



The pineapple has been a universal symbol of hospitality and welcome for centuries, all over the world. The image of the pineapple expresses a sense of welcome, good cheer, human warmth and family affection.

The American Hospitality Academy (AHA) was founded in 1986 and has its corporate headquarters on Hilton Head Island in South Carolina. The American Hospitality Academy's (AHA) mission is to provide tomorrow's hospitality industry leaders with the practical training, academic knowledge, specialized skills and cultural understanding necessary to succeed in today's global economy while fostering international goodwill and friendship. AHA-USA offers a career-focused, educational environment that encourages excellence and aims to develop students who are critical thinkers, who demonstrate professionalism, positive attitudes, strong work values, celebrate diversity and have the ability to lead in a multicultural workplace, giving them a competitive edge in the global marketplace.



COURSE DESCRIPTIONS

GENERAL EDUCATION

| <i>Course No</i> | <i>Course Title</i> | <i>Credits</i> |
|------------------|---------------------|----------------|
|------------------|---------------------|----------------|

| | | |
|----------------|------------------------|----------|
| COM 101 | Communication 1 | 4 |
|----------------|------------------------|----------|

This course provides students with the tools needed for effective communication in the English language, considered as the language of communication in the hospitality workplace. Focus is on developing skills in written and oral English.

| | | |
|---------------|---------------------|----------|
| MA 101 | Applied Math | 4 |
|---------------|---------------------|----------|

This course imparts a basic understanding of core mathematical principles, and the ability to analyze and solve problems using mathematical modeling. It covers the importance of the relationship between contemporary mathematics and modern society.

| | | |
|----------------|-----------------------------|----------|
| COM 102 | Computer Application | 4 |
|----------------|-----------------------------|----------|

This course enables students to effectively apply the techniques and processes involved in word processing, database, spread sheet and presentation software. Students gain skills and knowledge to utilize computer applications productively in the workplace. Microsoft application software for Word, Excel, Access and Power Point are the focus of the course content.

| | | |
|----------------|------------------------------|----------|
| SOC 101 | Understanding Culture | 4 |
|----------------|------------------------------|----------|

As the hospitality industry becomes more global, this course tackles the concept of culture, one of the most important notions in sociology, and addresses key terms, processes, and concepts as a means to better understanding how culture develops and influences our behavior in social and work settings. Emphasis is on demonstrating acceptance, respect and understanding of diverse cultural behaviors as a means to building harmonious interpersonal relationships in a multicultural hospitality workplace.

| | | |
|---------------|---|----------|
| HM 101 | Intro to Hospitality & Tourism | 4 |
|---------------|---|----------|

This introductory course to the hospitality field provides background knowledge of the industry's development and growth, features of hospitality operations, the characteristics of different segments, as well as trends and current concerns. Students are introduced to career opportunities and the employability skills and abilities needed to succeed in specific hospitality fields.

| | | |
|---------------|---|----------|
| HM 102 | Safety in the Hospitality Industry | 2 |
|---------------|---|----------|

This course identifies key concerns in developing and maintaining a preventive hotel security program. It exposes students to different methods of keeping guests, hotel property and hotel employees safe.



The cornerstone of our educational approach is the study of culture, and the ability of our students to understand, and respect different cultures and beliefs, in order to successfully manage and lead within a multicultural workplace.



