

# Hotel and Restaurant Management AAS

Program Learning Outcomes (PLOs)		Measurable Student Learning Outcomes (MSLOs)- PLO Alignment												
		HRM100	HRM101	HRM102	HRM103	HRM145	HRM252	REC101	CUL105	CUL130 or...	CUL142 or...	CUL160	CUL170	CUL290
1. (Knowledge Level) Describe the elements of a foodservice business plan. (CSLO 2,3)					✓									
2. (Application Level) Apply management solutions to issues related to food service and/or lodging interior and exterior facility sites. (CSLO 2,3,4)			✓				✓							
3. (Analysis Level) Identify, analyze, and discuss food safety system development and issues using Hazard Analysis Critical Control Point (HACCP) methods. (CSLO 2,3,4)					✓				✓					
4. (Evaluation Level) Critique management policies and procedures in the hotel/hospitality industries. (CSLO 2,3,4)	✓						✓							
5. (Application Level) Identify and use the procedure to forecast revenues by market segmentations. (CSLO 2,3,4)				✓	✓	✓							✓	✓
6. (Analysis Level) Analyze and explain the implications of global, U.S., and regional events on the enterprise of the establishment. (CSLO 1,2,3,4)						✓								
7. (Analysis Level) Analyze and apply the law to general hotel operation issues and employment workplace laws. (CSLO 2,3)							✓			✓	✓	✓		
8. (Evaluation Level) Analyze and critique roles played by hospitality managers in controlling operating costs. (CSLO 2,3,4)			✓		✓	✓								
9. (Evaluation Level) Analyze and critique leadership and supervisory concepts within the hospitality industry. (CSLO 2,3,4)	✓			✓			✓							✓
10. (Synthesis Level) Create a professional career path. (CSLO 2,3,4)	✓									✓				✓
11. (Evaluation Level) Evaluate food service and lodging establishments. (CSLO 2,3,4)														
12. (Evaluation Level) Appraise standards in guest services that promote the spirit of hospitality. (CSLO 2,3)	✓			✓	✓							✓	✓	

## Hotel and Restaurant Management Certificate

Program Learning Outcomes (PLOs)	Measurable Student Learning Outcomes (MSLOs)- PLO Alignment				
	HRM100	HRM101	HRM102	HRM145 OR...	HRM 252
1. (Evaluation Level) Evaluate management policies and procedures in the hotel/hospitality industry. (CSLO-2)	✓			✓	
2. (Analysis Level) Analyze leadership and supervisory concepts within the hospitality industry. (CSLO-2, 3)	✓		✓		✓
3. (Evaluation Level) Appraise standards in guest services that promote the spirit of hospitality.(CSLO-2, 3)	✓		✓	✓	
4. (Evaluation Level) Evaluate management issues related to food service or lodging at interior and exterior facility sites. (CSLO-2, 3)	✓	✓	✓	✓	
5. (Synthesis Level) Demonstrate a working knowledge of the law relating to general hotel operations and the employment workplace. (CSLO-2, 3)		✓	✓		✓
6. (Analysis Level) Analyze roles played by hospitality managers in controlling operating costs. (CSLO-2, 3)	✓	✓	✓	✓	✓
7. (Synthesis Level) Identify and use the procedure to forecast revenues by market segmentations, then analyze the results. (CSLO-2, 3)			✓		✓
8. (Evaluation Level) Predict and explain the implications of global, U.S. and regional events on the enterprise of the establishment. (CSLO-2, 3, 4)	✓	✓		✓	
9. (Synthesis Level) Create a professional career path. (CSLO-2, 3, 4)	✓				✓