

HOSPITALITY MANAGEMENT (HOSP) COURSES

HOSP 100 3 Units

Introduction to Hospitality and Customer Service

Lecture: 54 contact hours

This course is an overview of the structure and financial performances of the food service and hospitality industry. It focuses on orientation to customer service, cultural/economic trends, and career opportunities in food service, tourism and hospitality. (Formerly CULART 101)

Associate Degree Applicable

Transfers to CSU only

C-ID: HOSP 100

HOSP 120 3 Units

Hospitality Cost Control

Lecture: 54 contact hours

Advisory: ACCT 200

This course delves into the management side of the hospitality industry and how to control the various costs involved in the industry such as labor, food, logistics, overhead, and how to keep the cost of doing business within the industry reasonable. (Formerly CULART 275)

Associate Degree Applicable

Transfers to CSU only

C-ID: HOSP 120

HOSP 130 3 Units

Hospitality Food and Beverage Management

Lecture: 54 contact hours

This course will immerse the student in food and beverage management. Techniques and procedures of management are explored and developed as they relate to commercial and institutional food and beverage facilities such as hotels, casinos, schools, and prisons. (Formerly CULART 280)

Associate Degree Applicable

Transfers to CSU only

C-ID: HOSP 130

HOSP 140 3 Units

Introduction to Hotel Management

Lecture: 54 contact hours

This course introduces the operating systems and components of a hotel/resort facility, which includes front office, housekeeping, food and beverage, sales, and marketing, accounting, property maintenance, human/resource management and information systems.

Associate Degree Applicable

Transfers to CSU only

HOSP 160 3 Units

Culinary Production and Kitchen Operations

Lecture: 18 contact hours

Lab: 108 contact hours

This course will expose the student to a variety of production methods within the hospitality industry, with an emphasis on kitchen production, soups, sauces, stocks, equipment in a commercial kitchen, menu development, and cooking techniques used in a commercial kitchen. (Formerly CULART 160)

Associate Degree Applicable

Transfers to CSU only

C-ID: HOSP160/NUTR120