

SUSTAINABLE FOOD AND BEVERAGE MANAGEMENT, ASSOCIATE IN SCIENCE

The model sequence of coursework below is one pathway for students to complete the program. The information below is not an official educational plan. An MPC Counselor can assist you with creating a personalized education plan based on your academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling and up-to-date program requirements.

Suggested 2-Year Course Sequence

Year 1

Fall		Units
ENGL 1A or ENGL 1AE	College Composition or College Composition: Enhanced	3
LIBR 50	Introduction to Library and Research Skills	1
HOSP 23	Culinary Foundations I	3
HOSP 53	Introduction to Food and Beverage Management	3
MPC GE Area C		3
Electives		2
Units		15

Spring

MPC GE Area A2 (MATH 16 or PSYC/SOCI 19 Recommended)		4
BUSI 120A	Basic Accounting	4
HOSP 64	Customer Service	3
Concentration Courses		3
Elective		1
Units		15

Year 2

Fall		Units
HOSP 63	Hospitality Supervision	1.5
MPC GE Area D		3
MPC GE Area F		3
Concentration Courses		3
Electives		6
Units		16.5

Spring

HOSP 58	Sanitation, Safety, Equipment	3
WORK 96	Professional and Essential Skills	1
HOSP 70	Hospitality Cost Control	3
WORK 99 or HOSP 20	Career-Focused Work Experience or Catering	1-2
MPC GE Area B and Lab		4
Concentration Courses or Electives		0-2
Units		12-15

Total Units **60**