HRCM: Advanced Hospitality Management

HRCM: Advanced Hospitality Management Certificate of Achievement

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 positions and advancement within the organization to an entry-level supervisory position in addition to acquiring skill that is utilized in hotel, restaurant, or casino organizations. Courses taken to satisfy this certificate requirements come from both the Hotel, Restaurant and Casino Management (HRCM), Business (BUS) and 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 computers and applications in hospitality.
- 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.

Course #	Title	Units
Required Core Courses		
BUS-001A	Beginning Principles of Accounting	4
CIS-007	Computer Information Systems	3
CUL 004	Culinary Concepts	3
HRCM-009	Introduction to Food and Beverage Management	3
HRCM-003	Hospitality Marketing	3
HRCM-060	Global Epicurean History	3
HRCM-015X	Occupational Work Experience	2
	Total	**21**