

# Hospitality

The Hospitality Management program offers courses for students planning to transfer as hospitality majors to four-year institutions as well as career and technical courses that can lead to certificates of proficiency and achievement.

Career options include event planning, travel and tourism, front office, reservations, sales, marketing, customer service, and management positions in hotels, restaurants, cruise lines, airlines, theme parks, attractions, clubs, and casinos.

## Academic and Career Pathway

Business and Technology (<https://www.miracosta.edu/academics/degree-and-certificate-programs/business-and-technology/>)

## Contact Information

**Chair:** Nate Scharff

**Dean:** Al Taccone

<https://www.miracosta.edu/academics/degree-and-certificate-programs/business-and-technology/hospitality/index.html>

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## Associate Degrees

### Associate in Arts Degrees

#### Hospitality Management

#### Restaurant Management

Students may earn one of the above-named associate degrees by completing a certificate of achievement and the general education courses required for MiraCosta College's Associate in Arts degree (see Associate Degrees (<http://catalog.miracosta.edu/degreecertificatetransferinfo/requirements/>)). Students should meet with a MiraCosta counselor to identify required courses and to develop a written educational plan for the specific degree or certificate they wish to earn.

### Associate in Science Degree

#### Hospitality Management for Transfer

This program provides students with the broad technical background required in today's increasingly diverse hospitality industry. The Associate in Science in Hospitality Management for Transfer prepares students for success in a baccalaureate degree program at a participating California State University (CSU) campus. Students learn about the hospitality management industry, and once they earn a bachelor's degree they can expect to find entry-level management employment in the restaurant, lodging, food service, recreation, gaming, or tourism industries.

Following transfer to a participating CSU campus, students will be required to complete no more than 60 units to obtain a bachelor's degree; however, some CSU campuses accepting

this degree may require additional lower-division major preparation.

This degree may not be appropriate preparation for students transferring to a CSU campus not accepting this degree or to a university or college that is not part of the CSU system. Students should consult with a MiraCosta counselor for further information regarding the most efficient pathway to transfer as a hospitality management major and to determine which CSU campuses are participating in this program.

## Graduation Requirements

- ▶ Complete a minimum of 60 CSU-transferable semester units.
- ▶ Complete all courses in the major with a "C" or "P" or better.
- ▶ Complete the Cal-GETC general education pattern.
- ▶ Obtain a minimum CSU-transferable grade point average of 2.0.
- ▶ Complete a minimum of 12 semester units in residence at MiraCosta College.

## Program Student Learning Outcome

Upon completion of this program, the student will be able to demonstrate skills and strategies to succeed in global hospitality industry organizations.

## Course Requirements

Required courses:

HOSP 100	Introduction to Hospitality Management	3
List A: Select 3 courses (9 units).		9
ECON 102	Principles of Economics: MICRO *	
HOSP 114	Hospitality Law	
HOSP 133	Introduction to Hotel Management	
HOSP 150	Hospitality Cost Control	
HOSP 153	Introduction to Food and Beverage Management	
List B: Select 2 courses (6-9 units).		6-9
Any course from List A not already used.		
ACCT 201	Financial Accounting	
BUS 140	Legal Environment of Business	
BTEC 180	Biostatistics *	
or BUS 204	Business Statistics	
or PSYC 104	Statistics for Behavioral Science	
or PSYC 104H	Statistics for Behavioral Science (Honors)	
or SOC 125	Introduction to Statistics in Sociology	
or STAT C1000	Introduction to Statistics	
or STAT C1000E	Introduction to Statistics (Embedded Support)	
or STAT C1000H	Introduction to Statistics (Honors)	
<b>Total Units</b>		<b>18-21</b>

\* Course satisfies a general education requirement on the Cal-GETC pattern. To ensure this degree is completed with no more than 60 units, students should select courses that will also satisfy a GE requirement. Note: All of the statistics courses listed are also GE courses.

**NOTE:** Students are strongly advised to select courses that meet lower-division major preparation requirements at their

transfer university and to complete the History, Constitution, and American Ideals requirement prior to transfer.

## Certificates

### Certificate of Achievement

#### Hospitality Management

This certificate provides students with the broad technical background required in today's increasingly diverse hospitality industry. It was developed with input from professional industry members who comprise the MiraCosta College Hospitality Management Advisory Board as well as the cooperation of local hospitality executives and members. Courses in this program complement the skills learned on the job and are valuable to either the person who is seeking a certificate/degree or the individual who is already in the field and desires to increase their overall effectiveness in a particular area.

