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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 multi cultural workplace.  
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# Diploma in International Hospitality Management (DIHM)

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.

- COM: COMMUNICATION
- SOC: SOCIAL SCIENCE
- MA: MATH
- HM: HOTEL MANAGEMENT
- CA: CULINARY ARTS
- P: PRACTICAL

CODE	COURSE NAME	CREDITS	HOURS
HM 101	Service Basics	4	40
HM 102	Hospitality and Tourism Today	4	40
MA 101	Applied Math	4	40
CA 101	Introduction to Culinary Arts	4	40
CS 100	Community Service/Learning	1	10
P 101	Practical		30
<b>Total Quarter 1</b>		<b>17</b>	<b>200</b>
SOC 101	Introduction to Culture	4	40
COM 101	Business Communication	4	40
HM 103	Fundamentals of Food and Beverage Service	4	40
CA 102	Food Sanitation and Safety	4	40
P 102	Practical		30
<b>Total Quarter 2</b>		<b>16</b>	<b>190</b>
HM 104	Rooms Division Operations	4	40
HM 105	Purchasing and Product Identification	4	40
HM 106	Nutrition in Food Service	4	40
HM 107	Service Management	4	40
P 103	Practical		40
<b>Total Quarter 3</b>		<b>16</b>	<b>200</b>
HM 108	Lodging Management	4	40
HM 109	Event Management	4	40
HM 110	Wine and Bar Management	4	40
HM 111	Revenue and Menu Management	4	40
P 104	Practical		40
<b>Total Quarter 4</b>		<b>16</b>	<b>200</b>
HM 112	Sales and Marketing Management	4	40
HM 113	Human Resource Management	4	40
HM 114	Facilities Management	4	40
HM 115	Service Leadership	4	40
P 105	Practical		40
<b>Total Quarter 5</b>		<b>16</b>	<b>200</b>
<b>Total</b>		<b>81</b>	<b>990</b>
HM 200	Hospitality Internship	4	400
<b>TOTAL</b>		<b>85</b>	<b>1390</b>

“

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

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## Diploma in International Culinary Arts (DICA)

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.

- COM: COMMUNICATION
- SOC: SOCIAL SCIENCE
- MA: MATH
- HM: HOTEL MANAGEMENT
- CA: CULINARY ARTS
- P: PRACTICAL

CODE	COURSE NAME	CREDITS	HOURS
HM 101	Service Basics	4	40
HM 102	Hospitality and Tourism Today	4	40
MA 101	Applied Math	4	40
CA 101	Introduction to Culinary Arts	4	40
CS 100	Community Service/Learning	1	10
P 101	Practical		30
<b>Total Quarter 1</b>		<b>17</b>	<b>200</b>
SOC 101	Introduction to Culture	4	40
COM 101	Business Communication	4	40
HM 103	Fundamentals of Food and Beverage Service	4	40
CA 102	Food Sanitation and Safety	4	40
P 102	Practical		30
<b>Total Quarter 2</b>		<b>16</b>	<b>190</b>
CA 105	Professional Cooking I	4	40
HM 105	Purchasing and Product Identification	4	40
HM 106	Nutrition in Food Service	4	40
HM 107	Service Management	4	40
P 103	Practical		40
<b>Total Quarter 3</b>		<b>16</b>	<b>200</b>
CA 106	Professional Cooking II	4	40
HM 109	Event Management	4	40
HM 110	Wine and Bar Operations	4	40
HM 111	Revenue and Menu Management	4	40
P 104	Practical		40
<b>Total Quarter 4</b>		<b>16</b>	<b>200</b>
CA 107	Professional Baking and Pastry	4	40
CA 108	Cuisines Around the World	4	40
HM 113	Human Resource Management	4	40
HM 115	Service Leadership	4	40
P 105	Practical		40
<b>Total Quarter 5</b>		<b>16</b>	<b>200</b>
<b>Total</b>		<b>81</b>	<b>990</b>
HM 200	Culinary Internship	4	400
<b>TOTAL</b>		<b>85</b>	<b>1390</b>



“  
Every job is a self  
portrait of the person  
who did it. Autograph  
YOURS with  
*excellence!*  
”

## Hire for *Attitude* and **Train** for Aptitude!

Hospitality practical's play a very important role in determining how well a student is prepared for a career in hospitality or Culinary Arts. All AHA –IHMS students are exposed to “real-life” hospitality and culinary situations in state of the art kitchens and mock hotel rooms. It is AHA’s practical (or aptitude) training as well as our attitude training that ensures our graduates are able to function from day one in the workplace anywhere in the world.

### Practical Training Descriptions

#### Culinary Arts (DICA)

##### P 101

- ★ Knife Skills
- ★ Principles of Cooking
- ★ Local cuisine

##### P102

- ★ Stocks and Sauces
- ★ Soups
- ★ Local cuisine

##### P103

- ★ Meat, Poultry, Fish
- ★ Eggs and Breakfast

##### P104

- ★ Garde Manger, can include but not limited to:
  - ★ Fruits
  - ★ Vegetables
  - ★ Dressing
  - ★ Salads

##### P105

- ★ Baking
- ★ Breads
- ★ Dessert
- ★ European cakes and pastries

#### Hospitality Management (DIHM)

##### P 101

- ★ Guest Service Scenarios / Role Plays
- ★ The Hotel System

##### P102

- ★ Restaurant and Food and Beverage Service Equipment
- ★ Food and Beverage Service Roles

##### P103

- ★ Telephone Skills
- ★ Front Office
- ★ Reservations
- ★ PBX

##### P104

- ★ Guest Services
- ★ Laundry
- ★ Housekeeping

##### P105

- ★ Concierge
- ★ Engineering