

HOSPITALITY OPERATIONS SPECIALIST, SKILLS COMPETENCY AWARD (SCA)

Overview

The School of Culinary Arts and Hotel Management Program develops skills and competencies for positions in the hospitality industry. This unique program mirrors industry standards by providing training in a realistic work environment. Students have the option of selecting either hotel or restaurant/ culinary program tracks.

The School of Culinary Arts and Hotel Management Program provides students with measurable outcomes through training in the Cafeteria, Gourmet Dining Room and Coffee Shop, and through Catering, Purchasing and Receiving services, utilizing state-of-the-art equipment.

Instructors possessing industry-recognized credentials and having years of experience direct each operation. The program is certified by the American Culinary Federation, and is recognized nationally as a leading center for hospitality training.

Requirements

Skills Competency Award Requirements

Complete all department requirements with a "C" or higher or "P" in each course. Candidates for a Skills Competency Award are required to complete at least 20% of the department requirements through SBCC.

Code	Title	Units
Department Requirements		
HM 150	Hospitality Law	3
HM 151	Front Office Operations	3
or HM 152	Housekeeping Operations	
or HM 153	Food And Beverage Operations	
HM 258	Security And Loss Management	3
Total Units		9.00

Learning Outcomes

1. Describe and analyze the laws that impact the hospitality industry.
2. Describe and demonstrate effective security and loss management practices.
3. Describe the operations of one of the three major departments of the hospitality industry (Front Office, Housekeeping, or Food and Beverage).
4. Demonstrate a mastery of the skills necessary to supervise the operations of this department.