



PimaCommunityCollege
CENTER OF EXCELLENCE

Hospitality Leadership



Your support will complete the facility with top-of-the-line equipment to unlock the future for hospitality leaders.

**\$5.15M
Invested**



Hospitality Learning Lab

\$149,000

2,530 sq ft

- Multi-purpose room layout for maximum hands-on learning experiences
- State-of-the-art virtual reality learning equipment and technology
- Custom 3D virtual reality content for immersive learning
- Ultra high-definition mixed reality simulation portal

Production Kitchen

\$69,000

2,024 sq ft

- New Kitchen Display System
- New automated Far-UVC light disinfection system
- New commercial equipment
 - Stainless Steel Prep Areas
 - Commercial Range Ovens
 - Dish Washing Machine
 - Salamander Broiler
 - Commercial Mixers
 - Walk-in Freezer
 - Walk-in Refrigerator

Aztec Grill

\$25,000

1,355 sq ft

- Remodeled Service Counter
- New Service Line Equipment
- New automated Far-UVC light disinfection system
- Dynamic Digital Display Menu Signage
- Remodeled Action Stations

Bistro

\$20,000

1,271 sq ft

- All-new restaurant-quality furnishings
- Modern lighting fixtures and sound clouds
- New automated Far-UVC light disinfection system
- Stylized Privacy screen walls

Bakery & Pastry Kitchen

\$15,000

1,515 sq ft

- All-new baking service line and learning areas
- Modern commercial Baking equipment – Commercial Blast Chiller, Commercial Food Dehydrator, Sugar Warming Boxes
- Professional studio-quality recording and HD live streaming capabilities
- Multiple high-definition display monitors

“As a local business owner, I appreciate the skilled workforce that Pima’s hospitality program produces. It has made a significant difference in our hiring process.”

– Sarah Lee, Restaurant Owner

8,695 square feet of state-of-the-art learning space



More Info