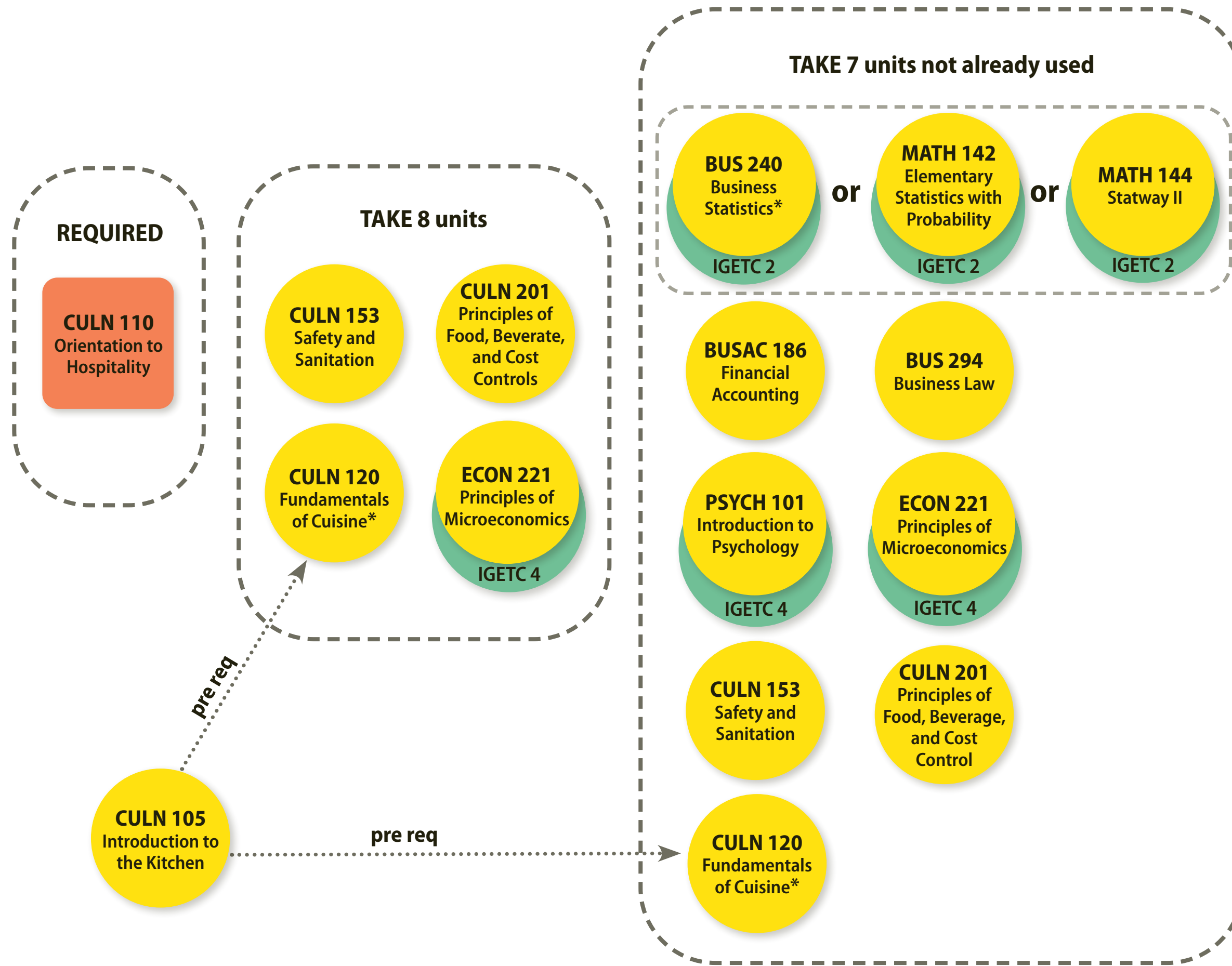
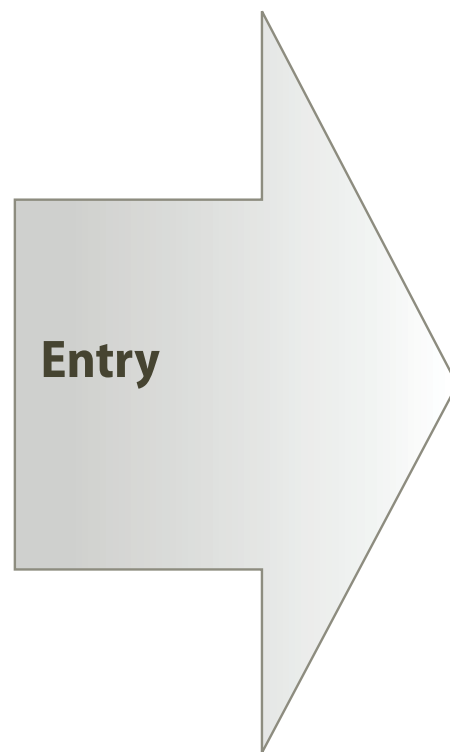


# Hospitality Management–AST

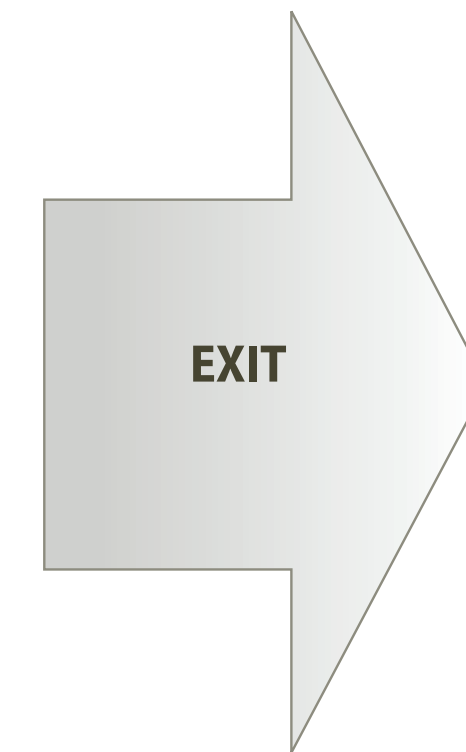


- Required
- Elective
- \* Prerequisite
- IGETC category

## PROGRAM LEARNING OUTCOMES

Students completing this program will be able to

1. Demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products.
2. Demonstrate current food service sanitation procedures.
3. Serve food according to professional industry standards.
4. Create menus that incorporated menu planning principles that maximize sales and profits.
5. Define the goals of various hospitality elements and related products and services.



## Careers in

- Employment in the Culinary Arts Industry
- Employment in the Hotel and Hospitality industry
- Restaurant management

Complete 60 degree applicable units along with completion of all required general education requirements. It is highly recommended that you see a counselor for specific courses that will best meet your educational plan/goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

For information about transferring, see:  
<https://www.dvc.edu/enrollment/transfer/index.html>

For information on careers in this field see:  
<https://www.dvc.edu/enrollment/career-employment/index.html>