



SCHOOL OF  
PHYSICAL EDUCATION

MEMORANDUM

To: William M. Plater  
Dean of Faculties

From: P. Nicholas Kellum *(PNK)*  
Dean

Date: October 24, 2000

Re: Program and Course Articulation Agreements

During the past several months, Vincent Kinkade, Department Chair of Hospitality Administration at Ivy Tech State College-Indianapolis, and Linda Brothers, Department Chair of Tourism, Conventions, and Event Management, have reviewed the syllabi, course objectives, learning outcomes, credit-hour equivalencies and texts for several courses, with a view toward adding course-specific articulations and completing a program articulation between Ivy Tech's A.A.S. degree in Hospitality Administration and IUPUI's B.S. in Tourism, Conventions and Event Management.

As a result of articulating four new courses listed below, together with earlier articulations, I recommend the following program articulation:

**Effective Spring Semester 2001, Ivy Tech-Indianapolis students who have completed an A.A.S. degree in Hospitality Administration-Hotel/Restaurant Conventions Management Specialty will be accepted with junior standing into the B.S. degree program in Tourism, Conventions, and Event Management at IUPUI. Students must have earned a grade of C or better in each course that transfers.**

I also recommend the articulation of the following courses effective Spring 2001:

**Ivy Tech – HOS 151 Introduction to Convention/Meeting Management (3 cr.) with  
IUPUI – TCEM 171 Introduction to Convention/Meeting Management (3 cr.)**

**Ivy Tech – HOS 153 Development and Management of Attractions (3 cr.) with  
IUPUI – TCEM 172 Development and Management of Attractions (3 cr.)**

**Ivy Tech – HOS 152 Mechanics of Meeting Planning (3 cr.) with  
IUPUI – TCEM 271 Mechanics of Meeting Planning (3 cr.)**

**Ivy Tech – HOS 150 The Tourism System (3 cr.) with  
IUPUI – TCEM 272 The Tourism System (3 cr.)**

PNK/wi

cc: Rosalie Hine  
Vincent Kinkade  
Ray Nealon  
Jerry Coddington

Linda Brothers  
Michael Donahue  
Mary Grove

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Indiana University  
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# COLLEGEWIDE CURRICULUM OF RECORD

## PUBLIC SERVICES DIVISION

### HOSPITALITY ADMINISTRATION

#### ASSOCIATE OF APPLIED SCIENCE CONVENTION MANAGEMENT SPECIALTY

*Updated Curriculum*  
8/5/03

#### GENERAL EDUCATION - 18 CREDITS

**COM	101	Fundamentals of Public Speaking	
	or		3
**COM	102	Interpersonal Communication	
ENG	111	English Composition	3
**MAT	111	Intermediate Algebra	
	or		3
**MAT	112	Functional Mathematics	
*XXX	XXX	Physical Science Elective	3
*XXX	XXX	Social Science Elective	3
*XXX	XXX	Humanities Elective	3

#### PROFESSIONAL/TECHNICAL CORE COURSES - 19 CREDITS

HOS	101	Sanitation and First Aid	3
HOS	102	Basic Food Theory and Skills	3
HOS	104	Nutrition	3
HOS	108	Human Relations Management	3
HOS	109	Purchasing	2
HOS	203	Menu, Design, and Layout	2
HOS	204	Food and Beverage Cost Control	3

#### SPECIALTY COURSES - 33 CREDITS

ACC	101	Principles of Accounting I	3
CIS	101	Introduction to Microcomputers	3
BUS	105	Principles of Management	3
HOS	114	Introduction to Hospitality	3
HOS	144	Travel Management	3
(formerly 151) HOS	171	Introduction to Convention & Meeting Management	3
HOS	172	Development and Management of Attractions	3
(formerly 152) HOS	271	Mechanics of Meeting Planning	3
(formerly 152) HOS	272	The Tourism System	3
^HOS	280	Co-op/Internship/Externship	3
MKT	101	Principles of Marketing	3

#### TOTAL CREDITS

70

\*Elective is defined as a course chosen by the student from the inventory of courses available on a campus.