#### Program Student Learning Outcomes

Upon completion of this program, the student will be able to do the following:

- ▶ Identify specific job titles within the hospitality, food service, and tourism industries and describe the responsibilities of the positions as well as the outlook for future job growth.
- ▶ Research, compare, and prepare written documents reviewing a specific legal procedure used in hotels/motels or restaurants.
- ▶ Develop an operational strategy for a restaurant.

#### Course Requirements

Required courses:		
BUS 117	Human Resources Management	3
BUS 132	Marketing	3
HOSP 100	Introduction to Hospitality Management	3
HOSP 114	Hospitality Law	3
HOSP 150	Hospitality Cost Control	3
Select at least 6 units from the following:		6
HOSP 130	Conference and Special Event Management	
HOSP 133	Introduction to Hotel Management	
HOSP 153	Introduction to Food and Beverage Management	
<b>Total Units</b>		<b>21</b>

### Certificate of Achievement

#### Restaurant Management

The Restaurant Management Certificate of Achievement provides students with the broad technical background necessary in today's increasingly diverse food services industry. Requirements for the certificate were developed with input from professional industry members who comprise the MiraCosta College Hospitality Management Advisory Board as well as with cooperation from local restaurant and food services executives. Courses for this certificate complement the skills learned on the job and are valuable to either the person seeking a certificate/degree or the individuals already employed in the field and seeking to increase their overall effectiveness with new skills qualifying them for promotions.

### Program Student Learning Outcomes

Upon completion of this program, the student will be able to do the following:

- ▶ Research a specific human resource responsibility for the hospitality industry and interview a hospitality management professional about the research findings.
- ▶ Create a marketing plan for a product/service in hospitality marketing.
- ▶ Develop an operational strategy for a restaurant.

#### Course Requirements

Required courses:		
BUS 117	Human Resources Management	3
BUS 130	Entrepreneurship and Small Business Management	3
BUS 132	Marketing	3
HOSP 100	Introduction to Hospitality Management	3
HOSP 114	Hospitality Law	3
or HOSP 130	Conference and Special Event Management	
HOSP 150	Hospitality Cost Control	3
HOSP 153	Introduction to Food and Beverage Management	3
<b>Total Units</b>		<b>21</b>

### Certificate of Proficiency

#### Food, Beverage, and Restaurant

This certificate program is designed to prepare students with the specific technical and supervisory job skills employers demand for entry-level management positions.

#### Program Student Learning Outcome

Upon completion of this program, a student will be able to develop an operational plan for a restaurant.

#### Course Requirements

Required courses:		
BUS 130	Entrepreneurship and Small Business Management	3
or HOSP 130	Conference and Special Event Management	
HOSP 100	Introduction to Hospitality Management	3
HOSP 150	Hospitality Cost Control	3
HOSP 153	Introduction to Food and Beverage Management	3
<b>Total Units</b>		<b>12</b>

### Certificate of Proficiency

#### Guest Services and Concierge

This certificate prepares students for entry-level work in the hospitality industry with a focus on guest services. The courses in this certificate also apply to the Hospitality Management Certificate of Achievement.

**Program Student Learning Outcome**

Upon completion of this program, the student will be able to research, compare, and prepare written documents reviewing a specific legal procedure used in hotels/motels or restaurants.

**Course Requirements**

Required courses:		
BUS 117	Human Resources Management	3
or BUS 136	Human Relations in Business	
BUS 131	Management Principles	3
HOSP 100	Introduction to Hospitality Management	3
HOSP 133	Introduction to Hotel Management	3
<b>Total Units</b>		<b>12</b>

**Certificate of Proficiency**

**Meeting, Convention and Event Management**

Students gain the skills and knowledge needed for planning and managing successful meetings, conferences, trade shows, weddings, and other special events.

**Program Student Learning Outcome**

Upon completion of the program, the student will be able to develop a written portfolio to create a "mock event" as specified.

**Course Requirements**

Required courses:		
BUS 117	Human Resources Management	3
or BUS 130	Entrepreneurship and Small Business Management	
or BUS 136	Human Relations in Business	
BUS 132	Marketing	3
BUS 133	Project Management	3
HOSP 114	Hospitality Law	3
HOSP 130	Conference and Special Event Management	3
<b>Total Units</b>		<b>15</b>

**Courses**

**HOSP 100: Introduction to Hospitality Management**

Units: 3  
 Prerequisites: None  
 Acceptable for Credit: CSU  
 Lecture 3 hours.  
 Course Typically Offered: Fall, Spring

