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
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
<th>Department</th>
<th>Description</th>
<th>Prerequisite(s)</th>
<th>Grade Mode(s):</th>
<th>Use FS</th>
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<tbody>
<tr>
<td>HOSP 3360</td>
<td>Quantity Foods Management</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
<td>FCSC 1315 or HOSP 1315</td>
<td>Standard Letter, Registrar do not use FN, Registrar do not use FS</td>
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<tr>
<td>HOSP 3372</td>
<td>Menu and Service Management</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
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<tr>
<td>HOSP 3375</td>
<td>Beverage Management and Wine Appreciation</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
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<td>HOSP 3376</td>
<td>Conventions Management</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
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<td>Standard Letter, Registrar do not use FN, Registrar do not use FS</td>
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<td>HOSP 4306</td>
<td>Tourist Behavior</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>Critical and Unique concepts in service management related to tourist behavior.</td>
<td>FCSC 1315 or HOSP 1315 and (FCSC 2324 or HOSP 2324)</td>
<td>Standard Letter, Registrar do not use FN, Registrar do not use FS</td>
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<td>HOSP 4311</td>
<td>Travel and Tourism</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
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<td>Standard Letter, Registrar do not use FN, Registrar do not use FS</td>
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<tr>
<td>HOSP 4312</td>
<td>Hospitality Law</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
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<td>HOSP 4314</td>
<td>Hospitality Marketing</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
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<td>Standard Letter, Registrar do not use FN, Registrar do not use FS</td>
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<tr>
<td>HOSP 4322</td>
<td>Destination Marketing</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>Critical and Unique concepts in service management related to destination marketing.</td>
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<td>Standard Letter, Registrar do not use FN, Registrar do not use FS</td>
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<td>HOSP 4357</td>
<td>Hospitality Operational Analysis</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
<td>(FCSC 3314 or HOSP 3314) and (HOSP 2314 or FCSC 2314 or ACCT 2301)</td>
<td>Standard Letter, Registrar do not use FN, Registrar do not use FS</td>
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<td>HOSP 4360</td>
<td>Organizational Management for Services</td>
<td>3</td>
<td>College of Education Human Dev</td>
<td>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.</td>
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<td>Standard Letter, Registrar do not use FN, Registrar do not use FS</td>
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**Use FS**
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  
thoretical 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  
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 5355 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