



SUNY NIAGARA

Hospitality Management, A.A.S.



Overview

What better place is there to learn about the hospitality industry than in the heart of one of the largest tourist attractions in the United States? The Niagara Falls Culinary Institute will provide industry-specific courses. Students are prepared to enter restaurant, hotel, tourism, and event planning careers. If this sounds like the perfect hybrid of entertaining, business, and planning, we welcome you into the program.

Careers

Careers related to your program of study:

- Banquet Manager
- Catering Sales Manager
- Event Planner
- Hotel Front Desk Supervisor
- Restaurant Manager

Some careers may require more specialized education.

Contact

Program Coordinator

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Division

Hospitality, Baking & Culinary Arts
716-210-2525

Visit full catalog for specific course offerings for each semester:
www.nfculinary.org/hosp

Program Requirements

First Semester

	Credits
BUS 102 - Human Resource Management	3
ENG 101 - Writing I	3
HOS 111 - Event Planning	3
HOS 101 - Introduction to the Hospitality Industry	3
HOS 133 - Service Styles and Techniques	3
CUL 226 - Beverage Management	2
Total Credit Hours:	17 Cr.

Second Semester

BUS 101 - Organization & Management	3
CUL 130 - Sanitation and Safety	2
ENG 102 - Writing II & Introduction to Literature	3
HOS 103 - Hotel Operations I	3
HOS 143 - Front of the House Experience	3
MAT ___ - Mathematics & Quantitative Reasoning (MATH)	
General Education elective	3
Total Credit Hours:	17 Cr.

Third Semester

___ ___ - Liberal Arts / General Education Elective to be selected from (HUMN, SOCS, ARTS, USCV, GLBL, WLNG)	3
___ ___ - Diversity: Equity, Inclusion & Social Justice (DVRs)	
General Education Elective	3
___ ___ - Natural Science & Scientific Reasoning (NSCI)	
General Education Elective	3
DIS 206 - Disney College Program CO-OP	6
OR	
HOS 203 - Hotel Operations II AND	3
HOS 212 - Industry Experience	3
Total Credit Hours:	15 Cr.

Fourth Semester

ACC 116- Financial Accounting	3
BUS 113 - Fundamentals of Marketing	3
BUS 229 - Business Communications OR	
SPE 101 - Speech Communication	3
HOS 142 - Menu Planning & Design	3
HOS 222 - Catering and Events	3
Total Credit Hours:	15 Cr.

The information provided is subject to change throughout the academic year.