

# PROGRAMS

## HOSPITALITY MANAGEMENT - AS

### Associate in Science in Hospitality Management

The Associates of Science degree in Hospitality Management provides the marketable skills necessary for upward success in the hospitality and restaurant industry. Graduates learn hospitality theory as well as functional hands on skills necessary to supervise and manage successfully in this dynamic industry. The core classes should be taken in the recommended sequence.

#### Program Learning Outcomes

- Students will be able to effectively motivate a diverse team toward efficient and effective workplace execution through the application of transformational management/leadership concepts.
- Students will reach sound operational conclusions and decisions based on an "audit trail" analysis of source documentation.
- Students will translate strategic objectives and summary business statements into effective daily operational practices.
- Students will conceptualize the functions of primary departments/work stations within full-service food service, lodging and other hospitality operations.

#### To earn this degree, students must meet the following requirements:

1. Completion of 60 degree applicable units with an overall GPA of 2.0.
2. Completion of a minimum of 18 semester units in the major with a grade of C (or P) or better.
3. Completion of the AS Graduation Requirements, CSU GE-B or IGETC.

#### NOTES:

1. • *Requirements here apply to the current catalog year and are subject to change. Visit DegreeWorks in-1 My Mission Portal-1 to view requirements based your catalog year.*
  - *Not all classes are offered each semester.*

#### Required Core Courses:

Students can take on of the Computer Applications courses (CAP)

Code	Class	Units
FDR 050A	Introduction to the Hospitality Industry (3.0 Lecture)	3.0
FDR 051	Basic Food Preparation (2.0 Lecture/3.0 Lab)	5.0
FDR 053	Restaurant Operations (1.0 Lecture/5.0 Lab)	6.0
FDR 054	Hotel and Restaurant Accounting (3.0 Lecture)	3.0
FDR 055	Procurement for Foodservice Operations (3.0 Lecture)	3.0
FDR 058	Cost Control for Foodservice Organizations (3.0 Lecture)	3.0
FDR 059	Supervision Management & Leadership (4.0 Lecture)	4.0
FDR 060A	Food Service Facilities Planning (3.0 Lecture)	3.0
FDR 075	Menu Planning (2.0 Lecture)	2.0
FDR 076	Sales and Marketing in the Hospitality Industry (3.0 Lecture)	3.0
FDR 096	Healthy Cuisine (1.0 Lecture/1.0 Lab)	2.0
INF 050	Sanitation and Safety (2.0 Lecture)	2.0
NTR 015	Human Nutrition (3.0 Lecture)	3.0
CAP 010A	Learning the Keyboard (1.0 Lab)	1.0
CAP 062B	Introduction to Microsoft Excel (1.0 Lecture)	1.0

Code	Class	Units
WRK 300HM	Occupational Work Experience in HM	1.0 - 5.0

*NOTE: 5.0 units of work experience is composed of approximately 400 hours of hands-on experience in viable food service operations is also required.*

#### Optional recommended courses not included in core requirement:

Code	Class	Units
FDR 072	Intermediate Cuisine (2.0 Lecture/1.0 Lab)	3.0

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Code	Class	Units
FDR 073	Fundamentals of Baking and Confectionery (1.0 Lecture/1.0 Lab)	2.0
FDR 074	Intermediate Baking and Confectionery (1.0 Lecture/1.0 Lab)	2.0
FDR 078	Advanced Baking and Pastry (1.0 Lecture/1.0 Lab)	2.0
FDR 079	Introduction to Food and Wine Pairing (2.0 Lecture/1.0 Lab)	3.0
FDR 081	Intro to Wines and Spirits of the World (2.0 Lecture)	2.0
FDR 082	Introduction to Chocolate and Confectionery (1.0 Lecture/1.0 Lab)	2.0
FDR 086	Beginning Bread Making (1.0 Lecture/1.0 Lab)	2.0
FDR 105	Catering Management and Operations (1.0 Lecture/1.0 Lab)	2.0
FDR 106A	Starting a Mobile Food Business (2.0 Lecture)	2.0
FDR 106B	Food Trucks: Mobile Food Operations (1.0 Lecture/0.5 Lab)	2.0
HMT 075	Housekeeping in Hotels, Motels and Institutions (3.0 Lecture)	3.0
HMT 076	Hotel and Motel Front Office Management (3.0 Lecture)	3.0

### Required Units for the Major

	Units
Required units for the major	45.0-46.0
plus completion of general education requirements and electives as needed to reach 60 units.	
Total required units	60.0-61.0

### Career/Transfer Opportunities

Pathway to supervision and management in the commercial food service industry; resort and lodging management; event planning; management and leadership in managed services.

Students may also be interested in English Careers in Food Service (non credit)

**MAKE AN APPOINTMENT WITH A COUNSELOR SUBMIT A COURSE SUBSTITUTION REQUEST CONTACT THE DEPARTMENT**