

HOSPITALITY MANAGEMENT – ASSOCIATE IN SCIENCE DEGREE, CERTIFICATE OF ACHIEVEMENT

Top Code:

1307.00

The Hospitality Management curriculum pairs high-quality theoretical knowledge with practical need that results in preparation for employment and educational, workforce, academic, and professional advancement. The program is designed to assure that students understand the legal, economic, and social forces that shape the culinary and hospitality industries. It emphasizes the influence of quantitative and qualitative analyses, communication, and technology on successful hospitality operation and management and prepares students to seek entry- and mid-level positions in the culinary and hospitality industries such as head cook, first-line supervisor, lodging manager, chef, and food service manager.

The program's curriculum offers a combination of culinary arts coursework topics in operations, management, and production; baking and cooking; and fundamentals, skills and techniques, and entrepreneurship collaboratively with hospitality coursework topics in sanitation and safety; cost control, law, operations, and human resources; and service, alcoholic beverage management, supervision, and leadership. It provides a practical foundation of hospitality management knowledge, skillsets, and competencies and prepares students for further study in a variety of programs such as Business, Communication studies, Humanities, and Social and Behavior Sciences.

A Certificate of Achievement is awarded upon completion of all required courses with a grade of C or better.

Program Outcomes

- Integrate the development of products and services with guest management skills to exceed expectations in a hospitality environment.
- Model the positive values, integrity, and credibility of competent and ethical leaders and make decisions that align with the fundamental principles of strategic leadership in a hospitality business environment.
- Make logical and ethical decisions by synthesizing a combination of techniques and best practices with organizational and analytical skills to interpret information and formulating rational solutions in a hospitality environment.
- Evaluate one's own team-related transferable aptitudes—techniques, skills, and knowledge—to contribute to high-achieving and positive team performance in a diverse, sociocultural hospitality environment.
- Apply current, relevant, and trending tech to enhance organizational performance, growth, and profit in a hospitality environment.

Requirements for the Certificate of Achievement

Code	Title	Units
HOSP 003	SURVEY OF HOSPITALITY MANAGEMENT AND MANAGER SANITATION AND SAFETY	3
HOSP 014	CULINARY PRINCIPLES	3
HOSP 021	FOOD, BEVERAGE, AND LABOR COST CONTROL	3
HOSP 050	HOSPITALITY LAW	3
HOSP 005	WINE TASTING, FUNDAMENTALS OF ENOLOGY, SENSORY EVALUATION, AND BEVERAGE APPRECIATION	3
or HOSP 015	INDUSTRY CULINARY FOUNDATIONS I	
or HOSP 045	GUEST SERVICE MANAGEMENT	
Four units from one of the following (each internship course is 4 units)		
BUS 070A	WORK EXPERIENCE/INTERNSHIP (PAID)	4
or BUS 070B	WORK EXPERIENCE/INTERNSHIP (UNPAID)	
or HOSP 030	FOOD AND BEVERAGE MANAGEMENT AND OPERATION I	
or HOSP 060	CULINARY PRODUCTION AND OPERATION MANAGEMENT	
Total Units		19

General Education Requirements for the Associate in Science Degree

- General Information (<https://curriculum.pasadena.edu/academic-programs-leading-degree-certificate/>)
- PCC Local Gen Ed (<https://curriculum.pasadena.edu/academic-programs-leading-degree-certificate/#pcclocaltext>)
- CSU Breadth (<https://curriculum.pasadena.edu/academic-programs-leading-degree-certificate/#csubreadthtext>)
- IGETC (<https://curriculum.pasadena.edu/academic-programs-leading-degree-certificate/#igetctext>)

Visit the Program Mapper (<https://pasadena-city.programmapper.ws/academics/interest-clusters/7e85bdcc-be06-405f-9845-b8b63e49f8c6/programs/c0e0e033-4622-c0a7-099d-d5edb99fcfb9/>) **for a suggested sequence of courses.**