Course Descriptions for all HOSPITALITY MANAGEMENT courses
(in order by semester)

CMTH 102 Speech Communication (Cr3) (3:0)
Basic principles of communication theory and practice, including speech preparation and delivery, and the effective use of critical thinking and listening in relation to intrapersonal, interpersonal, intercultural, and group communication.

CULA 102 Food Safety and Sanitation (Cr2) (2:0)
Causes and reduction of food borne illness, the HACCP system, proper sanitation methods, integrated pest management and government regulations. Restricted to Culinary Arts, Restaurant Management and Dining Room Operation students only.

ENGL 101 English I (Cr3) (3:0)
A writing-intensive course giving close attention to the process of writing through networked workshops and conferences involved in preparation and revision of drafts. The course develops skills in logical and focused writing, through development of a main point by means of supporting ideas and evidence. In addition, students learn to integrate information from secondary sources through the use of summary, paraphrase, and direct quotation in various forms of thesis-based writing. Prereq. - Competence in reading and writing as determined by English Department through testing and/or course work. Approved for the Honors Program.

FOOD 110 Food Preparation I (Cr4) (2:6)
Basic food preparations, including station assignments, theory, personnel organization, service and storage; lecture, demonstration, and participation. Pre.- or coreq.- HOSP 101 and CULA 102. Offered fall semester only.

HOSP 101 Introduction to the Hospitality Industry (Cr3)(3:0)
Survey of the hospitality and tourism industry; the industry as a systems network; the major industry sectors; retail and wholesale travel agency, lodging and accommodations, food and beverage.

ACCT 100 Accounting for Non-Accountants (Cr3) (3:0)
Introduces financial concepts to non-business majors; emphasizes the preparation of internal and external reports for use in the decision making process of business entities. Only one of the following: ACCT 100 or ACCT 101 may be applied to a degree. ACCT 100 cannot be used as a substitute for ACCT 101.

ACCT 101 Financial Accounting I (Cr3) (3:0)
Analysis and interpretation of basic accounting structure, systems, and controls applicable to various business entities. Only one of the following: ACCT 101 or ACCT 100 may be applied to a degree. ACCT 100 cannot be used as a substitute for ACCT 101.

ENGL 151 English II (Cr3) (3:0)
Students continue to develop the academic writing and critical reading skills begun in English I. Students may elect to work on introduction to literature (L), report writing (R), or technical writing (T). Prereq.- ENGL 101. Also available through Online Learning. ENGL 151L (literature option) is approved for the Honors Program and has a designated as a Diversity (D) core course.
FOOD 123 Menu Planning and Food and Beverage Cost Control (Cr3) (3:0)
Menu design from fast food operations through fine dining; emphasis on creating balanced menus that are profitable, consumer-driven and nutritionally proportioned; methods of establishing menu selection, cost control in food, beverage, and labor; profit margins, selling price strategy; truth in menu regulations and menu engineering as a marketing and merchandising tool. Offered spring semester only.

HOSP 105 Enhancing Guest Service (Cr3)(3:0)
This course is designed to provide the student with an understanding of the importance of guest service in a service economy and the critical necessity of service in hospitality management. Students will learn how to create value for guests by building guest loyalty. Specific skills will be enhanced including positive attitude projection, anticipation of and exceeding customer expectations and management tools that will help inspire others to offer excellent guest service.

HOSP 111 Food and Beverage Management (Cr3) (3:0)
This course is designed to provide students with an understanding of the hospitality food service industry, it's variety of operations/outlets and how to gain the skills to successfully manage these operations/outlets. Areas of study include an overview of food and beverage outlets, food service marketing, menu analysis, menu cost and pricing strategies. Analysis will be done on service standard operating procedures, types of service, food and beverage sourcing, and beverage management.

HOSP 130 Convention Services and Catering Management (Cr3) (2:2)
This course focuses on the foundation of convention services which includes reaching and servicing the group meetings and special event markets. The process of selling space, functions and events to groups will be covered. The course will also cover the management and marketing of catering on and off premises, including special event functions. The planning, financing, organizing, marketing and operations of catered events will be discussed. Students apply learning through the participation in 32 hours of on-campus catered events. Formerly FOOD 130.

HOSP 210 Human Resources Management for the Hospitality Industry (Cr3) (3:0)
Recruiting, selection, orientation, training and development, performance appraisals, compensation, discipline methods, and development of the skills to be a successful manager within the culturally diverse hospitality industry.

HOSP 215 Hospitality Sales and Marketing (Cr3) (3:0)
The course is designed to provide students with an understanding of marketing and sales, as they relate to the major decisions hospitality marketers face in balancing objectives and resources against the needs and opportunities in the global marketplace. The course focuses on the hospitality markets and products through a creation of a marketing plan. The increased role of hospitality technology to improve hospitality sales will also be addressed. Prereq. - HOSP101 and 105.

PSYC 103 Introduction to Psychology (Cr3) (3:0)
Research and psychotherapeutic methods, and the following topics: history of psychology, biological bases of behavior, sensation, perception, consciousness, learning, memory, language and thought, intelligence, motivation, emotion, human development, personality, stress and coping, psychological disorders, social behavior. Prereq. - Reading and writing competency as determined for ENGL 101. Course numbers ending with G are Writing Intensive (WI).
FOOD 250 Dining Room Operations (Cr4) (2:4)
This course provides instruction in and practical application of the operation of a restaurant dining room. Students will examine various topics in relation to front of the house operations, management practices, technology, trends and communication techniques. Students will engage in learning theory and practice of service fundamentals through a lab experience. Prereq. - HOSP101 and 130.

HOSP 212 Hospitality Financial Reporting (Cr3) (3:0)
This course will provide an understanding of the principles of finance and accounting and to comprehend the money implications of decisions in hospitality. Basic relevant financial concepts and financial tools are introduced to improve business decision making, including how to read balance sheets, income statements, profit and loss, cash flow statements, critical ratios and other financial measurements and to interpret what the numbers mean. Offered spring semester only.

HOSP 221G Hospitality Management Practicum (Cr3) (.5:15)
Structured work experience in selected hotels, resorts or restaurants; minimum of 225 contact hours. Students are required to function in a variety of workstations to reinforce learned classroom/lab skills. The student will be required to submit evaluations of his/her work. The application of hospitality management principles to the work environment services as valuable learning experience for the student. Prereq. - HOSP 101, 105, 111, 201, 210, 215 and ENGL 101.