This course provides an overview of the structure and financial performances of the hospitality industry, including food and lodging, resorts, tourism enterprises, attractions, and related operations. It emphasizes orientation to customer service, cultural/economic trends, and career opportunities. Students may be required to visit various hospitality sites. C-ID HOSP-100

**HOSP 114: Hospitality Law**

Units: 3  
 Prerequisites: None  
 Acceptable for Credit: CSU  
 Lecture 3 hours.  
 Course Typically Offered: Spring

This course covers the legal principles that apply to the hospitality industry, including possible legal issues for hotel and restaurant operators as well as rights and responsibilities of hospitality establishments. Topics include how U.S. laws and regulations affecting the lodging industry have increased and how hoteliers and restaurant operators can avoid lawsuits. This course allows students to gain Hospitality Law certification from the Educational Institute of the American Hotel and Lodging Association. C-ID HOSP-150.

**HOSP 130: Conference and Special Event Management**

Units: 3  
 Prerequisites: None  
 Acceptable for Credit: CSU  
 Lecture 3 hours.  
 Course Typically Offered: Spring

This course introduces students to the field of conference and special event management. Students examine the different types of conferences and special events and the types of organizations that stage those events. The course also covers the role of the planner, including setting objectives, program design, budgeting, site selection, negotiations, contracts, speaker selection, registration, on-site logistics, transportation, and security and legal issues.

**HOSP 133: Introduction to Hotel Management**

Units: 3  
 Prerequisites: None  
 Acceptable for Credit: CSU  
 Lecture 3 hours.  
 Course Typically Offered: Spring

This course introduces students to the operating system and components of a hotel-resort facility. Topics include front office, housekeeping, food and beverage, sales and marketing, accounting, property maintenance, human/resource management, and information systems. C-ID HOSP-140.

**HOSP 150: Hospitality Cost Control**

Units: 3  
 Prerequisites: None  
 Acceptable for Credit: CSU  
 Lecture 3 hours.  
 Course Typically Offered: Fall

This course introduces students to the analysis and management of food, beverage, labor, and other costs within a hospitality operation. It emphasizes problem solving and applying cost-control techniques to maximize profits while managing expenses. Topics include establishing standards, cost-volume-profit-analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention, and labor control. C-ID HOSP-120.

## Hospitality

### **HOSP 153: Introduction to Food and Beverage Management**

Units: 3

Prerequisites: None

Acceptable for Credit: CSU

Lecture 3 hours.

Course Typically Offered: Spring

This course explores management techniques and procedures as they relate to commercial and institutional food and beverage facilities. Topics include functions of management, food and beverage marketing, menu development, nutrition and food service operations, cost controls and pricing strategies, and labor and service techniques. C-ID HOSP-130.

### **HOSP 292: Internship Studies**

Units: 0.5-14

Prerequisites: None

Corequisite: Complete 54 hours of work per unit, paid or unpaid.

Enrollment Limitation: Instructor, dept chair, and Career Center approval. Fourteen unit maximum in any combination of work experience education and/or internship studies per semester.

Acceptable for Credit: CSU

Course Typically Offered: Fall, Spring, and Summer

This course provides students the opportunity to apply the theories and techniques of their discipline in an internship position in a professional setting under the instruction of a faculty-mentor and site supervisor. It introduces students to aspects of the roles and responsibilities of professionals employed in the field of study. Topics include goal-setting, employability skills development, and examination of the world of work as it relates to the student's career plans. Students must develop new learning objectives and/or work/intern at a new site upon each enrollment.

### **HOSP 296: Topics in Hospitality**

Units: 1-3

Prerequisites: None

Acceptable for Credit: CSU

Lecture 1 hour.

Lecture 2 hours.

Lecture 3 hours.

Course Typically Offered: To be arranged

This course gives students an opportunity to study topics in Hospitality that are not included in regular course offerings. Each Topics course is announced, described, and given its own title and 296 number designation in the class schedule.

### **HOSP 299: Occupational Work Experience Education**

Units: 0.5-14

Prerequisites: None

Corequisite: Complete 54 hours of work per unit, paid or unpaid.

Enrollment Limitation: Career Center approval. Fourteen unit maximum in any combination of work experience education and/or internship studies per semester.

Acceptable for Credit: CSU

Course Typically Offered: Fall, Spring, and Summer

This course is intended for students who are employed in a job directly related to their major or career area of interest. It allows such students the opportunity to apply the theories and skills of their discipline to their position and to undertake new responsibilities and learn new skills at work. Topics include goal-setting, employability skills development, and examination of the world of work as it relates to the student's career plans. Students must develop new learning objectives and/or work/intern at a new site upon each enrollment.