

Hospitality Management (HOSP)

Courses

HOSP 1603. Introduction to Hospitality Management. 3 Hours.

Study of the hospitality industry from a global perspective. Emphasizes an introduction to the different sectors of the hospitality industry: food service, lodging, travel & tourism, and marketing of the sectors. Exposes students to experienced practitioners who provide real life case studies and perspectives on management in the hospitality environment. Provides career development perspectives and instruction as well as management roles and techniques. (Typically offered: Fall and Spring)

HOSP 2603. Purchasing and Cost Control. 3 Hours.

Food purchasing with emphasis on specifications. Relationship of food purchasing to available equipment. Receiving, storage, distribution, and inventory control. Meal quality control and costing. Food and nonfood materials, management of the purchasing process, and communication. Specification writing, menu analysis, and costing. Prerequisite: Must be a HESC, HNAD, FNAH or HOSP major or a EVMG-M student. (Typically offered: Fall and Spring)

HOSP 2611. Foodservice Sanitation. 1 Hour.

Principles and theory of food safety and sanitation in the hospitality and foodservice industries, focused on prevention of food borne illnesses and ensuring public health and consumer safety. Prerequisite: HNAD, FNAH, or HOSP major, NUTR-M students or CATEBS-FCSE students. (Typically offered: Fall and Spring)

HOSP 2633. Lodging Property Management. 3 Hours.

Examines the organization, duties and administration of the hotel. Includes: the rooms division, convention/meeting spaces, and general business operations. Pre- or Corequisite: HOSP 1603. (Typically offered: Fall and Spring)

HOSP 2643. Intro to Casino Management. 3 Hours.

This course provides an overview of casino operations including the economics of the casino and its interface with hotels and other organizations and the practices and problems associated with the casino management such as staffing, security, controls, taxation and entertainment. Prerequisite: HOSP 1603 and (Hospitality Management Bachelor of Science (HOSPBS) or Hospitality Management Minor (HOSP-M) or Event Management Minor (EVMG-M) students). (Typically offered: Fall, Spring and Summer)

HOSP 2653. Introduction to Hospitality Finance. 3 Hours.

Accounting principles, procedures and transactions used for the compilation of financial reports in hospitality industries. Prerequisite: HOSP 1603. (Typically offered: Fall and Spring)

HOSP 3301. Hospitality Pre-Internship. 1 Hour.

A study of job descriptions, responsibilities at the management level, structural operations, work procedures, job performance evaluations, job application, the resume and portfolio development in preparation for HOSP 4693 Hospitality Management Internship. Prerequisite: HOSP 1603, HOSP majors only, and junior standing. (Typically offered: Fall and Spring)

HOSP 3623. Introduction to Meetings and Events Management. 3 Hours.

Focuses on the planning and management of meetings and events in the hospitality industry. Includes developing event goals and objectives, site planning and management, event set up, risk management, food and beverage planning and management, budgeting, working with event services vendors, and marketing and promotion of events and meetings. Prerequisite: HOSP 1603, HOSP 2603, or Event Management Minor (EVMG-M) students. (Typically offered: Fall)

HOSP 3653. Hospitality, Dietetic Management and Human Resources. 3 Hours.

Function and methods of management as related to the hospitality, nutrition and dietetic industries. Topics include: recruitment, placement, talent management, training and development, and compensation. Prerequisite: HOSP 1603 or NUTR 1201, and junior standing. (Typically offered: Fall and Summer)

HOSP 3673. Event Safety and Venue Management. 3 Hours.

This course will provide students with the information, skills, and tools necessary to help provide a safe environment, reduce liability, and guide individual and group behavior at events. Students will learn how to develop a risk management and safety plan for an event and/or venue, how to identify and plan to avoid potential problems, and how to implement safety and crowd management plans to ensure a safe event. The primary focus of the course will be on live event and venue safety planning. Prerequisite: HOSP 1603, HOSP 2603, and HOSP 3623 or Event Management Minor (EVMG-M) students. (Typically offered: Spring)

HOSP 4602L. Culture and Cuisines of the World Practicum. 2 Hours.

Development of service management skills for the hospitality industry through preparation and service of food, staffing, professionalism, recipe standardization, menu planning, cost control, sanitation, safety, and overall quality assurance. Instruction for planning food flow from receiving to service of meals, including choosing proper equipment for the flow plan and service items. Student must have a current Food Managers Certificate which is achieved upon successful completion of HOSP 2611. Laboratory 7 hrs per week. Pre- or Corequisite: HOSP 4603. Prerequisite: NUTR 1213, HOSP 2603, HOSP 2611, Junior standing, Hospitality Management Bachelor of Science in Human Environmental Science (HOSPBS) majors only, and instructor consent required. (Typically offered: Fall and Spring)

HOSP 4603. Culture and Cuisines of the World. 3 Hours.