\*\*Choice of the mathematics is regionally determined.

^Capstone Course



Student Name \_\_\_\_\_

**Hospitality Administration**  
**Event Management**  
**Associate of Applied Science**  
**Ivy Tech Community College – Central Indiana**  
**Academic Year 2005-2006**

The Event Management specialty offers the skills needed to organize events details such as travel arrangements, hotel accommodations, group tours, event planning and coordination. Students prepare themselves to work in large hotels and convention centers.

**General Education Core – 18 Credits**

		Credits	Grade	Prerequisites
COM 101 OR COM 102	Fundamentals of Public Speaking OR Intro to Interpersonal Communication	3		ENG 025, ENG 032
ENG 111	English Composition	3		ENG 025, ENG 032
MAT 111 OR MAT 112	Intermediate Algebra OR Functional Mathematics	3		MAT 050
Xxx xxx	Physical Science Elective	3		See appropriate course description
Xxx xxx	Social Science Elective <sup>1</sup>	3		See appropriate course description
Xxx xxx	Humanities Elective <sup>2</sup>	3		See appropriate course description

**Professional/Technical Core – 52 Credits**

		Credits	Grade	Prerequisites
HOS 101	Sanitation and First Aid	3		ENG 025, ENG 032, MAT 044
HOS 102	Basic Food Theory and Skills	3		ENG 025, ENG 032, MAT 044, HOS 101 (co-req)
HOS 104	Nutrition	3		ENG 025, ENG 032, MAT 044
HOS 108	Human Relations Management	3		ENG 025, ENG 032, MAT 044
HOS 109	Hospitality Purchasing	2		ENG 025, ENG 032, MAT 044
HOS 114	Introduction to Hospitality	3		ENG 025, ENG 032, MAT 044
HOS 144	Travel Management	3		ENG 025, ENG 032, MAT 044
HOS 171	Introduction to Convention & Mtng Mgmt	3		ENG 025, ENG 032, MAT 044
HOS 172	Development & Mgmt of Attractions	3		ENG 025, ENG 032, MAT 044
HOS 203	Menu, Design and Layout	2		Program advisor approval
HOS 204	Food and Beverage Cost Control	3		MAT 111 or MAT 112, HOS 109
HOS 271	Mechanics of Meeting Planning	3		ENG 025, ENG 032, MAT 044
HOS 272	The Tourism System	3		ENG 025, ENG 032, MAT 050
HOS 280	Co-op/Internship	3		50 credit hours of program studies
ACC 101	Financial Accounting	3		ENG 025, ENG 032, MAT 044
BUS 105	Principles of Management	3		ENG 025, ENG 032, MAT 044
CIS 101	Introduction to Microcomputers	3		ENG 031
MKT 101	Principles of Marketing	3		ENG 025, ENG 032, MAT 044

**Total Required Credits 70**

<sup>1</sup> For transfer to IUPUI TCEM program take PSY 101

<sup>2</sup> For transfer to IUPUI TCEM program take SPN 101



## Sample Full-time Curriculum Sequence Two Academic Years

Semester 1		Credits
HOS 101	Sanitation & First Aid	3
HOS 114	Introduction to Hospitality	3
CIS 101	Intro. to Microcomputers	3
ENG 111	English Composition I	3
MAT 111	Intermediate Algebra	3
<b>Total Credits</b>		<b>15</b>

Semester 2		Credits
HOS 102	Basic Food Theory & Skills	3
HOS 144	Travel Management	3
BUS 105	Principles of Management	3
HOS 171	Intro to Convention/Mtng Mgmt	3
HOS 104	Nutrition	3
<b>Total Credits</b>		<b>15</b>

