

Hospitality Management

Degree: A.A. - Hospitality Management
A.A. - Culinary Arts/Restaurant Management

Certificates: Culinary Arts
Restaurant Management

Certificate of Completion offered by the department:
Introductory Baking

Area: Fine & Applied Arts
Dean: Dr. David Newnham
Phone: (916) 484-8433
Counseling: (916) 484-8572

Hospitality management is a field in which qualified professionals organize and manage food service or lodging facilities.

Culinary arts and restaurant management courses emphasize supervisory and management skills, basic and advanced culinary techniques, an understanding of basic food science, hospitality skills, financing, accounting, and marketing. Courses are demanding, both academically and physically; they require energy, the ability to work under pressure, and a commitment to excellence. The Oak Cafe is a small, fine dining establishment on campus that provides a management training lab for advanced students in the program.

Career Opportunities

There is an increase in demand for cooks, chefs and managers in all types of restaurants and food service operations.

Employment opportunities exist with hotels, motels, inns, motor lodges, resorts, residential hotels, bed and breakfast operations, clubs, theme parks, convention centers and cruise lines.

Hospitality Management: Culinary Arts/Restaurant Management

Preparation for a career in food service industry. All phases of food service operation are covered including career assessment, sanitation, safety, equipment, food science, basic and intermediate culinary skills, purchasing, cost control, supervision and restaurant management and production.

Requirements for Degree Major: 47 units

Core Requirements	Units
CISA 301, 310, 320	3
Hospitality Management 110	2
Hospitality Management 300	3
Hospitality Management 310	3

Concentration Requirements

	Units
HM 100	3
HM 115	2
HM 120	2
HM 125	2
HM 160	2
HM 162	2
HM 315/NUTRI 330	4
HM 340	2
HM 360	3
HM 370	2
HM 380	3
HM 498	5
NUTRI 300	3

Recommended Electives

HM 297	1-4
--------	-----

General Education Graduation Requirements:

Students must also complete the general education graduation requirements for an A.A. degree. See Graduation requirements.

Culinary Arts

Requirements for Certificate 40 units

HM 100	3
HM 110	2
HM 115	2
HM 120	2
HM 125	2
HM 160	2
HM 162	2
HM 300	3
HM 310	3
HM 315/NUTRI 330	4
HM 340	2
HM 360	3
HM 370	2
HM 380	3
HM 498	5

Restaurant Management

Requirements for Certificate (Recommended for students with extensive professional cooking experience.) 27 units

CISA 301, 310, 320	3
HM 100	3
HM 110	2
HM 120	2
HM 115	2
HM 300	3

HM 310	3
HM 340	2
HM 370	2
HM 498	5

Introductory Baking

Requirements for Certificate:	17 units
HM 160	2
HM 162	2
HM 300	3
HM 310	3
HM 315/NUTRI 330	4
HM 330	3

HM 100 Calculations in Foodservice Occupations 3 Units

Formerly: HM 50
Prerequisite: None
Advisory: MATH 25 or placement through assessment process.
Course Not Transferable UC or CSU
Hours: 54 hours LEC

This course is a study of mathematical principles in the context of commercial food production. Topics include study of recipe conversions and yields, production baking formulas, weights and measures, the metric system, and recipe and food cost analysis.

HM 101 Introductory Culinary Skills 1 Unit

Prerequisite: None
Course Not Transferable UC or CSU
Hours: 18 hours LEC

This introductory course is designed to provide the foundation in all entry level food preparation courses. It focuses extensively on the development of job skills, equipment utilization, weights, measurements, knife speed and accuracy, as well as kitchen product identification.

HM 110 Management and Supervision in the Hospitality Industry 2 Units

Formerly: HM 53
Prerequisite: None
Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.
Course Not Transferable UC or CSU
Hours: 36 hours LEC

The role of management in supervision including profiles of effective management styles, supervision and leadership is covered. Current theories of management and supervision of service industry are introduced.

HM 115 Advertising and Sales in Food Service 2 Units

Formerly: HM 57
Prerequisite: None
Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.
Course Not Transferable UC or CSU
Hours: 36 hours LEC

This course is an introductory presentation of principles involved in advertising for food service establishments. Topics covered include menu planning, design and pricing, marketing plans, market information systems, consumer behavior and internal and external promotions.

HM 120 Beverage Operation 2 Units

Formerly: HM 56
Prerequisite: None
Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.
Course Not Transferable UC or CSU
Hours: 36 hours LEC

This course is a study of beverages, both alcoholic and non-alcoholic, used in the food service industry. Topics include: beverage composition, production methods and regions, quality, characteristics, uses in drinks and food, beverage service; wine analysis, service and pairing with food; government regulations and licenses. Field trips are included.

