

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	Cuisines 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 045	3	AREA-E	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	1 - 8

CIS 007 3
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