



HOTEL & RESTAURANT OPERATIONS

Why Hotel & Restaurant Operations?

A degree in Hotel and Restaurant Operations prepares students for careers in the world's largest industry, offering opportunities for growth and career advancement. This program, in partnership with leading Hotel and Restaurant businesses in New Hampshire, combines a rigorous academic program with relevant industry practical experience for those professionals in the hotel and restaurant industry and those wanting to enhance their career opportunities. The Hotel and Restaurant industry offers many career paths, such as working for hotels and resorts, restaurants, vacation ownership, tourism and recreation management organizations, large and small event planning and design companies, private and public clubs, cruise lines, and managed food service organizations.

Potential Jobs/Careers:

- Restaurant Manager
- Controller
- Night Auditor
- Front Desk Operations
- Facilities Supervisor
- Fvent Planner
- Lodging Supervisor

Potential Salary:

There is a wide range of jobs in the graphic design industry. See below for the average annual salary range in NH for a meeting, convention or event planner.

- Entry Level \$33,176
- Mid-Range \$48,339
- Experienced \$61,048

*New Hampshire Occupational Employment & Wages 2020, published by the NH Economic and Labor Market Information Bureau – Salaries are based on 40 hours of work, not including overtime.

Estimated Program Cost:

Year 1: \$7,095

Year 2: \$7,740

for a total of \$14,835

*Costs are based on in-state tuition and do not include fees, supplies, or books. Additional fees may apply, all prices are subject to change.

Did you know?

"For individuals entering the industry or those enhancing their experience with education, the Hotel and Restaurant degree at LRCC is a great program to assist in this effort. The curriculum is flexible and the required work experience essential."

— Samantha Claridge Front Desk Manager, Towneplace Suites of Gilford by Marriott

LRCC | Small Community – Big Opportunities

Degree & Certificate Requirements

DEGREE Requirements

FIRST YEA	R Fall Semester	Credits
BUS150L	Principles of Customer Service	3
ENGL100L	English Composition	4
ESNT120L	College Essentials	1 1
CULA151L	Culinary Fundamentals	3
HOS120L	Introduction to	3
	Hospitality Management	
HOS114L	Dining Room Management I	3
	TOTA	L 17

FIRST YEA	R Spring Semester	Credits
ACCT131L	Accounting I	3
BUS260L	Principles of Marketing	3
HOS125L	Hotel & Lodging Operations	3
HOS178L	Restaurant	2
	Cooperative Education	
ELECTIVE	Humanities/Fine Arts/Foreign	3
	Language Elective	
	TOTA	L 14

Total Credits for Year = 31

SECOND YEAR Fall Semester C		Credits
BUS231L ENGL124L	Principles of Management Business Communications	3 3
HOS213L	Event Planning & Design	3
HOS223L	Accounting Applications for	3
	Hotels & Restaurants	
ELECTIVE	Mathematics Elective	3
	TOTA	L 15

SECOND Y	YEAR Spring Semester C	redits	S
BUS241L	Human Resources Management	3	
BUS238L	Business Law I	3	
HOS230L	Hotel Cooperative Education	2	
ELECTIVE	Social Science Elective	3	
ELECTIVE	Science Elective	3	l
	TOTAL	14	
	Total Credits for Year =	29	

CERTIFICATE Requirements

		Credits
BUS241L ESNT120L BUS150L BUS231L BUS260L ACCT131L	Human Resource Management College Essentials Principles of Customer Service Principles of Management Principles of Marketing Accounting I	3 1 3 3 3 3 3
	- Select Two -	
HOS125L HOS213L HOS223L	Hotel & Lodging Operations Event Planning & Design Accounting Applications for Hotels & Restaurants	3 3 3
HOS178L OR HOS230L	Restaurant Cooperative Education Hotel Cooperative Education TOTA	2



Total for A.S. Degree = 60