HM 125 Legal Aspects of the Hospitality Industry 2 Units

Formerly: HM 61
Prerequisite: None
Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.
Course Not Transferable UC or CSU
Hours: 36 hours LEC

This course provides an explanation of legal aspects of the food service industry. Topics include government regulations, patron safety and rights; liability issues for food, alcohol, property and ownership protection; employee issues of fair hire and termination and forms of business organization.

HM 150 Catering 3 Units

Formerly: HM 58
Prerequisite: None
Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.
Course Not Transferable UC or CSU
Hours: 18 hours LEC; 108 hours LAB

This course covers the business and culinary aspects of catering. Topics include getting started in a catering business; laws and licenses; taxes and insurance; contracting; interviewing clients and organizing catered menus and events; pricing menus and services; staffing, equipping and transporting catered services; culinary techniques; and weddings and receptions.

HM 155 Mediterranean Cuisine 3 Units

Formerly: HM 64
Prerequisite: None
Advisory: HM 100, 102, and 315.
Course Not Transferable UC or CSU
Hours: 36 hours LEC; 54 hours LAB

This class presents the study of ingredients and culinary techniques used in preparing foods from the Mediterranean including France, Italy, Sicily, Greece, Spain, North Africa and regional focuses within these areas. The laboratory component will include skills development, productions and the use of equipment specific to preparation of Mediterranean foods.

HM 162 Fine Baking and Pastry (European) 2 Units

Formerly: HM 63B
Prerequisite: None
Corequisite: HM 315.
Advisory: MATH 25, ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.
Course Not Transferable UC or CSU
Hours: 18 hours LEC; 54 hours LAB

This course covers the theory and principles of fine baking and pastry with emphasis on the European tradition. Concentration is on cakes, fine pastry, chocolate work, decoration, and classic and modern desserts. All lecture and laboratory material is intended for students interested in commercial application in restaurants, bakeries and other food service facilities. Laboratory work allows individual and quantity production of products studied.

HM 180 Garde Manger 3 Units

Formerly: HM 59

Prerequisite: None

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Course Not Transferable UC or CSU

Hours: 36 hours LEC; 54 hours LAB

This course is an introduction to fancy culinary work. Use of tools, layout and planning; preparation of food decorations, molds, gelees and chaud froids; pates, galantines, aspics and other fancy food used in hotel and quality hospitality operations are included.

HM 290 Competitive Culinary Training 2-4 Units

Prerequisite: Hospitality Management 315 with a "C" or better.

Course Not Transferable UC or CSU

Hours: 18 hours LEC; 225 hours LAB

This course is a cooperative effort between the college, The American Culinary Federation and The Capital Chef's Associations. Students will work with instructors and local chefs to prepare themselves to compete in regional and national culinary competitions, using the American Culinary Federation format. Labs will include knife skills and hot food preparation. Field trips to local restaurants will be included to work with local chefs. This course may be taken 4 times for a maximum of 12 units.

HM 297 Internship in Hospitality Management 2-4 Units

Formerly: HM 75

Prerequisite: Must have completed 15 units in Hospitality Management with a grade of "C" or better.

Advisory: MATH 25, ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment process.

Course Not Transferable UC or CSU

Hours: 18 hours LEC; 225 hours LAB

This course is a cooperative effort between the college and hospitality industries in the community to provide training through practical on-the-job experience. Internship sponsors/employers assist in the acquisition of skills and application of knowledge learned in the classroom. May be taken 4 times for credit for a maximum of 8 units.

HM 300 Becoming a Chef 3 Units

Formerly: HM 40

Prerequisite: None

Course Transferable to CSU

Hours: 54 hours LEC

This course will cover the history of the culinary profession, explore the numerous avenues of opportunity, and study the advantages of continuing education in the field. Field trips provide exposure to different types of kitchens, industry food shows, and produce markets. The course covers the backgrounds and approaches of successful chefs and restaurateurs.

HM 310 Sanitation, Safety and Equipment 3 Units

Formerly: HM 51

Prerequisite: None

Advisory: MATH 204, ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment process.

Course Not Transferable UC or CSU

Hours: 54 hours LEC

This course covers all phases of food sanitation; cause, control and investigation of illnesses caused by food contamination; sanitary practices in food preparation, proper dishwashing procedures; sanitation of kitchen, dining room, and all equipment; cleaning materials and procedures; garbage and refuse disposal. The course includes general safety precautions, including elementary first aid; maintenance and operation of appropriate food service equipment; and elements of kitchen planning and types of equipment used.

HM 315 Food Theory and Preparation 4 Units

Formerly: HM 16

Prerequisite: None

Corequisite: MATH 32 or placement through assessment process.

