## Navajo Technical University

Name:	ID#:
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## Bachelor of Applied Science Degree – Hotel & Restaurant Administration (124-125 Credits)

The mission of the Hotel and Restaurant Administration program is to prepare students to become effective and efficient entrepreneurs, managers and executives in culinary, gaming, tourism and hospitality industries. To established the regional need for a degree that will allow current students to go beyond their current programs in fields like Culinary Arts and Baking in order to increase their employability in the growing hospitality market in the Navajo Nation and near the Nation's borders. A large number of careers that graduates from the Hospitality and Restaurant Administration BAS will prepare students for various positions related to: Restaurant Management, Lodging Management, Management of Tourist Attractions, work in the national and state parks and monuments that are common in and around the Navajo Nation, casino management, restaurant management, and catering management. There are also operations positions in all of these areas that NTU graduates from the Hospitality and Restaurant Administration will be qualified to fill.

Semester ONE		Credits	Prerequisites	Semester /	Grade
SCIXXX	Physical and/ or Natural Sciences	4			
PSYC 1110	Introduction to Psychology	3			
CUL 105	Nutrition	3			
BCIS 1115	Introduction to Computers	3			
ENGL 1110	Composition I	3	ENGL100 or satisfactory placement scores		
SSC 100	College Success Skills	1			
Semester TWO					
ENGL 1120	Composition II	3	ENGL 1110		
NAVXXX	Dine Studies	3-4			
COMM 2120	Interpersonal Communication	3			<del>                                     </del>
CKG 208	Professional Cooking Basics	3			<del>                                     </del>
MATH 1220	College Algebra	4	MATH 1215		
Semester THR	REE				
SCIXXX	Physical and/ or Natural Sciences	4			
HIST 1110	United States History I	3			
ECON 2110	Macroeconomics Principles	3	ECON 1110		<del>                                     </del>
BKG 209	Professional Baking Basics	3	CUL 101		
CUL 227	Introduction to Hospitality	3			<del>                                     </del>
Semester FOU	TR .				
BFIN 212	Introduction to Finance	3			
CUL 206	Banquets and Catering	3			
CUL 207	Management & Supervision	3			
LAW 205	Professional Responsibility and Ethics	3			
ECON 2120	Microeconomics Principles	3	ECON 1110		
Semester FIVE					
BUS 305	Effective Business Communication	3	ENGL 1120		
BUS 340	Management Information System	3	BCIS 1115, MGMT 210		
CUL 365	Restaurant Operations Management	3			1
CUL 375	Hospitality Managerial Accounting	3			
CUL 389	Facility and Food Safety	3			
Semester SIX					

BUS 331	Social Environment of Business	3	BUS 305	
BUS 335	Tourism and Hospitality Management	3	MGMT 210	
CUL 347	Facilities Management	3		
CUL 362	Purchasing in Cost Control for Hospitality & Food Service	3		
Semester SEV	EN			
BUS 440	Business Analytics	3	BUS 310, BUS 340	
CUL 426	Beverage Management & Controls	3		
CUL 470	Hospitality Law	3		
CUL 478	Hospitality Industry Human Resources Management	3		
CUL 483	International Food & Wine	3	Must be 21 years of age or older	
Summer Seme	ster			
CUL 449	Advanced Hospitality Management Internship	3		
Semester EIG	НТ			
CUL 416	Hospitality & Tourism Marketing	3		
CUL 445	Revenue Management in Hospitality Operations	3		
CUL 452	Capstone in Hospitality Management	3		
CUL 489	Hospitality Industry Financial Analysis	3		
COMM 1130	Public Speaking	3		
TOTAL CREI	TOTAL CREDIT HOURS REQUIRED			

	Signatures	Date
Student:		
Advisor:		
Registrar:		
Graduation Date:		

Updated 6/17/2024