

SUSTAINABLE FOOD AND BEVERAGE MANAGEMENT, ASSOCIATE IN SCIENCE

The Sustainable Food and Beverage Management program prepares students to work in the food and beverage industry. Students master the management skills necessary to work in both large and small operations, including restaurants, hotels, resorts, hospitals, schools, retirement homes, catering, and food trucks.

Learning Outcomes

Upon successful completion of the program, students will be able to:

- Demonstrate the ability to manage a team within the hospitality industry while using sustainable practices.

Associate in Science Degree Major Requirements

Code	Title	Units
Required Core		
BUSI 120A	Basic Accounting	4
HOSP 23	Culinary Foundations I	3
HOSP 53	Introduction to Food and Beverage Management	3
HOSP 58	Sanitation, Safety, Equipment	3
HOSP 63	Hospitality Supervision	1.5
HOSP 64	Customer Service	3
HOSP 66	Hospitality Career Readiness	1
HOSP 70	Hospitality Cost Control	3
Select one of the following Concentrations:		6-6.5
Baking and Pastry Arts Concentration		
Catering and Events Concentration		
Sustainable Culinary Arts Concentration		
Wine Service Concentration		
Entrepreneurship and Business Ownership		
Hospitality Online Marketing		
Select one to two units from the following:		1-2
COOP 99	Career-Focused Work Experience	
HOSP 20	Catering	

TOTAL MAJOR UNITS 28.5-30

Additional Requirements 30-31.5

Complete Competency Requirements, general education pattern (MPC General Education, CSU General Education, or IGETC), and electives, if needed, for a total of 60 degree-applicable units.

Recommended General Education Courses

BUSI 22	Effective Leadership in Business
or BUSI 42	Human Resources Management
BUSI 44	Introduction to Business Ownership/Management
ECON 2	Principles of Economics: Macro
MATH 16	Elementary Statistics
MATH 17	Finite Math
SPCH 1	Public Speaking

or SPCH 2 Small Group Communication

Total Units 60

Baking and Pastry Arts Concentration

Code	Title	Units
HOSP 77	Bakeshop: Yeasted and Non-Yeasted Breads	1
HOSP 78	Bakeshop: Basic Baking Techniques	1
HOSP 81	Bakeshop: Pies and Tarts	1
HOSP 82	Bakeshop: Cakes, Tortes and Decorating Techniques	1
HOSP 83	Bakeshop: French Pastries and Restaurant-Style Desserts	1
HOSP 84	Chocolate I: Introduction to Chocolate	0.5
HOSP 87	Bakeshop: Regional French Desserts	1
HOSP 88	Chocolate II: Chocolates and Confections	0.5

Total Units 7

Catering and Events Concentration

Code	Title	Units
HOSP 20	Catering	2
HOSP 60	Special Events Management	3
HOSP 61	Professional Meeting Planning	1.5

Total Units 6.5

Sustainable Culinary Arts Concentration

Code	Title	Units
HOSP 21	Urban Agriculture Culinary Arts	1.5
HOSP 22	Farm to Table Sustainable Cooking	1.5
HOSP 24	Culinary Foundations II	3

Total Units 6

Wine Service Concentration

Code	Title	Units
HOSP 40	Wine Fundamentals	1.5
HOSP 41	Wine Appreciation and Analysis	1.5
HOSP 42	Wine Service	1.5
HOSP 45	Food and Wine Pairing	1.5

Total Units 6

Entrepreneurship and Business Ownership

Code	Title	Units
BUSI 44	Introduction to Business Ownership/Management	3
BUSI 46	Entrepreneurial Mindset	3

Total Units 6

Hospitality Online Marketing

Code	Title	Units
BUSI 54	Introduction to E-Marketing	3
HOSP 51	Introduction to the Hospitality Industry	3

Select one to two units from the following: 1-2

COOP 99 Career-Focused Work Experience

HOSP 20 Catering

Total Units **7-8**

Please refer to the graduation requirements section of the Catalog for information about degree and certificate requirements including Reading and Writing, Mathematics, Information Competency, and General Education requirements.