

# HOSPITALITY MANAGEMENT ASSOCIATE IN SCIENCE DEGREE

Division: Career Technical Education

PROGRAM CODE: 1S03763S

Financial Aid Eligible

The **Associate of Science Degree in Hospitality Management** 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. To earn an Associate Degree, students must complete all graduation requirements to include (1) all major course requirements with a grade of C or better; (2) Cypress College Native General Education requirements; California State University General Education Breadth requirements (CSU GE Breadth) or IGETC General Education requirements; (3) the social justice, equity and sustainability and reading requirements; (4) any elective courses to complete a total of 60 units; and, (5) have a minimum GPA of 2.0. At least 50% of all major course work must be completed at Cypress College. Courses that fulfill major requirements for an Associate Degree at Cypress College might not be the same as those required for completing the major at a transfer institution offering a Baccalaureate Degree. For information on specific university requirements, please consult with your counselor, visit [www.assist.org](http://www.assist.org) or visit the Transfer Center. This degree requires a total of 35 units in the major in addition to other graduation requirements.

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.

[https://www.curricunet.com/Cypress/reports/program\\_report.cfm?programs\\_id=1514](https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1514)

Code	Title	Units
<b>Required Courses are listed in suggested sequence (35 units):</b>		
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 125 C	Restaurant Management	3
HRC 152 C	Menu Planning and Purchasing	3
HRC 160 C	Hotel and Lodging Operations	3
HRC 164 C	Hospitality Law	3
HRC 170 C	Beverage Management	3
HRC 230 C	Hospitality Leadership	3
HRC 231 C	Cost Control in Hospitality	3
HRC 232 C	Event Management	3
ECON 105 C or ECON 105HC	Principles of Economics-Micro Honors Princ of Econ - Micro	3
HRC 290 C	Hospitality Capstone	3
<b>Total Units</b>		<b>35</b>

## 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