

HOSPITALITY MANAGEMENT & CULINARY ARTS (B.S.)

Degree: Bachelor of Science

Major: Hospitality Management & Culinary Arts

Total Hours: 120

Program Coordinator

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132 Nutrition, Hospitality and Human Services Building,

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.
- 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.

Curriculum

The Bachelor of Science in Hospitality Management & 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 Prof Speech	
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	
<i>Language, Philosophy and Culture</i>		
Select one of the following:		3
DSDE 1374	Introduction to Deaf Studies	
ENGL 2300	Ethics and Literature	
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 2303	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		
HOSP 1301	Chef's Essentials ¹	3
HOSP 1315	Culinary Nutrition ¹	3
HOSP 1372	Introduction to the Hospitality Industry ¹	3
HOSP 1373	Foodservice P&P ¹	3
HOSP 2303	Commercial Baking ¹	3
HOSP 2414	Food and Beverage Controls ¹	3
HOSP 3322	Commercial Foods I	3
HOSP 3315	Restaurant Applications ¹	3
HOSP 3324	Commercial Foods II ¹	3
HOSP 3333	Human Resources in Hospitality ¹	3
HOSP 3360	Quantity Foods Management ¹	3
HOSP 3376	Conventions Management	3
HOSP 4311	Travel and Tourism	3
HOSP 4314	Hospitality Marketing	3
HOSP 4360	Organizational Management for Services	3
or HOSP 5360	Organizational Management for Services	
NUTR 1322	Introductory Nutrition ¹	3
NHHS 4301	Professional Development	3
NHHS 4367	Field Experience	3
<i>Electives</i>		
Elective, Transfer or Minor Courses ²		21
3 Hour Elective at the 3000-4000 level or HOSP Graduate Course ³		3
Total Hours		120

¹ Completion of these courses qualifies student to be eligible to take the American Culinary Federation (ACF) Culinary Arts Certificate exam.

² Up to 42 technical credits transfer from AAS in Hospitality Management or Culinary Arts.

³ Accepted into accelerated MS in Hospitality Management degree.

First Year		
Fall		
ENGL 1301	Composition I	3
MATH 1332	Contemporary Mathematics I	3
HOSP 1315	Culinary Nutrition	3
HIST 1301	U S History I 1763-1877	3
HOSP 1372	Introduction to the Hospitality Industry	3
Hours		15
Spring		
Language, Philosophy, Culture Core		
HIST 1302	U S History II Since 1877	3
HOSP 1301	Chef's Essentials	3
HOSP 1373	Foodservice P&P	3
NUTR 1322	Introductory Nutrition	3
Hours		15
Second Year		
Fall		
POLS 2301	Intro to American Government I	3
Life and Physical Science Core		
Communication Core		
Component Area Core		
HOSP 2303	Commercial Baking	3
Hours		15
Spring		
Creative Arts Core		
POLS 2302	Intro/American Government II	3
Life and Physical Science Core		
Social and Behavioral Core		
Component Area Core		
HOSP 2414	Food and Beverage Controls	3
Hours		18
Third Year		
Fall		
HOSP 3360	Quantity Foods Management	3
HOSP 3322	Commercial Foods I	3
HOSP 3333	Human Resources in Hospitality	3
Elective or Minor Course		
Hours		15
Spring		
HOSP 3324	Commercial Foods II	3
HOSP 3315	Restaurant Applications	3
HOSP 3376	Conventions Management	3
Elective or Minor		
Hours		15
Fourth Year		
Fall		
HOSP 4311	Travel and Tourism	3
HOSP 4314	Hospitality Marketing	3
NHHS 4367	Field Experience	3
Elective or Minor		
Hours		15
Spring		
NHHS 4301	Professional Development	3
HOSP 4360	Organizational Management for Services	3
or HOSP 5360	or Organizational Management for Services	
Upper-Level Elective/Minor/HOSP Graduate Course		
Hours		3

Elective or Minor	3
Hours	12
Total Hours	120