

HOSPITALITY

DIVISION: Business and Applied Technology

- Certified Baker - Associate in Science Degree, Certificate of Achievement (<https://curriculum.pasadena.edu/academic-programs/hospitality-management/certified-baker/>)
- Certified Culinarian - Associate in Science Degree, Certificate of Achievement (<https://curriculum.pasadena.edu/academic-programs/hospitality-management/certified-culinarian-cert-achievement/>)

Courses

HOSP 001 INTRODUCTION TO THE HOSPITALITY INDUSTRY

3 unit

Transfer Credit: CSU.

C-ID: HOSP 100

Overview of structure and financial performances of hospitality industry; food and lodging, resorts, travel and tourism enterprises, attractions, and related operations. Focus on orientation to customer service, cultural/economic trends, career opportunities, foodservice, management, and service operations. Influence of globalization and forces affecting industry growth and change. Total of 54 hours lecture.

Grade Mode: *Audit, Letter Grade*

HOSP 003 SURVEY OF HOSPITALITY MANAGEMENT AND MANAGER SANITATION AND SAFETY

3 unit

Transfer Credit: CSU

C-ID: HOSP 100

Overview of structure and financial performances of hospitality industry; food and lodging, resorts, travel and tourism enterprises, attractions, and related operations. Hospitality foodservice safety, sanitation, and prevention control of food-borne illnesses through Hazard Analysis and Critical Control Point management. Preparation for and certification execution of the National Restaurant Association's ServSafe Manager Examination. Total of 54 hours lecture.

Grade Mode: *Audit, Letter Grade*

HOSP 005 FUNDAMENTALS OF ENOLOGY, SENSORY EVALUATION, AND BEVERAGE APPRECIATION

3 unit

Transfer Credit: CSU

Enrollment Limitation: *Must be at least 18 years of age*

Review of historical and trending wine, beer, spirit, and other alcoholic beverages and styles. Elemental mechanics and influence of agriculture-based beverages on industry practices, safety and liability, appreciation, guest experience, and service. Fundamentals of fermentation, brewing, and distillation with an emphasis on sensory analyses evaluation techniques to define and design product quality, consumer sociocultural preference, and business. Exploration of career opportunities. Total of 54 hours lecture and 18 hours laboratory.

Grade Mode: *Audit, Letter Grade*

HOSP 014 CULINARY PRINCIPLES

3 unit

Transfer Credit: CSU

Professionalism in the foodservice industry. Nutrition for the culinary professional, industry tools and equipment, flavor basics, product identification, and culinary math. Total of 54 hours lecture.

Grade Mode: *Audit, Letter Grade, Pass/No-Pass*

HOSP 015 INDUSTRY CULINARY FOUNDATIONS I

3 unit

Transfer Credit: CSU

C-ID: HOSP 160X

Prerequisite(s): *HOSP 003*

Enrollment Limitation: *Completion of ServSafe Manager Certification*

Fundamental culinary principles, techniques and operations with an emphasis on product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals and professional standards of commercial kitchen operations. No credit if taken after CUL 145A. Total of 36 hours lecture and 54 hours laboratory.

Grade Mode: *Audit, Letter Grade, Pass/No-Pass*

HOSP 021 FOOD, BEVERAGE, AND LABOR COST CONTROL

3 unit

Transfer Credit: CSU

C-ID: HOSP 120

Financial management of food, beverage, labor, supplies, and other costs within a hospitality operation. Overview of structure and financial performance with an emphasis on problem solving and application of cost control techniques, such as cost, volume, and profit relationships and establishing cost standards, to maximize profits while managing expenses. Customer service, sociocultural trends, and career opportunities are explored. Total of 54 hours lecture.

Grade Mode: *Audit, Letter Grade*

HOSP 030 FOOD AND BEVERAGE MANAGEMENT AND OPERATION I

4 unit

Transfer Credit: CSU

C-ID: HOSP 130

Prerequisite(s): *HOSP 003 and HOSP 014*

Fundamentals of planning, organizing, preparing, and serving food and beverage (F&B) in a hospitality entity. Emphasis on the service behind F&B management across multiple-position and -style operations. The proper techniques for steps-of-service, guest interaction and experience, staff management, sanitation requirements, reservations, mise en place, timing, training, costing, upselling, and merchandise marketing will be enacted. Total of 36 hours lecture and 108 hours laboratory. Total of 36 lecture and 108 lab hours.

