

HOSPITALITY (HOSP)

HOSP 1301 Chef's Essentials 3 Credits

Department: College of Education Human Dev

the purpose of this course is to teach the student the basic culinary terminology, recipe development, sauces and their uses, and to become familiar with the equipment and tools of a commercial food service environment. emphasis will be placed on technical skills, critical aspects of quality control systems, community involvement and culinary self-discovery.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 1315 Basic Foods 3 Credits

Department: College of Education Human Dev

Basic culinary techniques, proper food handling procedures, introduction to the basic equipment and tools of a food service environment. Food preparation principles applied to various food categories, emphasizing both nutritional quality and palatability.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 1372 Introduction to the Hospitality Industry 3 Credits

Department: College of Education Human Dev

This course is designed to provide an overview of the hospitality industry, historical perspectives, analysis of the industry as a profession as well as professional opportunities and future outlook. Special attention will be paid to some important issues such as technological development and future hospitality career.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 1373 Purchasing for Foodservice and Lodging 3 Credits

Department: College of Education Human Dev

Purchasing function and role of purchasing agent in a hospitality operation. Purchasing and distribution systems, cost controls, role of supplier, needs of the operation, and assessment of qualities of individual commodities.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 1374 Hotel Management 3 Credits

Department: College of Education Human Dev

the purpose of this course is to expose the student to that facet of hospitality operations that comprises full-service lodging, peripheral services, and property management. Many types of properties fall within this category: hotels, motels, resorts, private clubs and casinos. Organizational structures and operations generally follow the hotel structure.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 2303 Commercial Baking 3 Credits

Department: College of Education Human Dev

Practical study of the basic equipment, tools and techniques required to prepare basic breads, pastries and desserts for commercial food operations. Students develop an understanding of baking science and recipe conversions.

Prerequisite(s): FCSC 1315 or HOSP 1315

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 2314 Hospitality Financial Basics 3 Credits

Department: College of Education Human Dev

This course is designed to convey unique applications of accounting principles in the hospitality industry, along with fundamental financial and managerial accounting concepts. In the process, students will demonstrate proficiency in the basic accounting process to generate key hospitality financial documents.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 2324 Commercial Food Production I 3 Credits

Department: College of Education Human Dev

concepts and hands-on skills related to commercial production of foods. Students plan, organize and produce foods for dinner events, receptions and other commercial purposes. Emphasis on menu development, menu costing and production planning.

Prerequisite(s): FCSC 1315 or HOSP 1315

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 3314 Food and Beverage Controls 3 Credits

Department: College of Education Human Dev

Review of the basic accounting principles and cost concepts from the perspective of a manager responsible for operational controls. Presentation of primary financial statement and corresponding financial analysis tools to assist in internal assessment and operational controls as well as forecasting and budgeting.

Prerequisite(s): FCSC 2314 or HOSP 2314 or ACCT 2301

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 3315 Restaurant Applications 3 Credits

Department: College of Education Human Dev

Students will be responsible for all aspects of a luncheon food service. they will develop, cost, market, produce and deliver limited food and beverage menus in a campus restaurant setting.

Prerequisite(s): (FCSC 1315 or HOSP 1315) and (FCSC 2324 or HOSP 2324)

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 3324 Commercial Food Production II 3 Credits

Department: College of Education Human Dev

Concepts and hands-on skills related to advanced preparation of foods for the commercial environment with particular emphasis on techniques for cold food preparation and the artistic presentation of food selections for dining rooms and buffets.

Prerequisite(s): (HOSP 1315 or FCSC 1315) and (FCSC 2324 or HOSP 2324) and (FCSC 2303 or HOSP 2303)

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 3333 Human Resources in Hospitality 3 Credits

Department: College of Education Human Dev

The purpose of this course is to provide you with the tools for successfully managing employees in the hospitality industry.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 3360 Quantity Foods Management 3 Credits**Department:** College of Education Human Dev

Overview of quantity food service planning and production, commercial kitchen management. Emphasis on types of foodservice systems, organizational structures; elements of identifying, procuring, storing and utilizing high volume foods, sanitation and managing systems. Lab experiences will include a cycle menu project, a team catering project and a practical food application.

Prerequisite(s): FCSC 1315 or HOSP 1315**Grade Mode(s):** Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 3372 Menu and Service Management 3 Credits****Department:** College of Education Human Dev

This course examines the key role of menu planning in defining the purpose of a foodservice establishment and every phase of its operation. Perspectives will be offered on the menu as a working control document for management and as a merchandising format for the guest. Additional emphasis will be placed on the various forms of service delivery methods dictated by the menu.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 3375 Beverage Management and Wine Appreciation 3 Credits****Department:** College of Education Human Dev

A survey of the beverage service sector of the hospitality industry including spirits, wines and beers, purchasing, resource control, marketing, physical plant requirements and staffing. Additional emphasis on the tasting and description of wines, service and the selection of wines to enhance foods. Students will also be certified in serving alcohol responsibly using a TABC training program.

Restriction(s):

Enrollment limited to students in the Nutrition, Hosp, Human Service department.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 3376 Conventions Management 3 Credits****Department:** College of Education Human Dev

This course provides a closer look at the strategies of marketing to large groups and the business of booking meetings and conventions. Meeting planning requires a strong knowledge of venues, special events and meeting arrangements, marketing and sales, foods and beverages, menu development and operational controls.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 4306 Tourist Behavior 3 Credits****Department:** College of Education Human Dev

Critical and Unique concepts in service management related to tourist behavior.

