

HOSPITALITY MANAGEMENT

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Associate in Science in Hospitality Management

The Associates in Science degree in Hospitality Management provides the marketable hard and soft skills necessary for rising success in the hospitality industry and its sectors. Graduates will have learned classical and progressive hospitality theory as well as functional hands-on skills required to supervise and coach as a successful manager in this dynamic industry.

Program Learning Outcomes:

- Students will effectively train, motivate, and lead a diverse team toward efficient and effective operational practices 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 use forecasting techniques to translate strategic business objectives and financial documents into effective and efficient daily operational processes.
- Students will conceptualize the functions of primary departments/work stations within full-service food service, lodging and other hospitality operations.

Career/Transfer Opportunities:

Pathway to supervision and management in the commercial food service industry in both front and back of the house operations; resort and lodging management; private and corporate event planning; management and leadership in managed services.

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 AA/AS Graduation Requirements, CSU GE-B or IGETC.

Core Requirements (44 units):

Complete all of the following		Units
FDR 050	Introduction to the Hospitality Industry	3.0
FDR 051	Basic Food Preparation	5.0
FDR 053	Restaurant Operations	7.0
FDR 054	Hotel and Restaurant Accounting	3.0
FDR 055	Procurement for Foodservice Operations	3.0
FDR 058	Cost Controls in the Hospitality Industry	3.0
FDR 059	Hospitality Supervision and Leadership	4.0
FDR 060	Food Service Facilities Planning	3.0
FDR 075	Menu Planning	2.0
FDR 076	Sales and Marketing in the Hospitality Industry	3.0
INF 050	Sanitation and Safety	2.0
WRK 300HM*	Occupational Work Experience for Hospitality Management	5.0

Elective (Healthy Eating):

Complete one course from the following		Units
FDR 096	Healthy Cuisine OR	2.0
NTR 015	Human Nutrition	3.0

Elective (Computer Applications):

Complete one course from the following		Units
CAP 010A	Learning the Keyboard OR	1.0
CAP 062B	Introduction to Microsoft Excel	1.0

Required Units for the Major: 46.0-48.0

Completion of General Education Requirements and electives as needed to reach units.

Total Required Units: 60.0

