

# HOSPITALITY, ASSOCIATE OF SCIENCE (AS)

## Overview

The Hospitality Program is designed to offer students an in depth introduction to a career in Hotel and Hospitality Management. The program is designed to allow students to further their immediate job skills as well as achieve the ability to transfer to four year institutions. Students who successfully complete the required HM course final examinations will be awarded an American Hotel and Lodging Association (AH & LA) course certificate for each course. Additionally, students who successfully complete all eight of the required HM course final examinations will earn the prestigious Hospitality Operations Certificate from the AH & LA.

## Requirements

### Associate Degree Graduation Requirements

Complete all of the following:

- All Department Requirements listed below with a "C" or better or "P" in each course (at least 20% of the department requirements must be completed through SBCC).
- One of the following three General Education options:
  - OPTION 1: A minimum of 18 units of SBCC General Education Requirements (<https://catalog.sbccc.edu/degrees-certificates-awards/#associatedegreeestext>) (Areas A-D) and Institutional Requirements (Area E) and Information Competency Requirement (Area F) OR
  - OPTION 2: IGETC (<https://catalog.sbccc.edu/transfer-curricula/#igetctext>) Pattern OR
  - OPTION 3: CSU GE Breadth (<https://catalog.sbccc.edu/transfer-curricula/#csugebtext>) Pattern
- A total of 60 degree-applicable units (SBCC courses numbered 100 and higher).
- Maintain a cumulative GPA of 2.0 or better in all units attempted at SBCC.
- Maintain a cumulative GPA of 2.0 or better in all college units attempted.
- A minimum of 12 units through SBCC.

Code	Title	Units
<b>Department Requirements</b>		
ACCT 110	Introduction to Accounting	4
BUS 101	Introduction To Business	2-3
or FIN 101	Introduction To Finance And Banking	
or IBUS 102	Introduction to International Business	
or CA 111	Hospitality Controls	
CA 113	Hospitality Sanitation And Safety	2
CA 117A	Hotline Kitchen Fundamentals	2-4
or CA 124	Principles of Baking	
COMP 101	Introduction to Computer Applications	4
or CIS 101	Introduction to Computers and Information Systems	
HM 290	Hotel Work Experience	3-4
Complete 4 courses from the following:		12

HM 150	Hospitality Law
HM 151	Front Office Operations
HM 152	Housekeeping Operations
HM 153	Food And Beverage Operations
HM 256	Supervision In The Hospitality Industry
HM 257	Hospitality Sales and Marketing
HM 258	Security And Loss Management
HM 259	Training And Development Skills For Hospitality Professionals
<b>Total Units</b>	<b>29.00-33.00</b>

## Learning Outcomes

- Be proficient at an entry level supervision position and have broad knowledge and experience in all subject areas the program.
- Know and enforce laws specific to the hospitality industry.
- Demonstrate mastery of front office operations both with customer service, technology and reporting expectations.
- Organize and be able to manage or work in a housekeeping department, demonstrate effective and efficient ways of cleaning, create productivity reports and staff schedules.
- Demonstrate knowledge of food and beverage operations by creating operational plans, inventory, storage, food safety, staffing, cuisine, alcohol laws.
- Create a sales and marketing plan and be able to train staff on customer service.
- Prepare an emergency plan and train staff in its implementation. Demonstrate the ability to minimize loss.
- Create and implement training programs.
- Demonstrate proficiency in language, technical and computational skills.

## Recommended Sequence

Make an appointment with your SBCC academic counselor through Starfish to create a Student Education Plan that reflects a recommended course sequence for this program that is tailored to your individual needs.

How to schedule an Academic Counseling appointment ([http://www.sbccc.edu/starfish/howtos/starfish\\_appt\\_how\\_to.pdf](http://www.sbccc.edu/starfish/howtos/starfish_appt_how_to.pdf)).