



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

PART 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

10.5 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	

Semester 2

9 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 315	Food Theory and Preparation	4	
Req	HM 320	Breads and Yeast Doughs	2	
Req	HM 325	Components of Baking and Pastry	2	
GE		any Area IIIa (Physical Education) course	1	IIIa

Second Year

Semester 3

8 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 110	Management and Supervision in the Hospitality Industry	2	
Req	HM 150	Catering	3	
GE	ENGWR 300 / 480 ^H	College Composition	3	Ila WC

Semester 4

8 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 115	Advertising and Sales in Food Service	2	
Req	HM 360	Professional Cooking	3	
GE	MATH 300	Introduction to Mathematical Ideas	3	IIb MC

Third Year

Semester 5

8 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
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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 1st 8 weeks of the semester.
- HM 325 is offered during the 2nd 8 weeks of the semester.

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 120	Beverage Operation	2	
RE	HM 330 ¹	Advanced Baking and Pastry	3	
GE		any Area Vb (Social & Behavioral Sciences) course	3	Vb

¹ or HM 155, 165, or 180

Semester 6

8 Units

CAT.	COURSE	TITLE	UNIT	GE AREA
Req	HM 340	Cost Control in the Food Service Industry	2	
GE		any Area Va (American Institutions) course	3	Va
GE		any Area VI (Ethnic/Multicultural Studies) course	3	VI

Fourth Year

Semester 7

7 Units

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 I (Humanities) course	3	I

Semester 8

10 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 IV (Natural Sciences) course	3	IV

^H 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