Semester 3		Credits
HOS 172	Development & Mgmt of Attract	3
HOS 108	Human Relations Management	3
Xxx xxx	Social Sciences Elective	3
COM 101	Speech	3
HOS 109	Hospitality Purchasing	2
<b>Total Credits</b>		<b>14</b>

Semester 4		Credits
HOS 271	Mechanics of Meeting Planning	3
MKT 101	Principles of Marketing	3
Xxx xxx	Physical Sciences Elective	3
HOS 204	Food & Beverage Cost Control	3
<b>Total Credits</b>		<b>12</b>

Semester 5		Credits
HOS 272	The Tourism System	3
HOS 280	Internship	3
Xxx xxx	Humanities Elective	3
ACC 101	Accounting Principles I	3
HOS 203	Menu Design & Layout	2
<b>Total Credits</b>		<b>14</b>

### Schedule of Semester Course Offering

Course Number and Name	Fall		Spring		Sum		I
	D	E	D	E	D	E	
HOS 101 Sanitation and First Aid	X	X	X	X	X	X	X
HOS 102 Basic Food Theory and Skills	X	X	X	X	X	X	
HOS 104 Nutrition	X	X	X	X	X	X	X
HOS 108 Human Relations Management	X			X		X	X
HOS 109 Hospitality Purchasing	X			X	X		X
HOS 114 Introduction to Hospitality	X			X		X	X
HOS 144 Travel Management	X			X		X	
HOS 171 Intro. to Convention & Mtng. Mgmt.	X			X	X	X	
HOS 172 Development & Mgmt of Attractions		X	X	X	X		
HOS 203 Menu, Design, and Layout							X
HOS 204 Food and Beverage Cost Control		X	X		X		X
HOS 271 Mechanics of Meeting Planning	X			X			
HOS 272 The Tourism System	X		X	X			
HOS 280 Co-op/Internship	X	X	X	X	X	X	

I = classes offered over the Internet

\*Schedule of course offerings subject to change without notice. Please see appropriate semester course schedule book or contact program advisor.

## My Curriculum Plan

Use this chart to plan the length of time until you complete your program.

Semester 1		Credits
<b>Total Credits</b>		

Semester 2		Credits
<b>Total Credits</b>		

Semester 3		Credits
<b>Total Credits</b>		

Semester 4		Credits
<b>Total Credits</b>		

Semester 5		Credits
<b>Total Credits</b>		

Semester 6		Credits
<b>Total Credits</b>		


Student Name  


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**Hospitality Administration  
Hotel Management  
Associate of Applied Science  
Ivy Tech Community College – Central Indiana  
Academic Year 2005-2006**

The Hotel Management specialty offers the skills needed to oversee hotel customer service, front desk management, housekeeping and facilities by developing hiring, training, scheduling, supervising and financial skills.

**General Education Core – 18 Credits**

		Credits	Grade	Prerequisites
COM 101 COM 102	Fundamentals of Public Speaking OR Introduction to Interpersonal Communication	3		ENG 025, ENG 032
ENG 111	English Composition	3		ENG 025, ENG 032
MAT 111 OR MAT 112	Intermediate Algebra OR Functional Mathematics	3		MAT 050
Xxx xxx	Physical Science Elective	3		See appropriate course description
Xxx xxx	Social Science Elective	3		See appropriate course description
Xxx xxx	Humanities Elective	3		See appropriate course description

