

HOSPITALITY ADMINISTRATION (B.S.) CULINARY ARTS

Degree: Bachelor of Science

Major: Hospitality Administration

Concentration: Culinary Arts

Total Hours: 120

Program Coordinator

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Program Educational Objectives

- Provide innovative curriculum and instruction of a quality and scope that will qualify students to excel in culinary arts and foodservice management positions.
- Participate in the activities of community organizations/businesses and develop a network of professionals who act as mentors for students in their learning experiences and provide employment opportunities in the field of culinary arts and foodservice management.
- Attract, accommodate and support a diverse student population.
- Promote lifelong learning and professional development education and activities for students.
- Provide experiences which will enable students to meet the performance requirements for nationally recognized culinary arts certifications and to promote employment of program graduates as culinary arts/foodservice management professionals.
- Practice analytical and critical evaluation skills to be applied to real-life case resolution.

Program Student Outcomes

Upon program completion, graduates will be able to:

- Critically examine, discuss, and demonstrate ethical decision-making that addresses stakeholder and organization needs.
- Demonstrate a high level of success in applying effective management strategies by identifying the talents and skills of individuals to deliver the best product and service to targeted customers.
- Demonstrate proficiency in analyzing hospitality market situations and financial positions and developing proactive business plans in culinary arts and foodservice operations.
- Apply culinary arts and hospitality professional standards such as exceptional customer service.
- Utilize relevant and sensitive principles and tactics to address ethics– and diversity-based industry issues

Curriculum

The Bachelor of Science in Hospitality Administration- Culinary Arts prepares students with both practical and managerial expertise in the field of culinary arts. Students actively learn and apply techniques in

culinary arts and acquire management skills to successfully supervise a professional food operation. Community service and industry exposure prepares students with a working knowledge of contemporary practices and the basis for interactive projects. Management courses in law, organizational behavior, human resources, marketing, and accounting are taught from a hospitality perspective so that students learn the unique challenges of the industry. Finally, the successful completion of a special group of courses permits an additional American Culinary Federation certification in culinary arts.

Code	Title	Hours
General Education Core Curriculum		
<i>Communication</i>		
ENGL 1301	Composition I	3
Select one of the following:		3
COMM 1315	Public Speaking I	
COMM 1321	Business and Professional Speech	
DSDE 1371	ASL I	
ENGL 1302	Composition II	
FREN 1311	Beginning French I	
SPAN 1311	Beginning Spanish I	
<i>Mathematics</i>		
MATH 1332	Contemporary Mathematics I	3
<i>Life and Physical Sciences</i>		
Select two of the following:		6
BIOL 1406	General Biology I (Majors)	
BIOL 1407	General Biology II (Majors)	
GEOL 1403	Geology I: Physical Geology	
GEOL 1404	Geology II: Historical Geology	
PHYS 1401	College Physics I	
PHYS 1402	College Physics II	
PHYS 1405	Elementary Physics I	
PHYS 1407	Elementary Physics II	
PHYS 1411	Intro Astronomy	
SPSC 1401	Space Science	
<i>Language, Philosophy and Culture</i>		
Select one of the following:		3
DSDE 1374	Introduction to Deaf Studies	
ENGL 2300	Close Reading II	
ENGL 2322	British Literature	
ENGL 2326	American Literature	
ENGL 2331	World Literature	
ENGL 2376	African-American Literature	
FREN 2312	Intermediate French II	
PHIL 1370	Philosophy of Knowledge	
PHIL 2306	Ethics	
SPAN 2312	Intermediate Spanish II	
<i>Creative Arts</i>		
Select one of the following:		3
ARTS 1301	Art Appreciation	
ARTS 1303	Art History I	
COMM 1375	Film Appreciation	
COSC 1324	The Art of Computer Game Development	
DANC 2304	Dance Appreciation	

MUSI 1306	Music Appreciation	
MUSI 1309	Jazz History and Appreciation	
MUSI 1310	History of Rock and Roll	
PHIL 1330	Arts and Ideas	
THEA 1310	Theatre Appreciation	
<i>American History</i>		6
HIST 1301	U S History I 1763-1877	
HIST 1302	U S History II Since 1877	
HIST 2301	Texas History	
<i>Government/Political Science</i>		
POLS 2301	Intro to American Government I	3
POLS 2302	Intro/American Government II	3
<i>Social and Behavioral Sciences</i>		
Select one of the following:		3
ANTH 2346	Introduction to Anthropology	
ANTH 2351	Cultural Anthropology	
BULW 1370	Business Environment and Public Policy	
CRIJ 1301	Intro to Criminal Justice	
ECON 1301	Principles and Policies	
ECON 2301	Principles of Economics I Macro	
ECON 2302	Principles of Economics II Micro	
FINC 2310	Intro to Consumer Finance	
INEN 2373	Engineering Economics	
POLS 1301	Intro to Political Science	
PSYC 2301	General Psychology	
PSYC 2315	Lifespan Development	
SOCI 1301	Introduction to Sociology	
SOWK 2361	Intro Social Work	
<i>Component Area Option</i>		6

Any core course not already applied.

