HOSPITALITY MANAGEMENT CERTIFICATE

PROGRAM CODE: 1C21121T
Financial Aid Eligible

The **Hospitality Management Certificate** offers coursework in lodging operations, revenue management, food and beverage management, event management, purchasing, law, cost control, human resources, sales and marketing and brand management. Coursework emphasizes the role of guest services, effective oral and written communication skills, teamwork, management and leadership strategies, ethical decision-making, critical thinking, exploring industry trends and best practices. Students will prepare for careers in the dynamic hospitality industry. To earn a certificate, complete the required courses as listed with a grade of C or better. At least 50% of all course work must be completed at Cypress College. This certificate requires a total of 35 units.

Code	Title	Units
Required Courses are listed in suggested sequence (35 units):		
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
HRC 290 C	Hospitality Capstone	3
or HRC 295 C	Internship	
ECON 105 C	Principles of Economics-Micro	3
or ECON 105HC	Honors Princ of Econ - Micro	
Total Units		**35**

https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1263

Program Student Learning Outcomes

OUTCOME 1: Acquire the necessary skills for hospitality/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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