**Professional/Technical Core – 52 Credits**

		Credits	Grade	Prerequisites
HOS 101	Sanitation and First Aid	3		ENG 025, ENG 032, MAT 044
HOS 102	Basic Food Theory and Skills	3		ENG 025, ENG 032, MAT 044, HOS 101 (co-req)
HOS 104	Nutrition	3		ENG 025, ENG 032, MAT 044
HOS 108	Human Relations Management	3		ENG 025, ENG 032, MAT 044
HOS 109	Hospitality Purchasing	2		ENG 025, ENG 032, MAT 044
HOS 203	Menu, Design and Layout	2		Program advisor approval
HOS 204	Food and Beverage Cost Control	3		MAT 111 or MAT 112, HOS 109
ACC 101	Financial Accounting	3		ENG 025, ENG 032, MAT 044
BUS 102	Business Law	3		ENG 025, ENG 032
BUS 105	Principles of Management	3		ENG 025, ENG 032, MAT 044
CIS 101	Introduction to Microcomputers	3		ENG 031
HOS 114	Introduction to Hospitality	3		ENG 025, ENG 032, MAT 044
HOS 144 OR BUS 101	Travel Management OR Introduction to Business	3		ENG 025, ENG 032, MAT 044
HOS 207	Table Service	3		HOS 101, HOS 102, HOS 104, HOS 204
HOS 215	Front Office	3		HOS 114, MKT 101
HOS 217	Housekeeping	3		HOS 114, MKT 101
HOS 280	Co-op/Internship	3		50 credit hours of program studies
MKT 101	Principles of Marketing	3		ENG 025, ENG 032, MAT 044

**Total Required Credits 70**



2/6/06

## Sample Full-time Curriculum Sequence Two Academic Years

Semester 1		Credits
HOS 101	Sanitation & First Aid	3
HOS 114	Introduction to Hospitality	3
CIS 101	Introduction to Microcomputers	3
ENG 111	English Composition	3
MAT 111	Intermediate Algebra	3
OR	OR	
MAT 112	Functional Math	
<b>Total Credits</b>		<b>15</b>

Semester 2		Credits
HOS 102	Basic Food Theory & Skills	3
HOS 144	Travel Management	3
OR	OR	
BUS 101	Introduction to Business	
BUS 105	Principles to Management	3
HOS 217	Housekeeping	3
COM 101	Speech	3
OR	OR	
COM 102	Interpersonal Communication	
<b>Total Credits</b>		<b>15</b>

Semester 3		Credits
HOS 104	Nutrition	3
ACC 101	Accounting Principles	3
HOS 108	Human Relations Management	3
Xxx xxx	Humanities Elective	3
HOS 109	Hospitality Purchasing	2
<b>Total Credits</b>		<b>14</b>

Semester 4		Credits
MKT 101	Principles of Marketing	
HOS 215	Front Office	3
BUS 102	Business Law	3
Xxx xxx	Physical Science Elective	3
HOS 204	Food & Beverage Cost Control	3
<b>Total Credits</b>		<b>12</b>

Semester 5		Credits
HOS 203	Menu, Design and Layout	2
HOS 280	Internship/Externship/Practicum	3
Xxx xxx	Social Sciences Elective	3
HOS 207	Table Service	3
<b>Total Credits</b>		<b>14</b>

### Schedule of Semester Course Offering

Course Number and Name		Fall		Spring		Sum		I
		D	E	D	E	D	E	
HOS 101	Sanitation and First Aid	X	X	X	X	X	X	X
HOS 102	Basic Food Theory and Skills	X	X	X	X	X	X	
HOS 104	Nutrition	X	X	X	X	X	X	X
HOS 108	Human Relations Management	X			X	X		X
HOS 109	Hospitality Purchasing	X			X	X		X
HOS 114	Introduction to Hospitality	X			X		X	X
HOS 144	Travel Management	X			X	X		
HOS 207	Table Service		X	X				
HOS 215	Front Office	X			X			
HOS 217	Housekeeping		X	X				
HOS 280	Co-op/Internship	X	X	X	X	X	X	
HOS 203	Menu, Design and Layout	X			X	X		X
HOS 204	Food & Beverage Cost Control		X	X		X		X

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<b>Total Credits</b>		

Semester 3		Credits
<b>Total Credits</b>		

Semester 4		Credits
<b>Total Credits</b>		

Semester 5		Credits
<b>Total Credits</b>		

Semester 6		Credits
<b>Total Credits</b>		