Explores foods and food ways of various cultural/ethnic groups. Considers origin and migration of foods and customs throughout the world. Studies food's relationship to cultural groups, geographical location, social practices and economic well-being. Analyzes impact of multiple cultures on foods, food preparation, and food ways in the U.S. Students must have a current Food Managers Certification, which is achieved upon successful completion of HOSP 2611. Pre- or corequisite: HOSP 4602L. Prerequisite: HOSP 1603, HOSP 2603, HOSP 2611, junior standing, HOSP majors only and instructor consent required. (Typically offered: Fall and Spring)

HOSP 4613. Festival Management and Analysis. 3 Hours.

This course provides students both knowledge and practical experiences of festival management and analysis. Lectures based on the selected textbook will systematically offer students the understanding of multiple aspects of a festival, such as alignment with the target attendees, connect to community and place, festival media platforms, and monitoring and evaluating festivals. Prerequisite: HOSP 1603, HOSP 2603, and HOSP 3623. (Typically offered: Fall)

HOSP 4643. Special Events Management. 3 Hours.

Hands-on study of special events. Planning activities include conception, planning, implementation, execution of the hospitality program's annual fundraising event and evaluation. The interaction between staff, customers, guests, vendors, and others necessary to implement a successful special event. Topics including marketing, public relations and volunteer coordination are implemented. Additional focus on catering through, hotels, restaurants, and private companies. Prerequisite: HOSP 1603, HOSP 2603, HOSP 3623 and HOSP majors only. (Typically offered: Spring)

HOSP 4653. Global Travel and Tourism Management. 3 Hours.

Course recounts the history of travel, explores the future, and discusses the components of tourism from a global perspective. An overview of tourism planning at the global level will be presented. A variety of planning theories, procedures and tourism guidelines to meet the diverse needs of travelers, destination communities, hospitality organizations, public, non-governmental organizations, and the private sector will be introduced in this class. Prerequisite: HOSP 1603 and HOSP 3623, or Hospitality Management Minor (HOSP-M) students. (Typically offered: Spring)

HOSP 4663. Hospitality Management Capstone. 3 Hours.

Integration of previous classroom, laboratory, and practical experiences through development of a comprehensive project. Additional focus on application of critical thinking, demonstration of leadership principles, interaction with industry professionals and development of an awareness of societal and ethical issues and their application to the hospitality industries. Prerequisite: HOSP 4603, HOSP 4602L, HOSP 3653 and Junior standing. (Typically offered: Spring) May be repeated for up to 6 hours of degree credit.

HOSP 4673. Destination Marketing & Operations. 3 Hours.

This course is designed to provide students with a basic understanding of the tasks and processes involved in running a successful destination management organization (DMO). The course places heavy emphasis on destination marketing. Prerequisite: HOSP 1603 and junior standing. (Typically offered: Fall)

HOSP 4693. Hospitality Management Internship. 3 Hours.

Supervised experience in an instructor approved work/learning situation relating to the hospitality industry in multiple aspects of a hospitality organization. Emphasis on application of knowledge and skills to actual job roles and responsibilities related to a future career in the hospitality industry. Requires employment in a hospitality setting for a minimum of 250 clock hours that must be completed in the semester of enrollment. Prerequisite: HOSP 3301, HOSP 2611, HOSP 2633, HOSP 2653, HOSP 3623, HOSP 3653, Junior standing, restricted to HOSP students, 500 hours of documented work-related hospitality industry experience and instructor consent. (Typically offered: Fall, Spring and Summer) May be repeated for up to 6 hours of degree credit.

HOSP 5643. Meetings and Convention Management. 3 Hours.

Focuses on the planning and management of meetings and conventions in the hospitality industry. (Typically offered: Fall)

HOSP 5653. Global Travel and Tourism Management. 3 Hours.

The course recounts the history of travel, explores the future, and discusses the components of tourism from a global perspective. (Typically offered: Spring)

HOSP 5663. Critical Issues and Trends in Hospitality and Tourism. 3 Hours.

The hospitality industry is arguably one of the most important sources of income and foreign exchange and is growing rapidly. However, national and international crises have huge negative economic consequences. This course explores change in the world and applies this to forecasting change in the hospitality and tourism industries. This course examines the current state of the industry and makes educated predictions to the future of the lodging, cruise, restaurant, technology, and travel and tourism industries. (Typically offered: Spring)

HOSP 5673. Destination Marketing and Operations. 3 Hours.

This course is designed to provide students with a basic understanding of the tasks and processes involved in running a successful destination of management organization (DMO). This course places heavy emphasis on destination marketing. Prerequisite: HOSP 1603. (Typically offered: Spring)

HOSP 5693. Hospitality Management Internship. 3 Hours.

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