HOSPITALITY MANAGEMENT ASSOCIATE IN SCIENCE DEGREE FOR TRANSFER (AS-T)

Division: Career Technical Education

PROGRAM CODE: 1S37539 Financial Aid Eligible

The Hospitality Management Associate in Science Degree for Transfer (AS-T) is designed to provide an opportunity for the Hospitality major to achieve an Associate in Science Degree in Hospitality for Transfer (AS-T in Hospitality Management) while completing the first and second year requirements for transfer to a four-year institution. Students successfully completing this degree will acquire a fundamental knowledge base of the hospitality industry. This degree offers comprehensive coursework in hotel and lodging operations, revenue management, food and beverage management, events management, purchasing, law, cost control, human resources, and sales and marketing. Coursework emphasizes the role of guest services, effective communication, leadership strategies, ethical decision-making, financial and performance analytics, best practices and emerging trends in a global and diverse market. Students will prepare for careers in the dynamic hospitality industry and/or transfer to a four year university. The intent is to prepare students for further academic study in the field. It will also demonstrate commitment to the field and provide comprehensive preparation for upper division work at the university level. At the baccalaureate level students will continue an education in various areas of hospitality management. The Student Transfer Achievement Reform Act (Senate Bill 1440, now codified in California Education Code sections 66746-66749) guarantees admission to a California State University (CSU) campus for any community college student who completes an "associate degree for transfer", a newly established variation of the associate degrees traditionally offered at a California community college. The Associate in Science for Transfer (AS-T) is intended for students who plan to complete a bachelor's degree in a similar major at a CSU campus. Students completing these degrees (AS-T) are guaranteed admission to the CSU system, but not to a particular campus or major. Students transferring to a CSU campus that does accept the AS-T will be required to complete no more than 60 units after transfer to earn a bachelor's degree (unless the major is designated "high-unit" major). This degree may not be the best option for students intending to transfer to a particular CSU campus or to a university or college that is not part of the CSU system. Students should consult with a counselor when planning to complete the degree for more information on university admission and transfer requirements. To earn an Associate in Arts degree for Transfer (AS-T) students must complete: (1) a minimum of 18-20 units of major course requirements with a minimum grade of C;AP(Pass) grade is an acceptable grade for a course in the major only if the P is defined to be equivalent to a C or better (2) California State University General Education Breadth requirements (CSU GE Breadth) or the Inter-segmental General Education Transfer Curriculum (IGETC); (3) any elective courses to complete a minimum of 60 units of CSU transferable coursework; (4) have an overall GPA of 2.0, (5) and a grade of C or better in all major coursework per Title V. Local graduation requirements are not applicable. This degree requires a total of 18-20 units in the major in addition to other graduation requirements.

Title	Units
ses (3 units)	
Intro to Hospitality Mgmt	3
ts or three courses from the following:	8-9
Principles of Economics-Micro	3
Honors Princ of Econ - Micro	
Sanitation and Safety	2
Restaurant Management	3
Culinary Fundamentals I	3
Hotel and Lodging Operations	3
Hospitality Law	3
Cost Control in Hospitality	3
ts or two courses from the below or any	7-8
ot already used.	
Nutrition	3
Honors Nutrition	
Financial Accounting	5
Menu Planning and Purchasing	3
Intro Probability Statistics	4
Intro to Probability and Stats	
Hospitality Leadership	3
Event Management	3
Culinary Fundamentals II	3
	ts or three courses from the following: Principles of Economics-Micro Honors Princ of Econ - Micro Sanitation and Safety Restaurant Management Culinary Fundamentals I Hotel and Lodging Operations Hospitality Law Cost Control in Hospitality ts or two courses from the below or any not already used. Nutrition Honors Nutrition Financial Accounting Menu Planning and Purchasing Intro Probability Statistics Intro to Probability and Stats Hospitality Leadership Event Management

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Program Student Learning Outcomes

OUTCOME 1: Acquire the necessary skills for hospitality and culinary arts employment to include demonstrated ability in effective communications, key performance metrics, ethical and critical thinking, applied leadership and global perspectives. Emphasis will be placed on managing a diverse workforce and guest populations.

OUTCOME 2: Demonstrate competencies and techniques required for culinary and hospitality management to include sanitation and safety, nutrition, and food, beverage and lodging operations.

OUTCOME 3: Enhance student career and educational opportunities within the hospitality and culinary arts.

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