

Tourism and Hospitality, A.A.S.

HEGIS: 5011.10

PROGRAM CODE: 81183

PROGRAM DIRECTOR: Dr. Anthony Borgese

DEPARTMENT: TOURISM AND HOSPITALITY

The Tourism and Hospitality AAS degree exposes students to the tourism and hospitality industry with specialized concentrations in hotel management, tourism, and food and beverage management. The degree has aligned with the needs of the industry to prepare students for entry-level positions within the field. The curriculum is designed to provide students with the knowledge of products, processes, services, regulating and certifying agencies, hands-on training utilizing industry software and technology, and field work experience. Opportunities for possible industry certifications from the American Hotel and Lodging Association with passing exam scores.

The curriculum presented here applies to students who started the major in Fall 2025 or Spring 2026. If you enrolled as a matriculant prior to that, please see the *College Catalog* for the year you started the major as a matriculant for the curriculum requirements that apply to you.

Consultation with the Program Advisor is required.

Degree Maps:

[Degree Map for Tourism and Hospitality, A.A.S. - Food and Beverage Management Concentration](#)

[Degree Map for Tourism and Hospitality, A.A.S. - Hotel Management Concentration](#)

[Degree Map for Tourism and Hospitality, A.A.S. - Tourism Concentration](#)

Your Degree Map contains the suggested term-by-term course sequence for your academic path towards graduation.

To ensure successful and timely completion of your degree, it is recommended that you meet with your academic advisor to discuss your unique map.

Please note some courses *may* only be offered once an academic year.

Program Learning Outcomes:

Upon successful completion of the Tourism and Hospitality degree program requirements, graduates will:

1. demonstrate a current knowledge of products and services offered by various segments of the tourism/hospitality industry

2. explain how tourism/hospitality products and services are distributed, marketed, and sold
 3. recognize the importance of service in the tourism/hospitality industry
 4. demonstrate a knowledge of destinations (culture, history, geography, food, attractions, etc.)
 5. properly apply the specialized vocabulary used by industry professionals
 6. use technology related to business and the tourism/hospitality industry
 7. discuss their knowledge of processes and systems used in various segments of the industry
 8. explain the relationship of the industry to regulators, government, certifying agencies, and professional organizations
 9. identify careers and entrepreneurial opportunities in tourism/hospitality
 10. develop skills in reading, writing, communication, computation, research, analysis and entrepreneurship
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College Requirements:

English and Math proficient as determined by the CUNY Proficiency Index, unless otherwise exempt, or successful completion of any required developmental course(s).

Civic Engagement Experiences:

One (1) Civic Engagement experience satisfied by Civic Engagement Certified or Civic Engagement Component course or approved outside activity.

Writing Intensive Requirement:

One (1) Writing Intensive Course in any discipline is required.

Required Core (4 Courses, 12 Credits):

When Required Core courses are specified for a category, they are strongly suggested and/or required for the major

* Note: You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirements and the 4th credit as an elective.

- ENG 1200 - Composition I 3 Credit(s)
 - ENG 2400 - Composition II 3 Credit(s)
 - **Mathematical & Quantitative Reasoning Course 3 Credit(s) ***
 - **Life & Physical Sciences Course 3 Credit(s) ***
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Flexible Core (3 Courses, 9 Credits):

When Flexible Core courses are specified for a category, they are strongly suggested and/or required for the major

Select **one (1)** course from **three (3)** Groups A to E for a total of **nine (9)** credits. **Each Course Must be in a Different Discipline**

A. World Cultures and Global Issues Designated Course

B. U.S. Experience in its Diversity Designated Course

C. Creative Expression Designated Course

D. Individual and Society Designated Course

E. Scientific World Designated Course*

* Note: You may elect to take a math or science course that is 4 credits or more. TAP counts 3 credits towards the requirements and the 4th credit as an elective.

Major Requirements (9 Courses, 27 Credits):

- TAH 100 - Introduction to Tourism and Hospitality 3 Credit(s)
 - TAH 400 - Tourism and Hospitality Customer Service 3 Credit(s)
 - TAH 500 - Human Resources and Labor Relations in Tourism and Hospitality 3 Credit(s)
 - TAH 1200 - Tourism and Hospitality Entrepreneurship 3 Credit(s)
 - TAH 2500 - Tourism and Hospitality Marketing 3 Credit(s)
 - TAH 3000 - TAH Financial Decision-Making 3 Credit(s)
 - TAH 9096 - The Virtual Enterprise 3 Credit(s)
 - TAH 9250 - Field Experience in Tourism and Hospitality 3 Credit(s)
 - BA 6000 - Introduction to Computer Concepts 3 Credit(s)
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Concentrations (5 Courses, 15 Credits):

Select **one (1)** of the following concentrations:

Food and Beverage Management (4 Courses, 12 Credits):

- CA 990 - Culinary Concepts 3 Credit(s)
 - TAH 7100 - Introduction to Professional Food Service 3 Credit(s)
 - CA 5000 - Food and Beverage Cost Control 3 Credit(s)
 - CA 6000 - Beverage Management 3 Credit(s)
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Hotel Management (4 Courses, 12 Credits):

- TAH 2200 - Front Office Operations 3 Credit(s)
 - TAH 4100 - Meeting and Convention Management 3 Credit(s)
 - TAH 5200 - Hotel Property Management Systems 3 Credit(s)
 - TAH 5500 - Housekeeping Management 3 Credit(s)
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Tourism (4 Courses, 12 Credits):

- TAH 200 - Destination Geography 3 Credit(s)
 - TAH 1500 - Cruises and Specialty Markets 3 Credit(s)
 - TAH 1700 - Tourism Technology 3 Credit(s)
 - TAH 6500 - Airport and Aviation Security and Management 3 Credit(s)
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Electives:

0 credits sufficient to meet required total of 60 credits

Notes:

An Internal Transfer Credit Articulation Agreement between the Office of Academic Affairs and Division of Workforce Development, Strategic Partnerships and Office of Continuing Education (WD/OCE) is in place for students who have completed the *ESL Food Handlers program* or the *Customer Service Certificate Microcredential program* through WD/OCE and are matriculated in the A.A.S. Tourism and Hospitality: Food and Beverage Management Concentration (for ESL Food Handler program) or to the A.A.S. Tourism and Hospitality (Customer Service Certificate Microcredential program).

The articulation agreement and corresponding information is included in the following:

[Internal Transfer Credit Articulation Agreement - ESL Food Handler](#)

[Internal Transfer Credit Articulation Agreement – Customer Service Certificate Microcredential Program](#)

Total Credits: 60