

FOOD AND BEVERAGE MANAGEMENT ASSOCIATE IN SCIENCE DEGREE

Division: Career Technical Education

PROGRAM CODE: 1S07848A

Financial Aid Eligible

The **Associate of Science Degree in Food and Beverage Management** offers coursework in restaurant management, beverage operations, managed food services and event management. Coursework emphasizes the role of guest services, effective communication, leadership strategies, ethical decision-making, financial and performance analytics, best practices and emerging trends in a global and diverse market. Students will prepare for a career in the growing restaurant and food service industry. Students will prepare for a career in the growing restaurant and food service industry and/or to transfer to a four-year university. To earn an Associate Degree students must complete: (1) all major course requirements with a grade of C or better; (2) Cypress College Native General Education requirements; California State University General Education Breadth requirements (CSU GE Breadth) or IGETC General Education requirements; (3) the social justice, equity, and sustainability and reading requirements; (4) any elective courses to complete a minimum of 60 units; and, (5) have a minimum GPA of 2.0. At least 50% of all major course work must be completed at Cypress College.

Courses that fulfill major requirements for an Associate Degree at Cypress College might not be the same as those required for completing the major at a transfer institution offering a Baccalaureate Degree. For information on specific university requirements, please consult with your counselor, or visit the Transfer Center. This degree requires a total of 38 units in the major in addition to other graduation requirements.

Code	Title	Units
Required Courses are listed in suggested sequence (38 units):		
HRC 100 C or HRC 100HC	Nutrition Honors Nutrition	3
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 125 C	Restaurant Management	3
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 152 C	Menu Planning and Purchasing	3
HRC 164 C	Hospitality Law	3
HRC 170 C	Beverage Management	3
HRC 230 C	Hospitality Leadership	3
HRC 231 C	Cost Control in Hospitality	3
HRC 232 C	Event Management	3
HRC 290 C or HRC 295 C	Hospitality Capstone Internship	3
Total Units		38

Program Student Learning Outcomes

OUTCOME 1: Acquire the necessary skills for hospitality and culinary arts employment to include demonstrated ability in effective communications,

key performance metrics, ethical and critical thinking, applied leadership and global perspectives. Emphasis will be placed on managing a diverse workforce and guest populations.

OUTCOME 2: Demonstrate competencies and techniques required for culinary and hospitality management to include sanitation and safety, nutrition, and food, beverage and lodging operations.

OUTCOME 3: Enhance student career and educational opportunities within the hospitality and culinary arts.

https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1511