

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

*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.....	AREA C..... 3	AREA B..... 3	AREA D..... 3
MATH-045.....	AREA-E..... 3	RM-064.....	RM-012.....
HRCM-001.....	HRCM-062A/B/C/D..... 2	RM-011.....	HRCM-004.....
HRCM-067.....	RM-061.....	HRCM-001.....	HRCM-005..... 3
RM-010.....	RM-063.....	HRCM-003.....	HRCM-015X.....

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CIS-007.....  
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