

HOSPITALITY AND RESTAURANT MANAGEMENT, AS

Business Division Degree S1307

This Associate of Science in Hospitality and Restaurant Management prepares students for mid-level or Manager-In-Training position in the hospitality industry. Students gain practical and management training in: food safety and sanitation, food production, dining room service management, supervision, cost control, financial accounting, lodging management, and hospitality law. Students who successfully complete the requirements for this degree will also earn the Food Protection Manager Certification from the National Restaurant Association upon passing the ServSafe Exam. This program is designed to articulate with the Collins College of Hospitality Management at Cal Poly Pomona as well as other universities. Students planning to transfer should consult with Hospitality Management Coordinator and Counseling to discuss transfer options.

This degree requires the completion of General Education coursework plus the following:

Required Courses

Course Prefix	Course Name	Units
HRM 51	Introduction to Hospitality	3
HRM 52	Food Safety and Sanitation	2
HRM 56	Hospitality Supervision	3
HRM 57	Hospitality Cost Control	3
HRM 64	Hospitality Financial Accounting	3
HRM 66	Hospitality Law	3
HRM 70	Introduction to Lodging	3
CUL 102	Professional Cooking I	3
CUL 114	Dining Room Service Management	3
Choose one course from the following:		3
HRM 61	Menu Planning	
HRM 62	Event Planning and Catering	
HRM 91	Hospitality Work Experience ¹	
Total Units		29

¹ This is a variable unit course. Three units are required.

Program Learning Outcomes

Upon successful completion of this program, a student will be able to:

- Locate a current hospitality job, write a report on the prospective employer, write a cover letter and resume.
- Identify a recognized hospitality leader and accurately describing type of leadership style adopted by this leader and the characteristics that made them successful.
- Determine the presence of foodborne-illness outbreak.
- Identify foodborne pathogen, their sources, and resulting illnesses, and symptoms.

- Differentiate between the various styles of service including: American (Pre-plated), English (Family), Russian (Platter), French (Gueridon).
- Identify food safety and sanitation practices within a food service establishment.
- Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.
- Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
- Identify leadership styles and recognize successful motivational techniques.
- Analyze the operational and cost control performance of a restaurant.
- Conduct break-even analysis on a food & beverage facility and conduct cost volume analysis to determine number of customers required to attain desired profits.
- Calculate the recipe cost of an entire menu.
- Analyze the popularity and profitability of a menu.
- Develop a business plan for a catering business and understand the enormity of planning for and opening a small business.
- Students will be able to meet with prospective clients and plan all elements of a special event.
- Develop an Income Statement (P&L) for a hospitality operation.
- Develop a Balance Sheet for a hospitality operation.
- Identify and differentiate the four sources of law
- Analyze a hospitality civil case and determine the facts, elements of negligence, possible consequences, and outcomes.
- Identify staffing needs for a hotel Front Desk based on occupancy, level of activity, and budget constraints.
- Establish room rates based on desired profits using the Hubbart formula.
- Develop measurable skill-based learning objectives, which they will attain at the end of their work experience period.
- Demonstrate proficiency of skills specified in the measurable objectives.

Review [Student Learning Outcomes \(SLOs\)](#) for this program.