

HOSPITALITY MANAGEMENT - TWO-YEAR CERTIFICATE OF COMPLETION (CC2)

Description

The Hospitality Management Two-Year Certificate of Completion is designed to give students a foundation for careers in hospitality management.

Program Learning Outcomes

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

1. Apply management, leadership, and interpersonal skills.
2. Apply customer service skills.
3. Demonstrate the use of hospitality industry-specific technologies.
4. Identify and apply food safety and sanitation practices.
5. Understand business and financial management.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Demonstrate the use of hospitality industry-specific communication.

ENTRANCE REQUIREMENTS

Academic Entrance Requirements

- Completion of or concurrent enrollment in WR 121 Academic Composition or BA 214 Business Communications
- Completion of MTH 015 Basic Mathematics or minimum placement Math Level 7

ADDITIONAL PROGRAM COSTS (BEYOND STANDARD TUITION/FEES AND TEXTBOOKS)

Material Costs

- Oregon Liquor Control Commission service permit: \$28.65
- Knives, uniforms, and additional supplies: approximately \$1,500

Enrollment Fees

- Specified courses: \$185 per credit fee for lab and consumable materials (see [program requirements](#) for courses with these fees indicated with: *courses*¹)

Course Requirements

Course	Title	Credits
Level 1 Foundation Courses		
BA 217	Accounting Fundamentals	4
CIS 120	Computer Concepts (or Computer Competency Test)	0-4
CIS 131	Software Applications	4
CUL 101	Introduction to Culinary Arts ¹	4
CUL 102	Food Safety and Sanitation	2
CUL 104	Applied Math for Culinary Arts	4
HM 101	Introduction to Hospitality	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4

LIB 100	Introduction to Finding Information	1
WR 121 or BA 214	Academic Composition Business Communications	3-4
Level 2 Core Courses		
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
HM 160	Wine and Specialty Beverage Management and Service ¹	4
HM 190	Dining Room Operations	5
HM 210	Menu Composition and Analysis	3
HM 230	Lodging Management	4
Total Credits		49-54

¹ Course carries a \$185 per credit fee for lab and consumable materials.

Advising Notes

Students should consult their advisor if they have transfer credits, are not able to attend full time, or are not at college level in reading, writing, and/or math.

This certificate is designed for students planning to enter their chosen career upon graduation. Often only selected credits are considered transferable to public or private baccalaureate institutions.

Performance Standards

- Academic Requirements:
 - Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
 - All courses in the program must be completed with a grade of C or higher.

Sample Plan

First Year		
Fall		Credits
CUL 104	Applied Math for Culinary Arts	4
CIS 120	Computer Concepts	0-4
HM 101	Introduction to Hospitality	4
LIB 100	Introduction to Finding Information	1
BA 214 or WR 121	Business Communications or Academic Composition	3-4
Credits		12-17
Winter		
CUL 101	Introduction to Culinary Arts	4
CUL 102	Food Safety and Sanitation	2
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 160	Wine and Specialty Beverage Management and Service	4
Credits		14

Spring

BA 217	Accounting Fundamentals	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
HM 210	Menu Composition and Analysis	3
Credits		10

Second Year

Fall

CIS 131	Software Applications	4
HM 190	Dining Room Operations	5
HM 230	Lodging Management	4
Credits		13
Total Credits		49-54