



Update Program Report

Date Submitted:

01/24/2021

Institution

Metropolitan Community College

Institution Program Title

Business

CIP Information

CIP Code:

520201

CIP Program Title:

Business Administration and Management, General

CIP Program Description:

A program that generally prepares individuals to plan, organize, direct, and control the functions and processes of a firm or organization. Includes instruction in management theory, human resources management and behavior, accounting and other quantitative methods, purchasing and logistics, organization and production, marketing, and business decision-making.

Institution Program Title:

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Previous CIP Information

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Institution Program Title:

Business

Degree Level

Associate Degree

Degree Type

Current Degree Type:

Associate in Applied Science

Change Degree Type:

Associate in Applied

Science

Options

Current Options:



Update Program Report

Accounting

Logistics Management

Management

Options Added:

Hospitality Management

Options Removed:

Mode of Delivery

Classroom

Previous Modes of Delivery

Classroom

Site(s) Impacted by Change

Metropolitan Community College 3200 Broadway, Kansas
City, MO 64111

Contact Information

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May

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Business, Management & Technology

Business

A.A.S. Business- Hospitality Management Emphasis

New (Fall 2021)

General Education Requirements		Credits	Semester Taken	Prerequisites
ECON 210	Macroeconomics	3	3	MATH 85 with a grade of C or higher or appropriate placement
ENGL 101	Composition and Reading I	3	1	ENGL 90 with a minimum grade of S or appropriate placement score
HIST 120 1865 or HIST 121 United States History Since 1865 or POL 136	United States History to United States Introduction to U.S. National Politics	3	2	
MATH 115	Statistics or higher	3-5	2	MATH 85/95 with a grade of C or higher or appropriate placement
PSYC 140 SOC 160	General Psychology or Sociology	3	3	
COMM 100 COMM 102	Fundamentals of Speech or Fundamentals of Human Communication	3	1	ENGL 90 with a minimum grade of S or appropriate placement score
Specific Program Requirements				
ACCT 100	Introduction to Accounting	3	4	
BUSN 100	Introduction to Business	3	1	
BUSN 105	Business Communications	3	1	
BUSN 107	Organizational Behavior	3	1	
BUSN 200	Business Management	3	2	
BUSN 240	Human Resource Management	3	4	
Hospitality Management				
BUSN 150	Marketing	3	2	
BUSN 290	Business Capstone	1	4	Instructor approval
HMGT100	Introduction to Hospitality	3	2	
HMGT102	Foodservice Sanitation	1	2	
Choose 18 hours from the following:				
BUSN 130	Entrepreneurship	3	3 or 4	
BUSN 160	Field Experience I	3	3 or 4	
BUSN 161	Field Experience II	3	3 or 4	BUSN 160 Field Experience I with a grade of C or higher
BUSN 204	Small Business Management	3	3 or 4	
HMGT 106	Nutrition and Menu Planning	3	3 or 4	HMGT 102 Foodservice Sanitation with a grade of C or higher
HMGT 201	Restaurant Operations	3	3 or 4	HMGT 100 Introduction to Hospitality with a grade of C or higher
HMGT 203	Event Management	3	3 or 4	HMGT 100 Introduction to Hospitality with a grade of C or higher
HMGT 207	Hotel Operations	3	3 or 4	HMGT 100 Introduction to Hospitality with a grade of C or higher
HMGT 209	Catering Management	3	3 or 4	HMGT 100 Introduction to Hospitality with a grade of C or higher
HMGT 211	Risk Management	3	3 or 4	HMGT 100 Introduction to Hospitality with a grade of C or higher
SPAN 101	Elementary Spanish I	5	3 or 4	
Total Credit Hours Required		62-64		

Hotel Track:

HMGT 207 Hotel Operations
 HMGT 203 Event Management
 HMGT 211 Risk Management
 HMGT 201 Restaurant Operations

Restaurant Track:

BUSN 160 Field Experience I
 HMGT 106 Nutrition and Menu Planning
 HMGT 201 Restaurant Operations
 HMGT 209 Catering Management