration		
HRM 162	Hospitality Law	
Meeting and Event Planning Concentration		

CUL 210 or CUL 215	Foodservice Purchasing or Menu Planning and Cost Control	
<b>Hours</b>		<b>15</b>
<b>Total Hours</b>		<b>61</b>

## Notes:

<sup>1</sup> BUS 104 is a prerequisite for ACC 100.

## College Academic Learning Goals

CR Critical Reasoning (<https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#criticalreasoningtext>)

DJ Diversity and Social Justice ([https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#DJ\\_Course\\_List](https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#DJ_Course_List))

GU Global Understanding ([https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#GU\\_Course\\_List](https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#GU_Course_List))

IL Information Literacy ([https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#IL\\_Course\\_List](https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#IL_Course_List))

TC Information Technology ([https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#IT\\_Course\\_List](https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#IT_Course_List))

OC Oral Communication ([https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#OC\\_Course\\_List](https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#OC_Course_List))

QR Quantitative Reasoning ([https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#QR\\_Course\\_List](https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#QR_Course_List))

SI Scientific Inquiry ([https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#SR\\_Course\\_List](https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#SR_Course_List))

WC Written Communication ([https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#WC\\_Course\\_List](https://catalog.dccc.edu/academic-programs/college-academic-learning-goals/#WC_Course_List))

## Career

ADD WIDGET