

# HOSPITALITY MANAGEMENT (HOSP) COURSES

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**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