

HOSPITALITY MANAGEMENT CERTIFICATE OF ACHIEVEMENT

The Hospitality Management program provides students with comprehensive education and training for successful careers in the hospitality industry. This career-focused program combines academic coursework with hands-on experience to prepare graduates for positions in hotels, restaurants, event planning, tourism, and related fields.

Required Courses

Course Number	Course Name	Units
HSP 101	Introduction to the Hospitality Industry	3

Plus 15 additional units selected from the following

Course Number	Course Name	Units
BUS 170	Business Communication Skills for Managers	3
BUS 212	The Legal Environment of Business	3
CAM 101	Culinary Skills I	3
CAM 152	Food and Equipment Safety and Sanitation	1
CAM 154	Food and Beverage Cost Control: How to Make (and Keep) Your Money	1.5
CAM 161	Food Start-ups: Business Planning for Restaurants, Caterers, and Food Trucks	3
ECON C2001	Principles of Microeconomics	3
STAT C1000	Introduction to Statistics	4

Total units required for Certificate **18**

Program Level Student Learning Outcomes:

1. Identify career opportunities in the hospitality, culinary, and tourism management industry, and the required skills, knowledge and abilities of a successful leader in the hospitality industry.
2. Apply critical thinking skills to hospitality-related scenarios.

Career Opportunities in HOSPITALITY MANAGEMENT

Graduates of our program qualify for entry-level management positions in diverse hospitality settings, including: Hotels and resorts, Restaurants and foodservice establishments, convention centers and event venues, tourism organizations, entertainment venues, corporate hospitality departments, wineries and tasting rooms.