

Hospitality Leadership (Hotel/Restaurant Mgmt Transfer Concentration)

Program Provider: Pima Community College

Total Program Credits: 60

Program Major Codes: AASHSP/9HSP/HSPT

www.pima.edu/hospitality-aas



Program Details

Learn the fundamental principles of hotel and restaurant management, combined with culinary arts while completing lower-division required courses for a bachelor's degree in Hospitality Management.

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 Transfer Concentration) AAS program, you will be able to:

- Acquire additional basic general education course completions needed to facilitate transfer to college or university for four-year degree.
- 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.
- Understand the fundamentals of operating and managing a restaurant, such as concept development; menu development and food purchases; kitchen equipment; and budgeting and cost control. Includes restaurant organization, job definitions and staffing, employee training, marketing, sales and promotion, customer relations and fundamentals of managing an off-premise catering service. In accordance with UNESCO certification, also includes ethical ingredients (local produce, protein, seafood, seeds and grains); sourcing locally based on seasonality; sustainable kitchen practices; and offering menu items that complement the local growing region.
- Apply and implement procedures for front office operations in hotels and resorts. This includes classification of hotels, organizational structure, front office operations planning and evaluation, and human resources management. Also includes reservations, registration, front office accounting, checkout and settlement, night audit and revenue 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 142	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 Concentration Courses

A grade of C or better is required for graduation.

CUL 101*	Principles of Restaurant Operations	3 Credits
HRM 101*	Front Office Procedures	3 Credits
HRM 150*	Hospitality Property Management	3 Credits

Required Support Courses

ACC 211	Financial Accounting	2 Credits
BIO 127IN	Human Nutrition and Biology	4 Credits
WRT 102*	English Composition II	3 Credits

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

Total Credits as Displayed: 61-63