Hotel/Restaurant Management

About

These Certificate programs are designed for students wishing to specialize in one area of hospitality: Hotel/Restaurant Management, Spa Management, or Event & Meeting Planning Management. Most credits in each certificate program may be applied toward filling requirements for a degree in Hospitality Management or may serve as a stand-alone certificate for professionals preparing for a career change or advancement opportunities.

Hotel/Restaurant Management
This certificate prepares students for a variety of career options in lodging and food service. Students with a desire to help people and assist in daily management and operations in a fast paced service industry will find a multitude of job opportunities with hotels, resorts, restaurants, casinos, clubs, convention centers, and cruise lines.

How Much Can I Expect to Earn?

To learn more about potential earnings visit:
Bureau of Labor Statistics
Occupational Outlook Handbook
www.bls.gov/oco

Occupations/Outlook Trends

A career in Hospitality provides a broad range of management opportunities in hospitality sales and marketing, hotel, restaurant, travel, tourism, and spa management, convention services, wedding and event planning, entrepreneurship opportunities, and private club management. Employment of meeting, convention, and event planners is projected to grow 33 percent from 2012 to 2022, much faster than the average for all occupations:www.bls.gov/oco

Why Hotel/Restaurant Management at Great Bay?

- Learning experiences offer field experiences and trips to the many hotels, resorts, restaurants, spas, travel and tourism operations.
- Classes provide a solid foundation for career success by offering students numerous opportunities to develop practical skills and professional relationships through invaluable hands-on experiences in the field.
- Professors are well-respected experts in the field who are dedicated to supporting, advising, and mentoring.

Gainful Employment Disclosure:

View online at
www.greatbay.edu/GEhotel
<table>
<thead>
<tr>
<th>Course #</th>
<th>Course Name</th>
<th>Prerequisites (p)/ Corequisites (c)</th>
<th>Credits</th>
<th>Semester</th>
<th>Grade Earned</th>
<th>Transfer</th>
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<tbody>
<tr>
<td>HOS110G</td>
<td>Introduction to Hospitality Management</td>
<td></td>
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<td>HOS210G</td>
<td>Customer Service</td>
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<td>HOS150G</td>
<td>Hotel Operations or HOS230G Restaurant Development &amp; Strategic Planning</td>
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<td>HOS235G</td>
<td>Food and Beverage Operations</td>
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<td>HOS255G</td>
<td>Catering Sales &amp; Event Management</td>
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<td>HOS175G or HOS225G</td>
<td>Hospitality Marketing &amp; Sales or Hospitality Law</td>
<td>-HOS110G (p)</td>
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<td>HOS280G or HOS275G or HOS235G</td>
<td>Hospitality Internship or Professional Development or Food and Beverage Operations</td>
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**Total Credits** 21