

Hospitality Leadership Associate of Applied Science Hotel and Restaurant Management Transfer 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 MAT 142 and WRT 101 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 > MAT 142

Reading: ACL 080 > REA 091

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

If MAT 151 or higher 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)

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

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

WRT 101: English Composition I (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)

WRT 102: English Composition II (3 credits)

Semester 4 - Fall (Semester Total: 15 credits)

CUL 101: Principles of Restaurant Operations (3 credits)

HRM 101: Front Office Procedures (3 credits)

HRM 150: Hospitality Property Management (3 credits)

HRM 211: Hospitality Sales and Marketing (3 credits)

Gen. Ed.: AGEC Mathematics List. Recommend: **MAT 142:** Topics in College Mathematics (3 credits)

Semester 5 - Spring (Semester Total: 16 credits)

ACC 211: Financial Accounting (3 credits)

HRM 235: Hospitality Law (3 credits)

HRM 245: Hospitality Human Resources Management (3 credits)

HRM 270: Hospitality Information Technology (3 credits)

Gen. Ed.: AGEC Biological & Physical Science List Recommend: **BIO 127IN:** Human Nutrition and Biology(4 credits)

Semester 6 - Summer (Semester Total: 6-7 credits)

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

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

PROGRAM TOTAL: 71-72 credits

Program/Major/Concentration Codes: **AASHSP/HSP/HSPT**

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