

## Hotel Management AS Major - Active

Department: Culinary Arts and Hospitality Studies

Approval: January 2018

Effective Semester: Fall 2018

Students may earn an Associate in Science Degree with a major in Hotel Management. This major prepares students to work in the Rooms Division of a hotel or lodging facility. These classes should be taken with A.S. degree requirements.

### Learning Outcomes

Upon completion of this program, students will be able to:

- Categorize the different departments within a hotel and explain the interactions between them.
- Enhance organizational performance through use of industry specific technology.
- Apply costing principles and trends to profitably operate hospitality establishments.
- Apply the concept and techniques of sanitation, personal hygiene and professional attire to hospitality environments.

Assuming students start this AS with transfer-level math and English eligibility, the minimum time for completion is 4 semesters. Completion time will vary based on student preparation and number of units completed per semester.

There is a separate application form for the CAHS program. Applicants should contact the Culinary Arts and Hospitality Studies Department for deadline dates.

Prerequisites for entry into the program:

ESL 150 or ENGL 93 or ENGL 95 or ENGL 88 or ENGL 88A or placement in ESL 160 or ENGL 96 or ENGL 88B;

Math E1 or MATH E3 or MATH 30 or placement in MATH 40

### Courses Required for the Major in Hotel Management AS

Course	Units
<b>Required Introductory course</b>	
CAHS 100 - Introduction to Hospitality	3.00
Total:	3.00
<b>Choose one of the following required options:</b>	
<b>OPTION ONE</b>	
CAHS 10A - Culinary Fundamentals I	5.50
CAHS 10B - Culinary Fundamentals I	5.50
<b>OPTION TWO</b>	
CAHS 10N - Culinary Fundamentals 1	4.00
CAHS 10NL - Culinary Fundamentals 1 Laboratory	6.50
Total:	10.50 - 11.00
<b>Required Courses:</b>	
CAHS 32 - Hospitality Marketing	3.00
CAHS 33 - Procurement and Costing	3.00
CAHS 34 - Hospitality Law	3.00
CAHS 42 - Hotel and Restaurant Accounting	3.00
CAHS 43 - Principles of Hotel Administration	3.00
CAHS 40W - Work Experience *	5.00
*To be taken in the student's final semester and with consent of the instructor	
BIO 121 - Sanitation Principles and Practices	2.00
CMST 11 - Basic Public Speaking	3.00
Total:	25.00
<b>Choose one of the following required courses:</b>	

PSYC 26 - Applied Psychology	3.00
LBCS 96C - Labor Relations in the Modern American	3.00
<b>Total:</b>	<b>3.00</b>
<b>Choose one of the following required courses:</b>	
SUPV 231 - Introduction to Supervision and Management	3.00
SUPV 233 - Human Resources Management	3.00
<b>Total:</b>	<b>3.00</b>
<b>Choose one of the following required options:</b>	
<b>OPTION ONE</b>	
CAHS 30A - Restaurant Operations	5.00
and	
CAHS 30B - Restaurant Operations	5.00
<b>OPTION TWO</b>	
CAHS 208 - Intro to Event and Meeting Planning	4.00
<b>Total:</b>	<b>4.00 - 10.00</b>
<b>Total:</b>	<b>48.50 - 55.00</b>

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