



# Hospitality Management: Culinary Arts/Restaurant Management A.A. Degree

**FULL TIME**

This program roadmap represents one possible pathway to complete the program. **Please see a counselor** to create an education plan that is customized to meet your needs. This roadmap is not a guarantee of course availability or financial aid applicability.

**Catalog:** 2024-25

**GE Pattern:** local AA/AS

**Total Units:** 68.5

## First Year

### Semester 1

14.5 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 100	Calculations in Foodservice Occupations	3	
Req	HM 101	Introductory Culinary Skills	1.5	
Req	HM 300	Introduction to Hospitality - Becoming a Chef	3	
Req	HM 310	Sanitation, Safety and Equipment	3	
Req	HM 315	Food Theory and Preparation	4	

### Semester 2

13 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 110	Management and Supervision in the Hospitality Industry	2	
Req	HM 150	Catering	3	
Req	HM 320	Breads and Yeast Doughs	2	
Req	HM 325	Components of Baking and Pastry	2	
GE	ENGWR 300 / 480 <sup>H</sup>	College Composition	3	IIa WC
GE		any Area IIIa (Physical Education) course	1	IIIa

## Second Year

### Semester 3

13 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 115	Advertising and Sales in Food Service	2	
Req	HM 120	Beverage Operation	2	
Req	HM 360	Professional Cooking	3	
RE	HM 330 <sup>1</sup>	Advanced Baking and Pastry	3	
GE	MATH 300	Introduction to Mathematical Ideas	3	IIb MC

<sup>1</sup> or HM 155, 165, or 180

### Semester 4

15 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 340	Cost Control in the Food Service Industry	2	

## CAREER PATH

### Career Options:

The skills acquired through this degree prepare students to work in the restaurant industry, in a kitchen, dining room, or other foodservice or entry-level hospitality position. Pay and positions vary based on experience so students are encouraged to begin working prior to graduation. Local employers range from small private restaurants to larger corporate entities.

### Advising Notes:

- The production courses, HM 370, 375, and 380, require students to work in the Oak Café or Oak Café bakery and requires HM 498 work experience as a corequisite course.
- HM 370 and 380 cannot be taken in the same semester.
- Students can substitute ESLW 340 for ENGWR 300/480.

### Scheduling Notes:

- HM 320 is offered during the 1<sup>st</sup> 8 weeks of the semester.
- HM 325 is offered during the 2<sup>nd</sup> 8 weeks of the semester.

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 370	Dining Room Management	2	
Req	HM 498	Work Experience in Hospitality Management	2	IIIb
GE		any Area Va (American Institutions) course	3	Va
GE		any Area Vb (Social & Behavioral Sciences) course	3	Vb
GE		any Area VI (Ethnic/Multicultural Studies) course	3	VI

## Third Year

### Semester 5

13 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 380	Restaurant Management and Production	3	
Req	HM 498	Work Experience in Hospitality Management	4	
GE		any Area I (Humanities) course	3	I
GE		any Area IV (Natural Sciences) course	3	IV

<sup>H</sup> honors courses

### EXPLANATION OF CATEGORIES

Req	Required Core	A course that is required for this program
GE	General Education	A course that fulfills a specific general education requirement for a degree, which can be replaced with another course that meets the same requirement
RE	Restricted Elective	A course selected from a list of elective courses specified for this program in the course list in the catalog, which can be replaced with another course from the same list

### Graduation Requirement

A course that fulfills a specific graduation requirement which can be replaced by another course that meets the same graduation requirement.

**MC** = Math Competency

**WC** = Writing Competency

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