

# HOSPITALITY MANAGEMENT – ASSOCIATE OF SCIENCE DEGREE FOR TRANSFER TO CSU

TOP Code:

1307.00

The hospitality management program curriculum offers the student the opportunity to earn professional certificates of achievement in both culinary arts and hospitality in addition to an Associate in Science in Hospitality Management for Transfer Degree (ADT/AS-T). Both certificates and degree pair high-quality theoretical knowledge—taught in distance, hybrid, and face-to-face learning environments—with practical need that result in preparation for entry-level employment; educational, workforce, academic, and professional advancement; and the opportunity to transfer. Specifically, the ADT—often called a degree with a guarantee—prepares students to meet the California State University (CSU) minimum eligibility requirements, guaranteeing priority admission to a CSU campus that offers a bachelor degree in hospitality, tourism, recreation, parks, and/or event management. The ADT's curriculum 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. Through participating in curricular and co-curricular learning opportunities (including networking with internal and external industry partners), internships, opportunities to earn industry-recognized designations (such as the Foodservice Manager Certification, Certification in Hotel Industry Analytics, Certified Restaurant Server, Guest Service Gold Certification, and Certified Guest Service Professional), and professional work experience, students will have the competencies essential to successfully manage in an entry-level hospitality position.

The program's curriculum includes a survey of hospitality industry concepts in production, operation, human resource, and financial management; business communications; mathematics; leadership and supervision; technology; and more, providing a practical foundation of hospitality management knowledge, skillsets, and competencies. It offers an internship component providing the student with on-the-job work experience with local and e-remote businesses and companies. 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, and human resources; and service, alcoholic beverage management, supervision, and leadership. It prepares students for further study in a variety of programs such as Business, Communication studies, Humanities, and Social and Behavior Sciences.

The program's curriculum prepares students to seek entry- and mid-level positions in the culinary and hospitality industries. Related local [and

global] culinary career opportunities students may enter upon completion include Prep, Line, and Head Cooks; First-line and Kitchen Supervisors; Kitchen Managers; and Banquet Chefs. Related local [and global] hospitality career opportunities students may enter upon completion include Bartender, Server, Host, and Captain; Meeting, Convention, and Event Planners; and Catering, Restaurant, Food Service, Front Desk and Assistant Managers. Students of the program earn the potential of working locally [and globally] for restaurant; lodging; tourism; meeting, convention, and exposition; theme parks; clubs; cruiseline and airway; and service, consulting, and e-commerce businesses and companies.

The courses that universities and colleges require for transfer vary. When selecting courses for transfer purposes, students should consult with Counseling Services to determine the particular transfer requirements of specific institutions.

## Requirements for the Major

### Associate Degree for Transfer Requirements

- 60 semester or 90 quarter CSU-transferable units.
- the California State University-General Education-Breadth pattern (CSU GE-Breadth); OR the Intersegmental General Education Transfer Curriculum (IGETC) pattern.
- a minimum of 18 semester or 27 quarter units in the major or area of emphasis as determined by the community college district.
- obtainment of a minimum grade point average (GPA) of 2.0.
- earn a grade of C or better, or "P" if the course is graded on a P/NP basis, in all courses required for the major or area of emphasis.

## Program Outcomes

- **Elemental Values of Hospitality.** Integrate the development of products and services with guest management skills to exceed expectations in a hospitality environment.
- **Pathway to Leadership and Strategy.** 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.
- **Critical Thinking.** Make logical and ethical decisions by synthesizing a combination of techniques and best practices with organizational and analytical skills to interpret information and formulate rational solutions in a hospitality environment.
- **Teamwork.** 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
- **Technological Proficiency.** Apply current, relevant, and trending tech to enhance organizational performance, growth, and profit in a hospitality environment.

## Associate in Science in Hospitality Management for Transfer Degree

Code	Title	Units
<b>Required Core</b>		
HOSP 003	SURVEY OF HOSPITALITY MANAGEMENT AND MANAGER SANITATION AND SAFETY	3
List A - Select 9-11 units or three courses		9-11
ECON 001B	PRINCIPLES OF MICROECONOMICS or ECON 001 HONORS PRINCIPLES OF MICROECONOMICS	
HOSP 021	FOOD, BEVERAGE, AND LABOR COST CONTROL	
HOSP 030	FOOD AND BEVERAGE MANAGEMENT AND OPERATION I	
HOSP 050	HOSPITALITY LAW	
HOSP 060	CULINARY PRODUCTION AND OPERATION MANAGEMENT	
List B: Select 6-9 units or two courses or any List A courses not already used.		6-9
ACCT 001A	FINANCIAL ACCOUNTING	
BUS 012A	BUSINESS LAW	
STAT 015	STATISTICS FOR BUSINESS AND ECONOMICS or STAT 018 STATISTICS FOR BEHAVIORAL AND SOCIAL SCIENCES or STAT 050 ELEMENTARY STATISTICS or STAT 050I HONORS ELEMENTARY STATISTICS	
HOSP 015	INDUSTRY CULINARY FOUNDATIONS I or HOSP 005 FUNDAMENTALS OF ENOLOGY, SENSORY EVALUATION, AND BEVERAGE APPRECIATION	
<b>Required Subtotal</b>		<b>18-23</b>
CSU General Education or IGETC CSU Pattern		37-39
Transferable Electives (as needed to reach 60 transferable units)		
<b>Degree Total</b>		<b>60</b>

## General Education Requirements for the Associate in Science Degree for Transfer

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