

Hospitality Management (HOSP)

Courses

HOSP 16003. 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 26003. 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, HOSP or IDST with EVMG track major or a EVMG-M student. (Typically offered: Fall and Spring)

HOSP 26101. 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 26303. 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 16003. (Typically offered: Fall and Spring)

HOSP 26403. 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 16003 and (Hospitality Management Bachelor of Science (HOSPBS) or Hospitality Management Minor (HOSP-M) or Event Management Minor (EVMG-M) students). (Typically offered: Spring)

HOSP 26503. Introduction to Hospitality Finance. 3 Hours.

Accounting principles, procedures and transactions used for the compilation of financial reports in hospitality industries. Prerequisite: HOSP 16003. (Typically offered: Fall and Spring)

HOSP 33001. 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 46903 Hospitality Management Internship. Prerequisite: HOSP 16003, HOSP majors only, and junior standing. (Typically offered: Fall and Spring)

HOSP 36203. 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 16003, HOSP 26003, and (Hospitality majors (HOSPBS), Event Management Minor (EVMG-M) students or IDSTBA majors with EVMG track). (Typically offered: Fall)

HOSP 36503. 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 16003 or NUTR 12001, and junior standing. (Typically offered: Fall, Spring and Summer)

HOSP 36703. 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 16003, HOSP 26003, HOSP 36203 and (Event Management Minor (EVMG-M) students or IDST major with EVMG track). (Typically offered: Spring)

HOSP 37103. Beverage Management. 3 Hours.

This course introduces students to the concepts of the beverage industry with an emphasis on management. Standards of hospitality operation are explored as well as a brief overview of the products of the alcohol industry: wine, beer, and spirits. Also included is an overview of non-alcoholic products such as coffee, tea, water, and carbonated beverages. History, cultural relationships, production methods, service and sanitation, and concepts of sales are examined. Prerequisite: HOSP 16003, HOSP 26003, and students must be Hospitality (HOSP) majors or EVMG-M; Student must be at least 21 years of age at start of term. (Typically offered: Fall)

HOSP 46002. 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 26101. Laboratory 7 hrs per week. Pre- or Corequisite: HOSP 46033. Prerequisite: NUTR 12103, HOSP 26003, HOSP 26101, Junior standing, Hospitality Management Bachelor of Science in Human Environmental Science (HOSPBS) majors only, and instructor consent required. (Typically offered: Fall and Spring)

HOSP 46033. 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 26101. Pre- or corequisite: HOSP 46002. Prerequisite: HOSP 16003, HOSP 26003, HOSP 26101, junior standing, HOSP majors only and instructor consent required. (Typically offered: Fall and Spring)

HOSP 46103. 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 16003, HOSP 26003, and HOSP 36203. (Typically offered: Fall)

HOSP 46403. 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 16003, HOSP 26003, HOSP 36203 and HOSP majors only. (Typically offered: Spring)

HOSP 46503. 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 16003, (HOSP 26303 or HOSP 26403), Junior Standing and (Hospitality Management major or minor students or IDST major with HOSP track). (Typically offered: Spring)

HOSP 46603. 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: Senior standing, HOSP majors or EVMG-M. Pre- or corequisite: HOSP 36503. (Typically offered: Spring)

HOSP 46703. 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 16003 and junior standing. (Typically offered: Fall)

HOSP 46903. 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 33001, HOSP 26101, HOSP 26303, HOSP 26503, HOSP 36203, HOSP 36503, 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 56503. 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 56603. 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 56703. 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 16003. (Typically offered: Fall)

HOSP 56903. 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. (Typically offered: Fall, Spring and Summer)