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Course Transferable to CSU

Hours: 36 hours LEC; 108 hours LAB

This course is a comprehensive study of basic principles of food science and theory and techniques involved in food preparation. A study of the factors that influence foods and the changes which occur in foods during preparation. Emphasis is on basic cooking skills and theory application. Not open to students who have completed Nutrition and Foods 16. (CAN FCS 8)

HM 320 Breads, Yeast Doughs and Pastry 2 Units

Formerly: HM 63A

Prerequisite: None

Advisory: MATH 25, ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Course Transferable to CSU

Hours: 18 hours LEC; 54 hours LAB

This course covers theory and principles of doughs, yeast and pastries with emphasis in bread production, sweet and savory doughs, and egg doughs. Topics include: croissant, puff dough, and pate-a-choux, traditional breakfast pastries and American cookies and teacakes. All lectures and laboratory material is intended for students interested in commercial application in restaurants, bakeries and other food service facilities. Laboratory work allows individual and quantity production of products studied.

HM 330 Advanced Baking and Pastry 3 Units

Formerly: HM 63C

Prerequisite: HM 160 and 162.

Advisory: HM 102.

Course Transferable to CSU

Hours: 36 hours LEC; 54 hours LAB

This course focuses on commercial production of baked products, pastries, candies, restaurant style desserts and wedding cakes. Lecture emphasizes knowledge and understanding of baking science; laboratory hours are spent in commercial production. Products include European style breads, Grande Buffet presentation, restaurant style plate presentation, frozen desserts, tortes, cakes, sauces, tarts, pulled sugar, piping and chocolate work. Emphasis is placed on production of high quality products and professional presentation.

HM 340 Cost Control in the Food Service Industry 2 Units

Formerly: HM 54

Prerequisite: None

Advisory: MATH 25, ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment process.

Course Transferable to CSU

Hours: 36 hours LEC

This course covers accounting and cost control principles in the food service industry. It includes the use of accounting techniques to analyze food and labor cost control, business operations, budgeting, financing and profit and loss statements.

HM 360 Professional Cooking 3 Units

Formerly: HM 52

Prerequisite: HM 315 with a grade of "C" or better.

Advisory: HM 100 and 102.

Course Transferable to CSU

Hours: 36 hours LEC; 54 hours LAB

This course presents the study of intermediate culinary techniques, production standards, recipe analysis, presentation, stocks, sauces, and major ingredients used in professional cooking. The laboratory component will include use of equipment, skills development and time management in the commercial kitchen.

HM 370 Dining Room Management 2 Units

Formerly: HM 60B

Prerequisite: HM 100, 102.

Corequisite: HM 498 (to include a minimum of 8 hours per week of work experience in the operation of the front of the house for The Oak Cafe at American River College - providing set up and service in the dining room, internal and external marketing, and daily operating reports).

Course Transferable to CSU

Hours: 36 hours LEC

The study of restaurant management with the focus on service and the dining room. The course includes the study of an historical view of service, quality and exceeding expectations, methods of service, management of service operations and personnel, internal and external marketing, and daily reports and controls.

HM 380 Restaurant Management and Production 3 Units

Formerly: HM 60A

Prerequisite: HM 100, 102, 315.

Corequisite: HM 498 (to include a minimum of 16 hours per week of work experience in the commercial kitchen of The Oak Cafe at American River College, or other site as assigned - effectively and efficiently producing food for the campus restaurant, campus catering or other commercial use).

Course Transferable to CSU

Hours: 54 hours LEC

The study of restaurant management with the focus on the kitchen. The course includes the study of successful restaurant concepts; food styles and ethnic influences; production methods and standards; menu design, including specific purchasing and cost control; application of sanitation and safety standards; employee scheduling, motivation and supervision; and product marketing.

HM 494 Topics in Hospitality Management 1-3 Units

Formerly: HM 47

Prerequisite: None

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment process.

Course Transferable to CSU

Hours: 18-54 hours LEC

This course is designed to give students an opportunity to study topics in Hospitality which are job oriented and not included in current offerings. The course may be repeated for up to 6 units of credit provided there is no duplication of topics.

HM 498 Work Experience in Hospitality Management 2-4 Units

Formerly: HM 48

Prerequisite: None

Corequisite: Maintain a minimum of 7 units.

Advisory: ENGWR 102 or 103 and ENGRD 116 or ESLR 320, ESLL 320, and ESLW 320, or placement through assessment.

Course Transferable to CSU

Hours: 18 hours LEC; 225 hours LAB

This course is a cooperative effort between the college and hospitality employers in the community. Discussion topics include performance based objectives, resume writing, interviewing and career planning. May be taken 4 times for credit up to 12 units.