



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.



PROGRAMS OF STUDY

AHA-USA offers two main programs of study divided into 6 quarters that are ten weeks in length.

- 1. Associate Degree of Applied Science in International Hospitality Management (DIHM)**
- 2. Associate Degree of Applied Science in International Culinary Arts (DICA)**

The Associate Degree in International Hospitality Management covers operational and managerial courses in Rooms Division, Food and Beverage and Housekeeping. The Associate Degree in International Culinary Arts equips aspiring chefs with the fundamentals of cooking and baking, covering the principles, procedures and techniques in the preparation of different types of food.

Each program offers students a balance of academic and practical skills learning built on a foundation of strong work ethics, positive attitude and values and a desire for excellence, all which are then applied to real world situations through internship at one or more AHA-IHMS industry partner properties.

Diversity in the teaching staff, student body, curriculum and learning opportunities at other schools within the AHA-IHMS global network provides students with an international experience. This experience prepares them to adapt to changing circumstances and supports them in working successfully in multicultural environments. These abilities are highly valued employability traits within the hospitality industry.

Upon successful completion of the programs, it is expected that graduates will have developed:

- The knowledge and practical skills necessary for a career in the hospitality industry.
- The technical skills and product knowledge required in their chosen field.
- An understanding and application of basic supervisory management skills.
- The ability to think logically and communicate clearly.
- An inter-disciplinary approach to problem-solving and decision-making.
- Teamwork and leadership skills relevant to managing a culturally diverse workforce.
- A strong work and service ethic, positive attitude, a sense of responsibility and integrity.
- A global perspective on the operations of the industry, with the ability to think globally and act locally.



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.



AHA-IHMS Degree Program (DICA)

The academic year is divided into quarters, each quarter representing a 10 week term, exclusive of registration and final examination periods.

COURSES ARE CODED ACCORDING TO AREA OR FIELD REPRESENTED.

- **COM:** COMMUNICATION
- **SOC:** SOCIAL SCIENCE
- **MA:** MATH
- **HM:** HOTEL MANAGEMENT
- **CA:** CULINARY ARTS
- **FB:** FOOD AND BEVERAGE

CODE	COURSE NAME	CREDITS	HOURS
COM 101	COMPUTER APPLICATIONS	4	40
HM 101	SERVICE BASICS	4	40
HM 102	INTRODUCTION TO HOSPITALITY AND TOURISM	4	40
CA 101	INTRODUCTION TO CULINARY ARTS	4	40
TOTAL QUARTER 1		16	160
SOC 101	UNDERSTANDING CULTURE	4	40
HM 105	FUNDAMENTALS OF FOOD AND BEVERAGE	4	60
HM 110	ROOMS DIVISION OPERATIONS	4	40
CA 102	FOOD SANITATION AND SAFETY	4	40
TOTAL QUARTER 2		18	180
COM 102	BUSINESS COMMUNICATIONS	4	40
HM 107	PURCHASING	4	60
HM 108	EVENT MANAGEMENT	4	40
HM 109	NUTRITION	4	40
MA 101	APPLIED MATH	4	40
TOTAL QUARTER 3		20	220
HM 103	SERVICE MANAGEMENT	4	40
CA 103	QUANTITY FOOD PRODUCTION	4	60
CA 104	PROFESSIONAL COOKING I	4	60
CA 105	PROFESSIONAL COOKING II	4	60
TOTAL QUARTER 4		16	220
HM 113	HUMAN RESOURCES MANAGEMENT	4	40
HUM 101	RELIGIONS OF THE WORLD	4	40
CA 106	CUISINES OF THE WORLD	4	60
HM 116	MANAGERIAL ACCOUNTING	4	40
TOTAL QUARTER 5		16	180
HM 104	SERVICE LEADERSHIP	4	40
HM 131	BUSINESS ENTREPRENEURSHIP	4	40
CA 110	BAKING I	4	60
CA 111	BAKING II	4	60
TOTAL QUARTER 6		16	200
TOTAL		102	1160
CA 200	INTERNSHIP	4	400
TOTAL		106	1560



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