Required Major Courses

NHHS Courses

FCSC 4301	Senior Seminar Professional Development	3
FCSC 4367	Field Experience ¹	3
HOSP 1301	Chef's Essentials ¹	3
HOSP 1315	Basic Foods ¹	3
HOSP 1372	Introduction to the Hospitality Industry ¹	3
HOSP 1373	Purchasing for Foodservice and Lodging ¹	3
HOSP 1374	Hotel Management	3
HOSP 2303	Commercial Baking ¹	3
HOSP 2314	Hospitality Financial Basics ¹	3
HOSP 2324	Commercial Food Production I ¹	3
HOSP 3314	Food and Beverage Controls ¹	3
HOSP 3315	Restaurant Applications ¹	3
HOSP 3324	Commercial Food Production II ¹	3
HOSP 3333	Human Resources in Hospitality ¹	3
HOSP 3360	Quantity Foods Management ¹	3
HOSP 3372	Menu and Service Management ¹	3
HOSP 3375	Beverage Management and Wine Appreciation ¹	3
HOSP 3376	Conventions Management	3
HOSP 4306	Tourist Behavior	3
HOSP 4311	Travel and Tourism	3

HOSP 4312	Hospitality Law	3
HOSP 4314	Hospitality Marketing	3
HOSP 4321	Hospitality Technology Mgmt	3
HOSP 4357	Hospitality Operational Analysis	3
NUTR 1322	Basic Nutrition ¹	3
3 Hour Elective at the 3000-4000 level ²		3
Total Hours		120

¹ Completion of these course qualifies student to receive the American Culinary Federation (ACF) Culinary Arts Certificate.

Course	Title	Hours	
First Year			
Fall			
HOSP 1372	Introduction to the Hospitality Industry	3	
ENGL 1301	Composition I	3	
HOSP 1301	Chef's Essentials	3	
Social & Behavioral Sciences		3	
Communication Core		3	
Hours		15	
Spring			
HOSP 1315	Basic Foods	3	
HOSP 1374	Hotel Management	3	
HOSP 1373	Purchasing for Foodservice and Lodging	3	
Component Area Core		3	
MATH 1332	Contemporary Mathematics I	3	
Hours		15	
Second Year			
Fall			
POLS 2301	Intro to American Government I	3	
HOSP 2324	Commercial Food Production I	3	
History Core		3	
Language, Philosophy, Culture		3	
Component Area Core		3	
Life/Physical Sciences		3	
Hours		18	
Spring			
NUTR 1322	Basic Nutrition	3	
HOSP 2314	Hospitality Financial Basics	3	
Creative Arts		3	
History Core		3	
Life/Physical Sciences		3	
Hours		15	
Third Year			
Fall			
HOSP 3376	Conventions Management	3	
HOSP 3372	Menu and Service Management	3	
HOSP 3315	Restaurant Applications	3	
Elective		3000-4000 level	3
HOSP 2303	Commercial Baking	3	
Hours		15	
Spring			
HOSP 3375	Beverage Management and Wine Appreciation	3	
HOSP 3314	Food and Beverage Controls	3	
HOSP 4312	Hospitality Law	3	
HOSP 3324	Commercial Food Production II	3	
POLS 2302	Intro/American Government II	3	
Hours		15	

Fourth Year

Fall

HOSP 3360	Quantity Foods Management	3
HOSP 3333	Human Resources in Hospitality	3
HOSP 4311	Travel and Tourism	3
HOSP 4321	Hospitality Technology Mgmt	3
Hours		12

Spring

HOSP 4357	Hospitality Operational Analysis	3
FCSC 4367	Field Experience	3
FCSC 4301	Senior Seminar Professional Development	3
HOSP 4314	Hospitality Marketing	3
HOSP 4306	Tourist Behavior	3
Hours		15

Total Hours		120
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