



## **Tobago Hospitality and Tourism Institute**

### **The Associate Degree in Applied Science Food and Beverage Operation**

This programme prepares students to enter the world of hospitality as leaders and managers. It combines management theory with hands-on hospitality courses, professional internships and a business specialization. The Programme combines hands-on hospitality courses, including rooms division, reception, and restaurant operations, with basic hotel management courses. With the hotel management diploma, students can begin with entry level positions in hospitality businesses.

The programme is designed to:

- Improve the level of professionalism of an ever changing tourism and hospitality industry.
- Educate and train productive and employable people in a global community.
- Provide consistent delivery of core content so employers will have realistic expectations of graduates with an associate degree in Hospitality Studies.
- Ensure transferability and articulation with other colleges and universities within the region and where relevant, meet regional occupational standards.

#### **Programme Duration**

The programmes take two years of full-time study or three years of part-time study. Individual courses can also be offered as continual education courses.

#### **Work Experience**

The associate degree programmes include a work experience component which allows students to gain practical skills and observe and apply management principles and theories.

## Programme Details

<b>Content Area</b>	<b>No. of Courses</b>	<b>Total Credits</b>
<b>General Education</b>	<b>6</b>	<b>18</b>
<b>Business Core</b>	<b>7</b>	<b>24</b>
<b>Hospitality Courses</b>	<b>7</b>	<b>27</b>
<b>General Electives</b>	<b>2</b>	<b>6</b>
<b>Internship</b>	<b>1</b>	<b>6</b>
<b>Programme Total</b>	<b>25</b>	<b>81</b>

## Curriculum

### General Education

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
<b>GED102</b>	Mathematics I	45		3
<b>GED110</b>	English and Communications	45		3
<b>GED160</b>	Caribbean Studies	45		3
<b>GED104</b>	Information Technology	45		3
	Sanitation Safety and Hygiene	45		3
<b>LS 101</b>	Life Skills			
<b>Totals</b>				<b>21</b>

### Business Core

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
<b>BUS100</b>	Introduction to Hospitality and Tourism	45		3
<b>BUS150</b>	Micro Economics	45		3
<b>BUS130</b>	Introduction to Marketing	45		3
<b>BUS120</b>	Introduction to Accounts	45		3
<b>BUS110</b>	Introduction to Management	45		3
<b>BUS220</b>	Entrepreneurship	45		3
<b>BUS210</b>	Quality Customer Care	45		3
<b>Totals</b>				<b>21</b>

Food and Beverage Core Courses

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
	Food and Beverage Cost Control	45		3
	Food and Beverage 1	60	30	4
	Food and Beverage 2	60	30	4
	Accommodation 1	60	30	4
	Accommodation 2	60	30	4
	Hospitality Marketing	45		3
	Bar Operations	60	30	4
	Events and Conference Management	45		3
<b>Total</b>				<b>27</b>

Electives

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
	Elective	45		3
	Elective	45		3
<b>Totals</b>				<b>6</b>

Internship

<b>Course Code</b>	<b>Course Title</b>	<b>Theory Hours</b>	<b>Practical Hours</b>	<b>Credits</b>
<b>IND270</b>	Internship		320	6
<b>Totals</b>				<b>6</b>