

Business Administration

Hospitality Management Technology

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As a manager in a hotel, restaurant, country club or attractions environment, you will play a vital role in the success of that organization. Along with a solid background in the principles of business, hospitality management requires a thorough knowledge of specific areas of hospitality operations. A degree from this program sends a clear signal to potential employers that you have completed a high-quality business program that meets rigorous educational requirements. The majority of hospitality management courses are approved by the Educational Institute of the American Hotel and Motel Association. The Hospitality Management Technology offers a flexible program leading to the Associate Degree in Applied Science.

You'll Learn...

- Application of basic business, accounting, and computer skills as they pertain to the hospitality industry
- Lodging operations management
- General property management
- Principles of food preparation and menu planning
- How to plan and manage food and beverage costs
- Beverage management

You'll Earn...

- An edge against the competition as you enter or advance your career in hospitality management
- A variety of employment opportunities in challenging and fast-paced work environments
- Good potential for advancement, especially in large hotels and restaurant chains
- Strong status in the job market — demand for qualified professionals with good management and communication skills is strong

You'll Succeed...

- More than half of all jobs require education beyond high school
- Employees with degrees tend to be more eligible for promotion*
- Associate degree holders generally earn more than high school graduates*
- Many credits from an Associate Degree may be applied toward a bachelor's degree

**Statistics from U.S. Department of Commerce, Bureau of Census*

Hospitality Management

You can enroll in the Hospitality Management Technology program on either a full-time or part-time basis. The length of time required to complete an Associate Degree depends on the number of courses taken each semester. Some students may need refresher courses at the basic or pre-tech level; others may receive transfer credit or credit from another higher education institution. Delaware Tech operates on a semester system with new terms beginning in late August and mid-January, plus summer terms beginning at the end of May and in mid-June. You can start taking courses any semester or summer term; however, all technical courses may not be offered every term. Counselors and advisors are available to help you schedule your courses.

Technical Courses

Introduction to Hospitality is a general overview of the hospitality industry. Emphasis is placed on the variety of operations, diversity of management, personal opportunities and market segments.

Quantity Food & Menu Planning studies basic food principles and cooking techniques in an institutional setting, including the preparation of nutritionally balanced menus.

Property Management studies the basic skills of engineering, maintenance and energy concepts in a hospitality establishment.

Innkeeper's Law emphasizes the potential legal problems and pitfalls commonly encountered while working in the hospitality industry.

Principles of Hospitality Management introduces the student to the field of management in a hospitality environment.

Lodging Operations Management identifies the functions and procedures used by management and administrative employees to operate a lodging facility on a daily basis. Food Safety & Sanitation pertains to the creation and maintenance of healthy and safe working conditions in the handling, serving, and storage of food.

Food, Beverage & Labor Cost Control introduces hospitality cost control and explains the two primary purposes for cost controls in the industry.

Beverage Management introduces and describes a variety of beverages: wine, beer, distilled beverages, low alcoholic and nonalcoholic beverages. It covers the management of beverage facilities, equipment, the purchasing functions, the effective writing of beverage lists, internal control, cost control, and alcoholic beverage service.

Support Courses

Composition
Technical Writing and Communication
College Math & statistics
Business Statistics I
Intro to Computers & Applications
Accounting I
Accounting II
Macroeconomics
Microeconomics
Human Resource Management
Principles of Marketing
Spanish I
College Reading

Getting Started

1. Obtain an application by calling (302) 857-1020. Admission applications are also available online at www.dtcc.edu/all/forms. Complete and return the application to the Terry Campus with a \$10 application fee.
2. Take the College Placement Test (CPT) unless college-level math, reading, and English courses have been completed with a "C" grade or better. The CPT will determine appropriate placement and is scheduled by the Admissions Office.
3. Request that your high school and/or college transcripts be sent to the Admissions Office.
4. Meet with a Delaware Tech counselor to discuss CPT results.
5. Meet with advisor to plan schedule.
6. Apply and register early for the best selection of courses.

Standards of Excellence

❖ Average employment rates for the past five years is over 90%.