Grade Mode: *Audit, Letter Grade*

HOSP 045 GUEST SERVICE MANAGEMENT

3 unit

Transfer Credit: CSU

Guest service competencies, the service encounter, professionalism, developing and delivering personalized experiences, and creating a service-focused product to increase operational profit and guest satisfaction in the hospitality industry. Techniques to exceed guest expectations with a focus on procedural, and often improvisational, practices to neutralize, recover from, capitalize on, and transition service failure into transformational experiences. Total of 54 hours lecture.

Grade Mode: *Audit, Letter Grade*

HOSP 050 HOSPITALITY LAW**3 unit***Transfer Credit: CSU**C-ID: HOSP 150*

Survey of hospitality law, legal, and policy areas including constitutional law, discrimination, and safety and security issues. Practical application of hospitality legal principles—including state and federal regulations, court decisions, and legislative requirements—and model decision-making to avoid liability and lawsuits in hospitality operations.

Topics include negligence; premise liability; legal hiring, recruitment, and property selection; equal employment and employee relations; responsibilities to guests, employees, third parties, and government agencies; collective bargaining and unions; contracts; workers compensation and wages; and managing insurance. Total of 54 hours lecture.

Grade Mode: *Audit, Letter Grade***HOSP 060 CULINARY PRODUCTION AND OPERATION MANAGEMENT****4 unit***Transfer Credit: CSU**C-ID: HOSP 160***Prerequisite(s):** *HOSP 003 and HOSP 014***Recommended Preparation:** *Completion of ServSafe Manager Certification*

Applied experience in a commercial kitchen operation with health code requirements, guest expectations with realistic budget and time constraints. Emphasis on time management and organization in a production kitchen setting working as a team for a common goal. Topics include kitchen production operations expectations, standard operating guides, menu planning and costing, production scheduling, plating, storage, inventory, industry trends, management techniques for leading a kitchen team. No credit if taken after CUL 145C. Total of 36 hours lecture and 108 hours laboratory. Formerly CUL 145C.

Grade Mode: *Audit, Letter Grade***HOSP 101 HOSPITALITY INTERNSHIP****3 unit****Prerequisite(s):** *Maintain enrollment in 7 units or more, including field practice and enrollment in one or more required courses in the Hospitality Management program*

Approved professional broad-based work experience in the hospitality industry. Experience can be either paid or unpaid internship. Total of 270 hours field practice.

Grade Mode: *Audit, Letter Grade***HOSP 121 INDUSTRY CULINARY FOUNDATIONS II****3 unit****Prerequisite(s):** *HOSP 015***Recommended Preparation:** *Completion of ServSafe Manager Certification*

Further development skills in Culinary Foundations where students practice and learn by repetition and variations of existing and new techniques. Essential competencies learned in this course include: Garde Manger, Charcuterie, Salad and Salad Dressings, Hors d'Oeuvres, recipe production with execution of dishes and menus with little to no recipe assistance. No credit if taken after CUL 145B. Total of 36 hours lecture and 54 hours laboratory.

Grade Mode: *Audit, Letter Grade, Pass/No-Pass***HOSP 140 INDUSTRY BAKING FOUNDATIONS I****3 unit****Prerequisite(s):** *HOSP 003***Recommended Preparation:** *Completion of ServSafe Manager Certification*

Introduction to baking and pastry techniques for use in a commercial kitchen. Special focus on: the study of ingredient functions, product identification, and weights and measures. Topics include: the preparation of yeast-raised dough mixing methods, roll-in dough, pie dough, basic cake mixing methods, fillings, icings, pastry cream, and finishing techniques. No credit if taken after CUL 154A. Total of 36 hours lecture and 54 laboratory. Formerly CUL 154A.

Grade Mode: *Audit, Letter Grade, Pass/No-Pass***HOSP 141 INDUSTRY BAKING FOUNDATIONS II****3 unit****Prerequisite(s):** *HOSP 140***Recommended Preparation:** *Completion of ServSafe Manager Certification*

Continuation of baking and pastry techniques. Topics include: piping techniques, yeast doughs, laminated doughs, fried pastries, intermediate syrups, creams and sauces, tarts and specialty pastries, puddings, mousses and souffles, intermediate cookie techniques, fruit desserts and foundations of frozen desserts. No credit if taken after CUL 154B. Total of 36 hours lecture and 54 hours laboratory.

Grade Mode: *Audit, Letter Grade, Pass/No-Pass*