Hospitality Management (HOSP)

Courses

HOSP 1301. 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. Lecture 1 hour per week. Prerequisite: HOSP 1603 and sophomore standing.

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.

HOSP 1603L. Hospitality Management 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. Lecture 1 hour per week. Prerequisite: HOSP 1603 and sophomore standing. Consent required.

HOSP 1603S. 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. Consent required.

HOSP 1603S. Hospitality Management 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. Lecture 1 hour per week. Prerequisite: HOSP 1603 and sophomore standing. Consent required.

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: HESC or HNHI majors only.

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; FNHA or HOSP majors.

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.

HOSP 2633L. Lodging Property Management Practicum. 1 Hour.
Practicum to accompany HOSP 2633. Experiences in the areas of supervisory and nonsupervisory positions in a lodging establishment. Pre- or Corequisite: HOSP 2633. Consent required.

HOSP 3601L. Culture and Cuisines of the World Practicum. 1 Hour.
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. Laboratory 7 hrs per week. Prerequisite: NUTR 1213, HOSP 2603, HOSP 2611, Junior standing and HOSP majors only.

HOSP 3603. Menu, Layout & Food Preparation. 3 Hours.
Preparation and service of food for large groups. Course includes 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. Lecture 2 hours, laboratory 6 hours per week. Prerequisite: NUTR 1213 and HOSP 2603 and Junior standing.

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 and HOSP 2633.

HOSP 3653. Hospitality, Dietetic Management and Human Resources. 3 Hours.
Function and methods of management as related to the hospitality, nutrition and dietetic industries. Management principles, decision-making, organizations, interpersonal relationships, and production systems. Prerequisite: HOSP 1603 and junior standing.

HOSP 3673. 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 and HOSP 2603.

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.

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 PSYC 2003 or SOCI 2013.

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 1603, HOSP 3653 and junior standing. 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.

HOSP 4683. Food and Wine Management, Service and Evaluation. 3 Hours.
This course provides students with knowledge of the sensory relationship of wine and food and the important role this process has on gastronomic satisfaction and gastronomic tourism. Course topics will include developing and marketing the wine/food tourism product, wine and food pairing as a hierarchical process, gastronomic identity, Old and New World traditions, managing a food and wine program, trends in food and wine, and promoting Arkansas food and wine. Students must have Junior standing and be at least 21 years old. Students who may not imbibe for any reason should speak with the instructor about an accommodation and alternative assignments. Prerequisite: Junior standing and HOSP majors only and instructor consent required.
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 1301, Junior standing, restricted to HOSP students, 500 hours of documented work-related hospitality industry experience and instructor consent. May be repeated for up to 6 hours of degree credit.

HOSP 5633. Hospitality Operations and Financial Analysis. 3 Hours.
In-depth comprehensive study, strategic planning and analysis of the manager's role in successful hotel operations including application of human resource management skills. Emphasis will be placed on strategic decision making, operating procedures, budgeting, financial analysis, problem solving skills, and the technical skills necessary for effective hospitality operations.

HOSP 5643. Meetings and Convention Management. 3 Hours.
Focuses on the planning and management of meetings and conventions in the hospitality industry.

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.

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 changes 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.

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 management organization (DMO). This course places heavy emphasis on destination marketing. Prerequisite: HOSP 1603.

HOSP 5683. Food and Wine Management, Service and Evaluation. 3 Hours.
This course provides students with knowledge of the sensory relationship of wine and food and the important role this process has on gastronomic satisfaction and gastronomic tourism. Course topics will include developing and marketing the wine/food tourism product, wine and food pairing as a hierarchical process, gastronomic identity, Old and New World traditions, managing a food and wine program, trends in food and wine, and promoting Arkansas food and wine. Students must be at least 21 years old. Students are required to complete an alcohol compliance education program prior to taking course. Students who may not imbibe for any reason should speak with the instructor about an accommodation and alternative assignments. Prerequisite: HOSP graduate students only and instructor consent required.

HOSP 5693. 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. Requires employment in a hospitality setting for a minimum of 250 clock hours. Prerequisite: Instructor consent.