

# HOSPITALITY

## HOSP M80 Internship In Hospitality Management 1-4 Units

*In-Class Hours:* 60-240 unpaid cooperative, 75-300 paid cooperative

*Prerequisites:* Completion of or concurrent enrollment in one course in the discipline

Provides on-the-job learning to develop effective work habits, attitudes, and career awareness in paid or unpaid internships that are related to the hospitality field. Involves the development and documentation of learning objectives and the completion of an internship paper, presentation, or project. Includes both workplace supervisor and faculty advisor feedback and/or written evaluations. Course Credit Limitation: To take this course, contact the Career Transfer Center. Requires orientation session. Students receive one unit of credit for each 60 hours unpaid or 75 hours paid work. May enroll in up to 4 units per semester with a maximum of 16 total units of any type of work experience.

**Grade Modes:** Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

**Repeatable for Credit:** Course may be taken up to 3 times for credit.

**Degree Applicability:** Applies to Associate Degree

**AA/AS GE:** None

**Transfer Credit:** CSU

**UC Credit Limitations:** None

**CSU GE-Breadth:** None

**IGETC:** None

## HOSP M100 Introduction to Hospitality 3 Units

*In-Class Hours:* 52.5 lecture

*Advisories/Rec Prep:* ENGL M02 - Introduction to College Writings

*C-ID:* HOSP 100

Provides an overview of the structure and financial performances of the hospitality industry; food and lodging, resorts, tourism enterprises, attractions and related operations. Provides an introduction to customer service, cultural/economic trends and career opportunities in the hospitality industry.

**Grade Modes:** Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

**Degree Applicability:** Applies to Associate Degree

**AA/AS GE:** None

**Transfer Credit:** CSU

**UC Credit Limitations:** None

**CSU GE-Breadth:** None

**IGETC:** None

## HOSP M120 Hospitality Cost Control 3 Units

*In-Class Hours:* 52.5 lecture

*Advisories/Rec Prep:* HOSP M100

*C-ID:* HOSP 120

Provides an overview of the analysis and management of food, beverage, labor and other costs within a hospitality operation. Emphasizes problem solving and application of cost control techniques to maximize profits while managing expenses. Focuses on establishing standards, cost-volume-profit analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention and labor control.

**Grade Modes:** Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

**Degree Applicability:** Applies to Associate Degree

**AA/AS GE:** None

**Transfer Credit:** CSU

**UC Credit Limitations:** None

**CSU GE-Breadth:** None

**IGETC:** None

## HOSP M130 Introduction to Food and Beverage Management 3 Units

*In-Class Hours:* 52.5 lecture

*Advisories/Rec Prep:* HOSP M100

*C-ID:* HOSP 130

Explores and develops techniques and procedures of management as they relate to commercial and institutional food and beverage facilities. Studies functions of management, marketing, menu development, effective cost controls in purchasing, labor and service techniques.

**Grade Modes:** Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

**Degree Applicability:** Applies to Associate Degree

**AA/AS GE:** None

**Transfer Credit:** CSU

**UC Credit Limitations:** None

**CSU GE-Breadth:** None

**IGETC:** None

## HOSP M140 Introduction to Hotel Management 3 Units

*In-Class Hours:* 52.5 lecture

*Advisories/Rec Prep:* HOSP M100

*C-ID:* HOSP 140

Provides an introduction to the operations and components of a hotel-resort facility. Focuses on front office, housekeeping, food and beverage, sales and marketing, accounting, property maintenance, human/resource management and information systems.

**Grade Modes:** Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

**Degree Applicability:** Applies to Associate Degree

**AA/AS GE:** None

**Transfer Credit:** CSU

**UC Credit Limitations:** None

**CSU GE-Breadth:** None

**IGETC:** None

## HOSP M170 Hospitality Supervision and Guest Relations 3 Units

*In-Class Hours:* 52.5 lecture

*Advisories/Rec Prep:* HOSP M100

*C-ID:* HOSP 170X

Provides an overview of the structure and practices of supervision in the hospitality industry: recruiting, hiring, training, retention, discipline, and employee engagement. Presents an introduction to guest relations practices: customer service, conflict resolution, ethics, etiquette, and serving guests with unique and diverse needs.

**Grade Modes:** Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

**Degree Applicability:** Applies to Associate Degree

**AA/AS GE:** None

**Transfer Credit:** CSU

**UC Credit Limitations:** None

**CSU GE-Breadth:** None

**IGETC:** None

**HOSP M200 Introduction to Event Management 3 Units**

*In-Class Hours:* 52.5 lecture

*Advisories/Rec Prep:* HOSP M100

Provides an overview of the structure and financial performances of the events industry: social events, corporate meetings, conferences, conventions, and expositions. Covers an introduction to event planning, client management, attendee engagement, cultural/economic trends, and career opportunities in the event industry.

**Grade Modes:** Letter Graded, Student Option- Letter/Credit, Pass/No Pass Grading

**Degree Applicability:** Applies to Associate Degree

**AA/AS GE:** None

**Transfer Credit:** CSU

**UC Credit Limitations:** None

**CSU GE-Breadth:** None

**IGETC:** None