

Hospitality, Restaurant and Casino Management

Hotel Restaurant and Casino Management (HRCM) AA

This industry specific program is intended to prepare the student to work in the unique environment of a hospitality organization. Combining general hospitality course with industry specific classes, the student will be prepared for an entry-level position or advancement within the company to an entry-level supervisory position in addition to acquiring skill that is utilized in hotel, restaurant, or casino organizations. Courses taken to satisfy these AA degree and/or certificates requirements come from both the Hotel, Restaurant and Casino Management (HRCM) and Business/Computer Information Systems (CIS) departments.

Program Student Learning Outcomes

Upon completion of the program, students will be able to:

- give examples of the correct processes and procedures to manage food service operations based on the guidelines and policies of safety and for safe food systems.
- apply knowledge and demonstrate proficient ability to handle and operate production kitchen tools and equipment with ease and safety.
- learn through evaluation to judge the quality in completed food preparation fundamentals, methods, and techniques based on their time efficiency, adequacy, value, procedures, esthetics, structure, and taste.
- identify parts, relationships, and organizational principals to the production of cuisine or the relation to.
- recognize specific terms, concepts, and formulas to calculate measurements and conversions.

Associate Degree Requirements:

- Complete a minimum of 18 semester units in a major or area of emphasis
- Complete Local General Education and District requirements
- Complete 60 degree applicable semester units
- Complete all required courses for the major or area of emphasis, English, and math with a “C” or better
- Obtain an overall minimum grade point average of 2.0

Course #	Title	Units
Required Core Courses		
HRCM 067 Orientation to Hospitality Operations	1
HRCM-062A-D Guest Relations and Customer Service	2
RM 061 Culinary Theory and Fundamentals	3
RM 063 Culinary Concepts	3
RM 064 Cuisine's of the World	3
RM 010 Introduction to Food Service Operations	3
RM 011 Food and Beverage Service	3
RM 012 Food and Beverage Cost	3
HRCM 001 Introduction to Hospitality	3
HRCM 003 Hospitality Marketing	3
HRCM 004 Supervision and Leadership in Hospitalit	3
HRCM-005 Hospitality Accounting.....	3
HRCM-015XX Occupational Work Experience.....	3
Elective CIS 007.....	3
Total		39

This is a recommended sequence of courses for timely completion of this program. Please see your counselor to formalize your personalized educational plan or for alternative planning.

SEMESTER 1		SEMESTER 2		SEMESTER 3		SEMESTER 4	
ENG 001A 3	AREA C 3	AREA B 3	AREA D 3
MATH 063 5	HE 035 3	RM 064 3	RM-012 3
HRCM-001 3	HRCM-062A/B/C/D 2	RM 011 3	HRCM-004 3
HRCM-067 1	RM 061 3	HRCM-001 3	HRCM-005 3
RM 010 3	RM 063 3	HRCM 003 3	HRCM-015X 3

15	CIS 007	3
		17

15	PE ACTIVITY.....	2
		17
