Hospitality Management (HOSP)

Courses

HOSP 1301. Hospitality Pre-Internship (Sp, Fa). 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 (Sp, Fa). 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 2433. Catering of Events Management (Sp). 3 Hours.
This course focuses on catering in food service operations and management. Catering includes on-premise, off-premise. Emphasis is concentrated on the functions of catering to include planning, operations, organizing the event, equipment, implementing, controlling and legal issues. Prerequisite: HOSP 1603 and hospitality majors only.

HOSP 2603. Purchasing and Cost Control (Sp, Fa). 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 2633. Hotel and Resort Operations Management (Sp, Fa). 3 Hours.
Detailed study of different departments within hotel properties. Emphasis on front office, food and beverage, housekeeping, engineering, security, sales and night audit reporting. Offers a complete approach to the operation of resort properties. Introduces students to the complex world of private club management, including club entertainment, recreation, and golf course management. Pre- or Corequisite: HOSP 1603.

HOSP 3601L. Menu, Layout & Food Prep Lab (Sp, Fa), 1 Hour.
Observation and preparation of quantity food production and use of equipment will be covered in this lab. Corequisite: HOSP 3603. Prerequisite: NUTR 1213, HOSP 2603 and FDSC 2503.

HOSP 3603. Menu, Layout & Food Preparation (Sp, Fa). 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 3633. Front Office Revenue Management (Sp). 3 Hours.
This course offers students the opportunity to acquire the knowledge and skills necessary to provide the front desk services of a lodging establishment. Emphasis is placed on the interrelated elements of front desk operations including financial statements such as balance sheets, profit and loss statements, nightly audit, guest portfolios, and additional hotel charges. This course will examine the front office/desk as a revenue center of a hotel in comparison to other revenue centers on property including: food and beverage, events, catering, gift shops, golf courses, spas, etc. Corequisite: HOSP 2633.

HOSP 3653. Food Systems Management (Fa). 3 Hours.
Organization and management of institutional and hospital food service with focus on functions of management, health codes, and professional development. Lecture 3 hours per week. Pre- or Corequisite: FDSC 2503.

This course is an in-depth, comprehensive study of hospitality operations, with emphasis on financial statements and other accounting reports that are usually used by management staffs for strategic decision making. It includes the application of computer software and human resource management skills. Pre- or Corequisite: AGME 2903 or ISYS 1123 and HOSP 3633. Prerequisite: AGEC 2142 and AGEC 2141L or ACCT 2013.

HOSP 4643. Meetings, Events and Convention Management (Fa). 3 Hours.
Focuses on the planning and management of meetings and conventions in the hospitality industry. Includes catering in food service operations & management for on-premise and off-premise. Course content will also cover working with contract management operations and theme catering. Corequisite: AGEC 3303 or MKTG 3433 or HOSP 4673. Prerequisite: HOSP 1603.

HOSP 4653. Global Travel and Tourism Management (Sp). 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. Issues & Trends in Hospitality & Tourism (Sp). 3 Hours.
A study of world trends, issues, and the current state of the industry as well as predictions for the future of lodging, cruise, restaurant, technology, travel and tourism industries with applications to forecasting change in the hospitality and tourism industries. Prerequisite: HOSP 1603, HOSP 2603 and HOSP 2633. May be repeated for up to 6 hours of degree credit.

HOSP 4673. Destination Marketing & Operations (Fa). 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 (Fa). 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 (Sp, Su, Fa). 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 that must be completed in the semester of enrollment. All internship contracts and enrollment forms must be submitted to the internship coordinator for course approval four weeks prior to 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.
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 (Fa). 3 Hours.
Focuses on the planning and management of meetings and conventions in the hospitality industry.

HOSP 5653. Global Travel and Tourism Management (Sp). 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 (Sp). 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.

HOSP 5673. Destination Marketing and Operations (Sp). 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.

HOSP 5683. Food and Wine Management, Service and Evaluation (Fa). 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 (Sp, Su, Fa). 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.