

HOTEL MANAGEMENT (HM)

Credit Courses

HM 150 Hospitality Law (3 Units)

Hours: 54 (54 lecture)

Students learn to apply hospitality law to everyday issues at their work site, including regulating hotel responsibilities to guests, guest rights, hotel facility regulations, and employee rights.

Transfer Information: CSU Transferable

HM 151 Front Office Operations (3 Units)

Hours: 54 (54 lecture)

Competencies necessary to successfully supervise hotel front office operations. Understanding and practical application of front office operations, including reservations, registration, checkout, settlement, security, accounting and audits.

Transfer Information: CSU Transferable

HM 152 Housekeeping Operations (3 Units)

Hours: 54 (54 lecture)

Competencies necessary to successfully supervise housekeeping operations. Responsibilities of housekeeping department in relation to other departments and the skills to supervise the housekeeping and laundry staff.

Transfer Information: CSU Transferable

HM 153 Food And Beverage Operations (3 Units)

Hours: 54 (54 lecture)

Provides the skills necessary to supervise a hotel food and beverage department. Understanding department responsibilities and staff supervision issues in addition to a variety of food and beverage operations, including pricing, controls, marketing and financial management. Mastery of menu planning and serving and preparing foods using safe and sanitary procedures.

Transfer Information: CSU Transferable

HM 256 Supervision In The Hospitality Industry (3 Units)

Hours: 54 (54 lecture)

Provides the competencies necessary to supervise in the hospitality industry. Practice in a wide range of supervisory skills, such as effective communications, training, coaching, evaluating, disciplining and managing conflict. Understanding techniques for managing productivity and change.

Transfer Information: CSU Transferable

HM 257 Hospitality Sales and Marketing (3 Units)

Hours: 54 (54 lecture)

Through study and practical application in a hospitality setting, students will learn to apply effective sales and customer service techniques through the understanding of service encounters, guest behavior, data, pricing strategies, selling and entrepreneurship.

Transfer Information: CSU Transferable

HM 258 Security And Loss Management (3 Units)

Hours: 54 (54 lecture)

Provides the competencies necessary to understand hospitality security systems and to implement appropriate security procedures. Practice of strategies to address hospitality security concerns and emergency situations.

Transfer Information: CSU Transferable

HM 259 Training And Development Skills For Hospitality Professionals (3 Units)

Hours: 54 (54 lecture)

Provides the competencies necessary to develop hospitality staff members through effective coaching, mentoring, evaluating and training. Includes assessing development needs, mentoring, instructional design and assessing training and development initiatives in the hospitality industry.

Transfer Information: CSU Transferable

HM 290 Hotel Work Experience (3-4 Units)

Hours: 300 (300 lab)

Consists of 225-300 hours of work in hotel employment. Supervised employment of students with the intent of creating student awareness of hospitality management employment opportunities. Students perform assigned responsibilities as an employee, follow employer's policies, and write individual learning objectives. Course restricted to 3 repetitions

Transfer Information: CSU Transferable

HM 295 Internship in Hotel Management/Culinary Arts (4 Units)

Hours: 210 (210 lab)

Structured internship program in which students gain experience in community organizations related to the discipline.

Transfer Information: CSU Transferable