

RESTAURANT & HOSPITALITY MANAGEMENT (RHM)

About the program

Programs in this field provide skills and competencies for positions in the hospitality industry. This unique program mirrors industry standards by providing training in a realistic work training environment.

Degrees/Certificates within this Program:

- Associate of Science Degree, Restaurant & Hospitality Management
- Certificate of Achievement, Restaurant & Hospitality Management

Career Opportunities

Employment opportunities in this field include:

- Chef
- Assistant Pastry Chef
- Line Cook
- Restaurant Manager
- Food Service Worker
- Food Processing Worker
- Caterer
- Food Service Manager
- Dietician
- Server
- Baker
- Front Desk Clerk
- Pastry Chef
- Reservations Clerk
- Host/Hostess

For more information

- Career & Technical Division, 707-476-4341
- Counseling & Advising, 707-476-4150

Associate of Science Degree, Restaurant & Hospitality Management

	Units
General Education Requirements	18.0
Program Requirements	
Core Courses	31.0-33.0
RHM 1 Intro to the Hospitality Industry	3.0
RHM 3 Bar and Beverage Management	3.0
RHM 6 Hospitality and Restaurant Marketing	3.0
RHM 8 Controlling Foodservice Costs	3.0
RHM 10 Culinary Fundamentals	3.0
RHM 14 Hospitality and Restaurant Management	3.0
RHM 17 Sanitation - ServeSafe Certification	3.0
RHM 24 Hospitality Human Resources Management and Supervision	3.0
RHM 32 Hospitality Business Ownership	3.0
RHM 42 Cooperative Work Experience Education	1.0-3.0
BUS 10* Intro to Business	3.0
Restricted Electives <i>(Choose 12 units from the list below)</i>	12.0
BT 51 Spreadsheet Applications	4.0
BUS 69 Business Plan Development	4.0
CIS 1* Computer Information Systems	4.0
DM 10 Digital Storytelling	4.0
DM 63 Desktop Publishing Applications	4.0
Unrestricted Electives as needed to complete 60 units total	
Total Units	60.0
* Course may be double counted toward General Education.	

About this Degree

Upon completion of the Restaurant & Hospitality Management A.S. Degree, students will understand the responsibilities of management in the restaurant business. Students will develop skills in purchasing, professional service, food and beverage cost control, legal aspects of operating a restaurant, and gain a solid foundation in basic culinary skills.

Suggested Program Sequence

For information about the program length and suggested sequence of courses for this degree, please see an Advisor or contact the Career & Technical Education Division.

Program Learning Outcomes

- Identify and apply current public health and safety standards as applied to hotel and restaurant settings.
- Describe methods and techniques to effectively recruit, train, and supervise hospitality and foodservice employees.
- Provide an inventory of methods and processes for maintaining the financial well being of lodging and foodservice facilities, including accounting, marketing, and cost control.