



Diploma in International Hospitality Management (DIHM)

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 aim of the DIHM is to offer students, who wish to work at a supervisory level within the industry, a comprehensive hospitality management education. Students have access to American hospitality management methodologies, viewed by many as the best in the world and are introduced to all aspects of hospitality services operations, including Rooms Division, Food and Beverage, Housekeeping, as well as a wide array of career opportunities available to them.

Upon successful completion of the DIHM program, 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, sense of responsibility and integrity.
- A global perspective on the operations of the industry.

Requirements for Graduation

A Diploma in International Hospitality Management will be awarded upon successful completion of the following requirements:

- Completion of 80 course credits required of the curriculum.
- Completion of a hospitality internship (400 total hours)
- A grade of C (2.0) or above in all required courses and a cumulative 2.0 GPA.
- Fulfillment of one service learning event.
- Fulfillment of all financial and other obligations to AHA.

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Every job is a self portrait of yourself. Autograph yours with excellence.
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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.

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The Diploma in International Hospitality Management consists of 80 credit hours plus a required 400 hour internship. The academic year is divided into 4 quarters and each quarter represents a 10 week term. The schedule below is suggested for a full time student wishing to graduate in 5 quarters.

COURSES ARE CODED ACCORDING TO AREA OR FIELD REPRESENTED.

■ COM: COMMUNICATION ■ SOC: SOCIAL SCIENCE
■ HM: HOTEL MANAGEMENT ■ CA: CULINARY ARTS ■ MA: MATH

| CODE | COURSE NAME | CREDITS | HOURS |
|------------------------|---|-----------|-------------|
| HM 101 | Service Basics | 4 | 40 |
| HM 102 | Introduction to Hospitality and Tourism | 4 | 40 |
| CA 101 | Introduction to Culinary Arts | 4 | 40 |
| SOC 101 | Cultural Diversity in the Work Place | 4 | 40 |
| Total Quarter 1 | | 16 | 160 |
| MA 101 | Applied Math | 4 | 40 |
| COM 101 | Business Communication | 4 | 40 |
| HM 103 | Fundamentals of Food and Beverage | 4 | 40 |
| HM 104 | Rooms Division Operations | 4 | 40 |
| Total Quarter 2 | | 16 | 160 |
| CA 102 | Food Sanitation and Safety | 4 | 40 |
| HM 105 | Purchasing | 4 | 40 |
| HM 106 | Nutrition | 4 | 40 |
| HM 108 | Service Management | 4 | 40 |
| Total Quarter 3 | | 16 | 160 |
| HM 109 | Revenue and Menu Management | 4 | 40 |
| HM 110 | Human Resource Management | 4 | 40 |
| HM 111 | Event Management | 4 | 40 |
| HM 112 | Lodging Management | 4 | 40 |
| Total Quarter 4 | | 16 | 160 |
| HM 113 | Service Leadership | 4 | 40 |
| HM 114 | Sales and Marketing Management | 4 | 40 |
| HM 120 | Business Entrepreneurship | 4 | 40 |
| COM 130 | Career Planning | 4 | 40 |
| Total Quarter 5 | | 16 | 160 |
| Total | | 80 | 800 |
| HM 200 | Internship | 4 | 400 |
| TOTAL | | 84 | 1200 |