

Hospitality Leadership (Culinary Concentration) Associate Degree – Transfer

Program Provider: Pima Community College

Total Program Credits: 60

Program Major Codes: AASHSP/9HSP/HSPC

www.pima.edu/hospitality-aas



Program Details

Learn the fundamentals of the baking and pastry arts industry and prepare for entry-level positions in commercial bake shops or pastry kitchens.

Courses include Sanitation & Safety, Pastry Arts I, Pastry Arts II and Artisan/Specialty Breads.

Upon completion, students should qualify for employment as a pastry cook, baker's assistant or assistant pastry chef in food production settings.

Career Options

Become a pastry cook, baker's assistant or assistant pastry chef (or other various positions).

Prerequisites/Placement

No placements assessments needed.

Conditional enrollment requirements apply.

Academic Options

Continue your studies by completing the Hospitality Leadership - Associate of Applied Science degree.

Outcomes

Learn the fundamentals of the baking and pastry arts industry and prepare for entry-level positions in commercial bake shops or pastry kitchens.

Courses cover breads, chocolate, confections, show pieces and plated desserts, as well as ice creams, Bavarians, mousses and sauces.

Program Pathway Requirements

Recommended General Education Courses

A grade of C or better is required for graduation.

CIS 120	Computer Applications for Business	4 Credits
ECN 150	An Economic Perspective	3 Credits
WRT 101	English Composition I	3 Credits
HUM 260	Intercultural Perspectives	3 Credits
MAT 106 OR MAT 142	Elementary Data Analysis with Spreadsheets	3 Credits
	Topics in College Mathematic	4 Credits

Required Core Courses

A grade of C or better is required for graduation.

HRM 100*	Introduction to the Hospitality Industry	3 Credits
CUL 105*	Food Service Nutrition and Sanitation	3 Credits
CUL 140*	Culinary Principles	3 Credits
CUL 130	Savory Cuisine	3 Credits
CUL 185	Catering Operations	3 Credits
HRM 104	Hotel Food and Beverage Management	3 Credits
HRM 140	Introduction to Bar and Beverage Management	3 Credits
HRM 210	Managing Customer Service for the Hospitality Industry	3 Credits
HRM 199WK	Co-op Work: Hotel and Restaurant Management	1 to 3 Credits

Required Core Course / Transferable Elective Requirement

A grade of C or better is required for graduation.

CUL 101*	Principles of Restaurant Operation	3 Credits
CUL 150*	Garde Manger	3 Credits
CUL 160*	Pastry Arts I	3 Credits
CUL 170*	Dining Room Operations	2 Credits
CUL 174*	From Garden to Table	3 Credits
CUL 251*	International Cuisine: World of Flavor	3 Credits
CUL 289*	Culinary Arts Capstone II	1 Credit

* This course has a prerequisite, co-requisite or recommendation. See course description section within PCC catalog for additional information.

Total Credits as Displayed: 60-61