

HOSPITALITY MANAGEMENT (AAS)

NYSED: 43911 HEGIS: 5010.00 CIP: 52.0904

Program Description

The NYU SPS Tisch Center of Hospitality and the NYU SPS Division of Applied Undergraduate Studies jointly offer an Associate of Applied Science (AAS) in Hospitality Management program. The goal of this program is to prepare students with high school degrees for thriving careers in a range of hospitality and tourism professions: examples include event management and hospitality sales and marketing. This program provides a transformative, real-world-based education that offers access to institutions of higher learning and enables students who have graduated from high school to pursue careers in hospitality management and advance to supervisor and middle manager job positions.

Division of Applied Undergraduate Studies (DAUS) Admissions

Admission to undergraduate programs in the NYU School of Professional Studies Division of Applied Undergraduate Studies (DAUS) requires completion of a high school diploma or GED. Admissions decisions are made through a holistic review process. Visit the SPS Admissions website (<https://www.sps.nyu.edu/homepage/admissions/admissions-criteria-and-deadlines/undergraduate-programs.html>) for detailed application requirements and deadlines.

Program Requirements

Course	Title	Credits
Liberal Arts Core		
<i>Writing as Inquiry</i>		
This requirement may be satisfied by the course below, or by another pre-approved Writing as Inquiry course upon advisement.		
EXWR1-UC 7503	Writing Workshop II	4
<i>Data and Discovery</i>		
This requirement may be satisfied by the course below, or by another pre-approved Data and Discovery course upon advisement.		
MATH1-UC 1105	Mathematical Reasoning	4
<i>Ideas in the World</i>		
TCHT1-UC 1000	Tourism Impacts and Issues	4
<i>Scientific Inquiry</i>		
In consultation with their advisor, students select four credits from the list below or another pre-approved Scientific Inquiry course upon advisement.		4
SCNC1-UC 1000	Where the City Meets the Sea	
SCNC1-UC 3203	Environmental Sustainability	
<i>Critical Thinking and Communications</i>		
This requirement may be satisfied by the course below, or by another pre-approved Critical Thinking and Communications course or departmental course upon advisement.		
HUMN1-UC 6401	Critical Thinking	4
Professional Core		

TCHT1-UC 1070	Introduction to Hospitality (Professional Core)	3
TCHT1-UC 1300	Hospitality & Tourism Sales & Marketing	3
TCHT1-UC 1360	Customer Experience Management	3
TCHT1-UC 1200	Human Resource Management	3
TCHT1-UC 1120	Hotel & Tourism Accounting	3
TCHT1-UC 3655	Marketing of Conferences & Special Events	3
TCHT1-UC 3100	Marketing and Event Technologies	3

Major Electives

Students select 9 credits of electives from the list below in consultation with their advisor. Other SPS courses outside of the courses listed below may be selected with approval from the program director.

TCHT1-UC 3050	Hospitality Sales	
TCHT1-UC 3060	Distribution Strategies	
TCHT1-UC 3525	Integrated, Social Media and Digital Marketing	
TCHT1-UC 3270	Strategic Pricing & Revenue Management	
TCHT1-UC 3300	Introduction to Market Analysis	
TCHT1-UC 3240	Managing Food and Beverage Operations	
TCHT1-UC 3255	Event Design & Production	
TCHT1-UC 3600	Conferences and Business Events	
TCHT1-UC 3070	Vendor Relations & Conflict Resolution	
TCHT1-UC 3080	Budgeting for Events	
TCHT1-UC 1350	Leadership in the Hospitality Industry	
TCHT1-UC 3090	Front Office Management	
TCHT1-UC 3640	Management of Private Clubs & Resorts	
TCHT1-UC 3620	Casino Operations & Management	
TCHT1-UC 2000	Internship I	

General Electives

Students select 10 credits of any SPS undergraduate level courses in consultation with their advisor. Students can also fulfill this requirement with major elective courses from the above list.

Total Credits 60

Sample Plan of Study

Course	Title	Credits
1st Semester/Term		
EXWR1-UC 7502	Writing Workshop I	4
TCHT1-UC 1000	Tourism Impacts and Issues	4
TCHT1-UC 1070	Introduction to Hospitality	3
MATH1-UC 1105	Mathematical Reasoning	4
Credits		15

2nd Semester/Term

HUMN1-UC 6401	Critical Thinking	4
TCHT1-UC 1300	Hospitality & Tourism Sales & Marketing	3
TCHT1-UC 1120	Hotel & Tourism Accounting	3
TCHT1-UC 3600	Conferences and Business Events	3
TCHT1-UC 1200	Human Resource Management	3
Credits		16

3rd Semester/Term

SCNC1-UC 1000	Where the City Meets the Sea	4
TCHT1-UC 3100	Marketing and Event Technologies	3
TCHT1-UC 3255	Event Design & Production	3
TCHT1-UC 3240	Managing Food and Beverage Operations	3
TCHT1-UC 2000	Internship I	1
Credits		14

4th Semester/Term

TCHT1-UC 3080	Budgeting for Events	3
TCHT1-UC 1350	Leadership in the Hospitality Industry	3
TCHT1-UC 3655	Marketing of Conferences & Special Events	3
TCHT1-UC 3070	Vendor Relations & Conflict Resolution	3
TCHT1-UC 1360	Customer Experience Management	3
Credits		15
Total Credits		60

Learning Outcomes

1. Explain the size and scope of the hospitality industry, including its key sectors, impacts, terminology and career opportunities.
2. Develop transferable business skills and attributes required of hospitality professionals, to include the areas of hospitality operations, sales and marketing, management, leadership, communications, and planning.
3. Develop strong business communication skills, including engaging and effective writing and presentation skills.
4. Develop knowledge of specialty areas in hospitality such as sales, marketing, and event technologies.

Policies

School of Professional Studies Policies

Additional academic policies can be found on the School of Professional Studies academic policy page (<https://bulletins.nyu.edu/undergraduate/professional-studies/academic-policies/>).

NYU Policies

University-wide policies can be found on the New York University Policy pages (<https://bulletins.nyu.edu/nyu/policies/>).