

HOSPITALITY OPERATIONS MANAGEMENT

The Hospitality Operations program is designed to qualify graduates for supervisor and management positions in the hospitality industry.

Learning Outcomes: Upon successful completion of the program, students will be able to:

- Apply accounting and business principles to managing a profitable business in the hospitality industry.
- Manage a team of employees that emphasize customer service in the hospitality industry.

Certificate of Achievement (Career Technical)

Certificate Requirements

Units

REQUIRED CORE:

19

BUSI 120A	Basic Accounting (3)
HOSP 51	Introduction to the Hospitality Industry (3)
HOSP 56	Hospitality Sales and Marketing (1.5)
HOSP 63	Hospitality Supervision (1.5)
HOSP 64	Customer Service (3)
HOSP 65	Hospitality Law (3)
HOSP 66	Practices in Hospitality (1)
HOSP 70	Hospitality Cost Control (3)

Choose a concentration:

6-6.5

Event Planning Concentration

HOSP 20	Catering (2)
HOSP 60	Special Events Management (3)
HOSP 61	Introduction to Professional Meeting Planning (1.5)

Food and Beverage Management Concentration

HOSP 53	Introduction to Food and Beverage Management (3)
HOSP 58	Sanitation, Safety, Equipment (3)

Hospitality Management Concentration

HOSP 52	Guest Services Management (3)
HOSP 53	Introduction to Food and Beverage Management (3)

Hotel Management Concentration

HOSP 52	Guest Services Management (3)
HOSP 55	Lodging Operations (3)

Select three units from the following:

3

HOSP 21	Urban Agriculture Culinary Arts (1.5)
HOSP 22	Farm to Table Sustainable Cooking (1.5)
HOSP 23	Culinary Foundations of Professional Cooking I (3)
HOSP 24	Culinary Foundations of Professional Cooking II (3)
HOSP 40	Wine Fundamentals (1.5)
HOSP 41	Wine Appreciation and Analysis (1)
HOSP 52	Guest Services Management (3)
HOSP 53	Introduction to Food and Beverage Management (3)
HOSP 55	Lodging Operations (3)
HOSP 58	Sanitation, Safety, Equipment (3)
HOSP 60	Special Events Management (3)
HOSP 61	Introduction to Professional Meeting Planning (1.5)

HOSP 77	Bakeshop: Yeasted and Non-Yeasted Breads (.5)	
HOSP 78	Bakeshop: Basic Baking Techniques (1)	
HOSP 81	Bakeshop: Pies and Tarts (.5)	
HOSP 82	Bakeshop: Cakes, Tortes, and Decorating Techniques (1)	
HOSP 83	Bakeshop: French Pastries and Restaurant-Style Desserts (.5)	
HOSP 84	Chocolate I: Introduction to Chocolate (.5)	
HOSP 87	Bakeshop: Regional French Desserts (.5)	
HOSP 88	Chocolate II: Chocolates and Confections (.5)	

Select one to two units from the following: **1-2**

COOP 91.21	Hospitality Work Experience (1-2)	
	(Students will be placed in a job situation for experience.)	
HOSP 20	Catering (2)	

TOTAL CERTIFICATE UNITS **29-30.5**

Associate in Science Degree (Career Technical)

Associate Degree Major Requirements **Units**

Certificate Requirements (as described above) **29-30.5**

Additional Associate Degree Major Requirements: **6**

BUSI 18	Business Law (3)	
ECON 2	Principles of Economics: Macro (3)	

TOTAL MAJOR UNITS **35-36.5**

Associate Degree Requirements (as described above) **35.36.5**

Complete Competency Requirements and MPC General Education Pattern for a total of 60 degree-applicable units (see pages 72-73, 76 in the 2017-18 MPC Catalog).

TOTAL DEGREE UNITS **60**