Prerequisite(s): (FCSC 1315 or HOSP 1315) and (FCSC 2324 or HOSP 2324)**Grade Mode(s):** Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 4311 Travel and Tourism 3 Credits****Department:** College of Education Human Dev

this course is designed to provide students with an overview of the travel and tourism industry. course content will cover a wide array of historical, behavioral, societal and business aspects of travel and tourism.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 4312 Hospitality Law 3 Credits****Department:** College of Education Human Dev

A presentation of the history, development and current interpretations of common law, tort law and administrative law, and the legal implications for the hospitality industry. Students will discuss how legal issues and government agencies impact both the internal and external customer. Case discussions will examine sound preventive steps to anticipate and prevent lawsuits.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 4314 Hospitality Marketing 3 Credits****Department:** College of Education Human Dev

this course is designed to focus on problems and strategies specific to service businesses. Problems commonly encountered in the hospitality industry will be addressed. Strategies used by successful hospitality marketers to overcome these difficulties will be discussed.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 4321 Hospitality Technology Mgmt 3 Credits****Department:** College of Education Human Dev

The purpose of this course is to introduce students to the technology used in the hospitality industry and to the concepts of information technology. The objectives are to demonstrate how managers are involved with using technology and how they can use information to improve their company's position.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 4322 Destination Marketing 3 Credits****Department:** College of Education Human Dev

Critical and Unique concepts in service management related to destination marketing.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 4357 Hospitality Operational Analysis 3 Credits****Department:** College of Education Human Dev

Use of the electronic spreadsheet for hospitality industry financial analysis. This capstone course emphasizes the practical use of financial statements, report analysis and the planning and control functions of budgets. Students will demonstrate proficiency in solving operational and strategic issues utilizing the case study method of decision-making. An industry simulation is conducted.

Prerequisite(s): (FCSC 3314 or HOSP 3314) and (HOSP 2314 or FCSC 2314 or ACCT 2301)**Grade Mode(s):** Standard Letter, Registrar do not use FN, Registrar do not use FS**HOSP 4360 Organizational Management for Services 3 Credits****Department:** College of Education Human Dev

Study of organizational processes using social methodologies such as motivation and others to better understand group behavior and improve operational dynamics in the service industry with an emphasis on the Systems Model, TQM and Transactional Leadership to direct all managerial functions. Concepts will be applied to human management and service delivery.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5335 Introduction to Hospitality and Tourism 3 Credits

Department: College of Education Human Dev
 Overviews of the hospitality and tourism research.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5341 Research Methods in Hospitality 3 Credits

Department: College of Education Human Dev
 This course is an introduction to the knowledge and skills necessary to conduct research in the hospitality management and tourism subject matter areas. Emphasis will be placed on understanding the research process and the role of research in the development of practical and theoretical knowledge. Students will acquire the skills necessary to develop a research strategy; to critically analyze professional journal articles; to design a study; and to prepare for data collection and analysis. Students will be required to write a professional research proposal.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5357 Hospitality Operational Analysis 3 Credits

Department: College of Education Human Dev
 This course will cover the use of electronic spreadsheets for hospitality industry financial analysis. This capstone course emphasizes the practical use of financial statements, report analysis and the planning and control functions of budgets. Students will demonstrate proficiency in solving operational and strategic issues utilizing the case study method of decision-making. An industry simulation is conducted.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5358 Hospitality Law 3 Credits

Department: College of Education Human Dev
 This course offers a presentation of the history, development and current interpretations of common law, tort law and administrative law and legal implications for the hospitality industry. Students discuss how legal issues and government agencies impact both the internal and external customer. Case discussions will examine facts or law and sound preventive steps to anticipate and prevent lawsuits.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5360 Organizational Management for Services 3 Credits

Department: College of Education Human Dev
 Study of organizational processes using social methodologies such as motivation and others to better understand group behavior and improve operational dynamics in the service industry with an emphasis on the Systems Model, TQM, and Transactional Leadership to direct all managerial functions. Concepts will be applied to human management and service delivery.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5361 Service Management 3 Credits

Department: College of Education Human Dev
 Discussion on critical and unique concepts in service management.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5362 Current Marketing Topics 3 Credits

Department: College of Education Human Dev
 Discussion on current and special topics in service marketing.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5371 Data Analysis 3 Credits

Department: College of Education Human Dev
 Enables students to conduct data analysis in the hospitality and tourism research.

Prerequisite(s): HOSP 5335 and HOSP 5341

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5372 Leadership Strategies 3 Credits

Department: College of Education Human Dev
 An in-depth investigation into leadership principles and practices required of professionals in the hospitality industry. This course focuses on the formulation, implementation, and evaluation of strategies used by hospitality leaders to perform analysis of the hospitality industry and build competitive advantage while generating superior value for customers.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5373 Ethics and Diversity 3 Credits

Department: College of Education Human Dev

This course provides students with the theoretical foundation to develop diversity leadership competency through practical application. Students will consider diversity and, on a larger scale, their corresponding moral stances at the personal, organizational and societal. An examination of business ethics in the hospitality and tourism industry will provide managerial insight.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5374 Contemporary Issues 3 Credits

Department: College of Education Human Dev

Discussion on contemporary topics that are recently being discussed in hospitality and tourism.

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS

HOSP 5381 Hospitality Capstone 3 Credits

Department: College of Education Human Dev

Integration of learning from previous coursework and enhancement of leadership skills. Utilizing both instruction and self guided learning, students will complete one of three masters' experiences: 1.) conduct and report study results from HOSP 5341 proposal; 2.) create, conduct, and report outcomes of a hospitality field project; or 3.) participate in a hospitality management internship.

Prerequisite(s): HOSP 5335 and HOSP 5341 and HOSP 5371

Restriction(s):

Undergraduate level students may **not** enroll.

Grade Mode(s): Standard Letter, Registrar do not use FN, Registrar do not use FS