

Hospitality Leadership Associate of Applied Science Culinary Concentration

Full-Time, Fall Start

www.pima.edu/hospitality-aas

Learn the fundamental principles of hotel and restaurant management, combined with culinary arts while completing lower-division required courses for a bachelor's degree in Hospitality Management.

Conditional Enrollment Program: You will be eligible to enroll in CUL courses once you have completed the requirement in Program Admission and the Department has authorized your enrollment. See the program director or advisor for more information.

Title IV Financial Aid eligible: Yes

What can I do with this degree?

Career options: Become an accommodation manager, catering manager, chef, event manager, restaurant manager, hotel manager, baker or baker's assistant.

Academic options: Complete a bachelor's degree in Hospitality Leadership in Tucson through a partnership with Northern Arizona University or Grand Canyon University. This program may apply toward a Bachelor of Applied Science (BAS) at other institutions. See an advisor

CHOOSE YOUR COURSES WITH YOUR COLLEGE ADVISOR

Placement

Students must meet prerequisite standards before taking WRT 101 and to meet the Math Competency in the pathway below. If you are not prepared for these courses based on placement results you will need to take courses to build your skills prior to taking them. The sequence of courses follows.

Math: ICS 081 > MAT 092

Reading: ACL 080 > REA 091

Writing: ACL 080 > WRT 090 > WRT 101 (or WRT 101S can replace both WRT 090 and WRT 101)

If BUS 151, GTM 105, or a MAT course higher than MAT 106 is chosen additional coursework may be needed.

Semester Pathway

This pathway is a suggested sequence of courses for your program of study. Work with an advisor to develop a unique pathway for you based on your placement recommendations, any prior college courses and your specific situation.

General Education Note: When General Education (Gen. Ed.) credits are listed below, select from the appropriate General Education course list linked from the program website. Some programs recommend specific courses.

For this pathway, ensure that one Gen. Ed. course fulfills the C or G requirement.

Semester 1 - Fall (Semester Total: 15 credits)

CUL 105: Food Service Nutrition and Sanitation (3 credits)

CUL 140: Culinary Principles (3 credits)

HRM 100: Introduction to the Hospitality Industry (3 credits)

Gen. Ed.: CTE Communication List. Recommend: **WRT 101:** English Composition I (3 credits)

Gen. Ed.: CTE Arts & Humanities List. Recommend: **HUM 260** Intercultural Perspectives (3 credits)

Semester 2 - Spring (Semester Total: 15 credits)

CUL 130: Savory Cuisine (3 credits)

CUL 185: Catering Operations (3 credit)

HRM 104: Hotel Food and Beverage Management (3 credits)

HRM 140: Introduction to Bar and Beverage Management (3 credits)

HRM 210: Managing Customer Service for the Hospitality Industry (3 credits)

Semester 3 - Summer (Semester Total: 4 credits)

HRM 199WK: Co-op Work: Hotel and Restaurant Management (1 credit)

CUL 150: Garde Manger (3 credits)

Semester 4 - Fall (Semester Total: 17 credits)

CUL 101: Principles of Restaurant Operations (3 credits)

CUL 160: Bakery and Pastry Production I (3 credits)

CUL 170: Dining Room Operations (2 credits)

CUL 174: From Garden to Table (3 credits)

Gen. Ed.: CTE Social & Behavioral Sciences List. Recommend: or **ECN 150** An Economic Perspective (3 credits)

Gen. Ed.: CTE Mathematics & Science List Recommend: **MAT 106:** Elementary Data with Spreadsheets (3 credits)
or **MAT 142:** Topics in College Mathematics (3 credits)

Semester 5 - Spring (Semester Total: 13-14 credits)

CUL 180: Food in History (3 credits)

CUL 251: International Cuisine: World of Flavor (3 credits)

CUL 256: Special Diets (3 credits)

CUL 289: Culinary Capstone II (1 credits)

Gen. Ed.: CTE Other List Recommend: **CIS 120:** Computer Applications for Business (4 credits)

PROGRAM TOTAL: 64-65 credits

Program/Major/Concentration Codes: AASHSP/HSP/HSPC

**Find more information about this program at:
www.pima.edu/hospitality-aas**