| <i>Course No</i> | <i>Course Title</i> | <i>Credits</i> |
|------------------|---|----------------|
| HM 103 | Housekeeping | 4 |
| | This course provides exposure to the basic functions of the housekeeping department as part of hospitality operations. Students gain knowledge and skills in the efficient management and effective provision of accommodation services that meet the standards of the hospitality operation. | |
| HM 104 | Rooms Division | 5 |
| | Students are exposed to the basic fundamentals of rooms divisions and how its role fits into the overall lodging property. The course provides exposure to the various functions and roles in rooms division, which includes front office, reservations, bell service, PABX operation and concierge. Students gain hands-on experience in performing basic tasks of rooms division employees and in demonstrating their guest service skills. | |
| HM 105 | Human Resource Management | 4 |
| | This course dwells on the principles of management as applied to the acquisition, development, motivation and maintenance of human resources in the hospitality workplace. Contemporary issues, ethical practices, and pertinent laws are discussed. Case studies method provides insights on real life situations in the hospitality workplace. | |
| HM 106 | Global Leadership | 4 |
| | This course emphasizes effective leadership and teamwork skills that are needed to succeed in an international hospitality workplace. Focus is on leading multicultural teams, strengthening similarities and resolving differences, adapting to changing circumstances and exercising flexibility in communication while demonstrating respect for all cultures. | |
| FB 101 | Fundamentals of F&B | 4 |
| | This practical course allows students to demonstrate common tasks associated with food and beverage service positions including fine dining, bar service, room service, banquet service within hotels and restaurants. It covers both on formal and informal types of service. | |
| FB 102 | Food Sanitation & Safety | 4 |
| | This course emphasizes the importance of providing safe food, with emphasis on food safety hazards, how they can be avoided, and the role and responsibility of the food handler in managing these hazards. The course covers concepts, food safety principles, the maintenance of sanitary facilities and procedures and guidelines in keeping food safe in a restaurant operation through the entire flow of food handling, from purchasing to service. | |

| | | |
|---------------|-------------------|----------|
| FB 103 | Purchasing | 3 |
|---------------|-------------------|----------|

This course dwells on the principles, standards and procedures for the selection and acquisition of food and non-food materials for foodservice operations. Students are provided with field exposure and hands-on learning experience with food quality standards, market forms, food sources and suppliers.

| | | |
|---------------|---------------------------------|----------|
| FB 104 | Quantity Food Production | 4 |
|---------------|---------------------------------|----------|

This course challenges students to effectively apply the principles of food production management in the quantity preparation of food. Students gain hands-on experience in applying the principles, procedures and techniques in food preparation, as well as the principles of food safety.

| | | |
|---------------|------------------|----------|
| CA 101 | Nutrition | 4 |
|---------------|------------------|----------|

This course covers nutrition concepts, principles and tools as applied to foodservice operations. Students focus on the importance of good nutrition and the selection of menu items that help promote the health, safety and well being of individuals and groups, with emphasis on customer's nutritional needs.

| | | |
|---------------|-------------------------------|----------|
| CA 102 | Intro to Culinary Arts | 3 |
|---------------|-------------------------------|----------|

This course provides students with foundational knowledge and hands-on application of the principles of food preparation, safe and correct use of kitchen equipment, basic workplace skills and the principles involved in various cooking methods, with emphasis on the preparation of safe, appealing and healthy food.

| | | |
|---------------|-----------------------------|----------|
| CA 103 | Professional Cooking | 5 |
|---------------|-----------------------------|----------|

This course is an intermediate level hands-on application of the principles and techniques in moist and dry cooking methods, in the preparation of different types of food, to include: stocks, soups and sauces, meat, game, poultry, fish and shellfish, vegetables, legumes and pastas.

| | | |
|---------------|----------------------------|----------|
| CA 104 | Professional Baking | 5 |
|---------------|----------------------------|----------|

This course covers the principles and essentials of baking, baking tools, the various baking ingredients and their properties, the principles of leavening. Students gain hands-on experience in the application of baking techniques and hands-on preparation of various types of baked products.

| | | |
|---------------|------------------------------|----------|
| CA 105 | Cuisines of the World | 3 |
|---------------|------------------------------|----------|

This course will introduce the classic techniques and cuisines of different cultures to generate a deeper understanding of the 'origin and future' of world cuisine.

| | | |
|----------------------|-------------------|----------|
| CA and HM 110 | Internship | 4 |
|----------------------|-------------------|----------|

Internships offer the students the chance to work in the field under the supervision of industry professionals in order to practice and hone the skills learned in class. All internships must be completed and documented before a student may graduate.

“

We not only provide students with a strong academic foundation but also give them the practical training, teamwork, leadership and cultural understanding skills they need to function effectively from day one in the workplace, anywhere in the world.

”

