



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: 2026-27

GE Pattern: local AA/AS

Total Units: 67.5

First Year

Semester 1

14.5 Units

CAT.	COURSE	UNIT	PREREQUISITES	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

15 Units

CAT.	COURSE	UNIT	PREREQUISITES	GE AREA
Req	HM 110 Management and Supervision in the Hospitality Industry	2		
Req	HM 150 Catering	3	HM 315	
Req	HM 320 Breads and Yeast Doughs	2	HM 100	
Req	HM 325 Components of Baking and Pastry	2	HM 320	
GE	ENGL C1000 College Composition or	3		L1A
	ENGL C1000H ^H Honors College Composition	3		
GE	any Area L3 (Arts & Humanities) course	3		L3

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 in majors (like this one) with 45 units or more of required coursework are exempt from the Area L7 general education requirement, so it is not included in this map. If you change your major you may be required to complete the L7 requirement.
- Students can substitute ESLW 340 for ENGL C1000/C1000H (formerly known as ENGWR 300/480).
- This degree can be completed using either the local AA/AS

Second Year

Semester 3

13 Units

CAT.	COURSE	UNIT	PREREQUISITES	GE AREA
Req	HM 115 Advertising and Sales in Food Service	2		
Req	HM 120 Beverage Operation	2		
Req	HM 360 Professional Cooking	3	HM 315	
RE	HM 330 ¹ Advanced Baking and Pastry	3	HM 310, 320, and 325	
GE	MATH 300 Introduction to Mathematical Ideas	3		L2

¹ or HM 155, 165, or 180

Semester 4

12 Units

CAT.	COURSE	UNIT	PREREQUISITES	GE AREA
Req	HM 340 Cost Control in the Food Service Industry	2	HM 100	
Req	HM 370 Dining Room Management	2	HM 100 and 310	
Req	HM 498 Work Experience in Hospitality Management	2		
GE	any Area LIB (Oral Communication & Critical Thinking) course	3		L1B
GE	any Area L4 (Social & Behavioral Sciences) course	3		L4

general education (GE) pattern or the [Cal-GETC](#) transfer GE pattern. [See a counselor](#) to determine which pattern is best for you based on your academic goals.

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.

Third Year

Semester 5

13 Units

CAT.	COURSE	UNIT	PREREQUISITES	GE AREA
Req	HM 380 Restaurant Management and Production	3	(see below)	
Req	HM 498 Work Experience in Hospitality Management	4		
GE	any Area L5 (Natural Sciences) course	3		L5

CAT.	COURSE	UNIT	PREREQUISITES	GE AREA
GE	any Area L6 (Ethnic Studies) course	3		L6

HM 380 prerequisite: HM 100, 310, 315, 320, 325, and 360

^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

Published April 11, 2026