

Hospitality Leadership (Hotel/ Restaurant Mgmt Concentration) Associate Degree - Transfer

Program Provider: Pima Community College

Total Program Credits: 60

Program Major Codes: AASHSP/9HSP/HSPH

www.pima.edu/hospitality-aas



Program Details

Learn the fundamental principles of hotel and restaurant management, combined with culinary arts.

Career Options

Become an accommodation manager, catering manager, chef, event manager, restaurant manager, hotel manager, baker or baker's assistant.

Prerequisites/Placement

Placement assessments needed: reading, writing and math. Conditional enrollment requirements apply.

Academic Options

The Hospitality Leadership AAS may apply toward a Bachelor of Applied Science (BAS) or other programs.

Outcomes

Upon successful completion of the Hospitality Leadership (Hotel & Restaurant Management Concentration) AAS program, you will be able to:

- Apply and evaluate principles of operations within the hospitality industry; including customer service, bar and beverage management, catering, food service nutrition and sanitization, and basic culinary principles
- Apply and evaluate principles of food service systems management, hospitality sales and marketing, hospitality law, hospitality human resources management and hospitality information technology.
- Apply and implement procedures for front office operations in hotels and resorts. Including classification of hotels, organizational structure, front office operations planning and evaluation, and human resources management. Also includes reservations, registration, front office accounting, check out and settlement, night audit and revenue management.
- Apply basic principles for planning and operating meetings, conventions and trade shows. Includes types of events and their economic impact, meetings as a social phenomenon and the role of the meeting planner. Also includes practical tools for preliminary planning and needs analysis, program design and budgeting, site selection and on-site management.
- Apply the theory of planning, implementing and monitoring the hospitality operation environment with the aim of enhancing the guest experience by fostering a proactive approach to compliance, conformance to standards and competitiveness. Includes design and layout of guestrooms, lobbies, food outlets and recreation outlets as it pertains to maintenance and housekeeping; product and service analysis; inventory control; preventive maintenance; renovations; liability; protecting guests and their property; asset protections; grounds and landscaping; ecology; and transportation.



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.

HRM 101*	Front Office Procedures	3 Credits
HRM 110*	Food Service Systems Management	3 Credits
HRM 120*	Meeting and Convention Management	3 Credits
HRM 150*	Hospitality Property Management	2 Credits
HRM 211*	Hospitality Sales and Marketing	3 Credits
HRM 235	Hospitality Law	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**