

UNDERGRADUATE COURSES OF STUDY

HOSPITALITY

HOSP 101.PRINCIPLES OF HOSPITALITY MANAGEMENT

This introductory course provides students with an overview of the hospitality industry, which includes various operational segments, career opportunities, historical perspectives on tourism and hospitality, and a comprehensive look at each department within the foodservice and lodging industry. *Three credit hours.*

HOSP 201.FOUNDATIONS OF TRAVEL AND TOURISM

This course introduces the travel and tourism industry, covering its history, social and economic impact, and key sectors like hospitality, transportation, and events. Students will explore current trends, challenges, and the importance of sustainability in tourism. It provides foundational knowledge for careers in tourism management, event planning, and destination marketing. *Three credit hours.*

HOSP 310.PURCHASING AND COST CONTROL

This course introduces students to the principles of effective product identification and the cost controls necessary to support a hospitality operation, namely within the food-service segment. Topics may include procurement of goods, product distribution, product identification, costing procedures, inventory management, value analysis, and proper record keeping. Prerequisites: "C" or better in HOSP 201. *Three credit hours.*

HOSP 315.FOOD PRODUCTION AND RESTAURANT OPERATIONS MANAGEMENT

This course focuses on the essential principles of food production and the management of restaurant operations. Students will gain practical knowledge in menu planning, food safety, kitchen management, cost control, and quality assurance. The course also covers best practices in restaurant service, operational efficiency, and the role of leadership in foodservice settings. Through hands-on activities and case studies, students will develop skills to effectively manage food production and restaurant operations, preparing them for careers in hospitality management and foodservice industries. *Three credit hours.*

HOSP 320.LODGING OPERATIONS MANAGEMENT

This course introduces students to the scope of the hotel industry and the organizational structure and operational mechanics of how the departments within the rooms division of an individual hotel operate. Topics include how work is performed and how activities are coordinated within the rooms division and among other hotel departments. Prerequisite: Junior or senior status. *Three credit hours.*

HOSP 330.SERVICES MANAGEMENT FOR HOSPITALITY AND TOURISM

This course focuses on managing service operations in the hospitality and tourism industries. Students will learn strategies to improve customer satisfaction, service quality, and employee engagement. Key topics include customer experience, service design, and handling service failures. Through case studies and practical projects, students will develop skills to manage and enhance service delivery in hotels, restaurants, events, and tourism organizations. *Three credit hours.*

HOSP 340.CONVENTIONS AND EVENT MANAGEMENT

This course provides an in-depth overview of the planning, coordination, and management of conventions, meetings, and special events. Students will explore event design, site selection, budgeting, marketing, and logistical coordination. Emphasis is placed on understanding industry trends, client relations, and best practices for successful event execution. Through case studies and hands-on projects, students will gain practical skills to organize a wide range of events, including conferences, weddings, festivals, and corporate gatherings. *Three credit hours.*

HOSP 350.HOSPITALITY OPERATIONS MANAGEMENT

This course provides the tools and techniques to manage hospitality-based operations across multiple industry segments. Similarities and differences in managing across various hospitality-based operations, with an emphasis on the basic management functions within various hospitality-based operations will be covered. Topics may include strategies and tactics for managing various multiple units within the hospitality industry. Prerequisites: "C" or better in HOSP 201. *Three credit hours.*

HOSP 369. SPECIAL TOPICS IN HOSPITALITY

This course allows for the study of hospitality topics which are not a part of the regular course offerings. Course may be repeated up to 3 times provided the topic is different. To repeat the course to improve a grade, the topic must be the same. *One to six credit hours.*

HOSP 490.HOSPITALITY INTERNSHIP

This course will provide practical experience in a hospitality-related field through an approved agency or business under the supervision of professional employees and the course instructor. The course may be taken for a maximum of six hours. Internships are dependent upon position availability. Prerequisites: HOSP major or minor and instructor permission. *One to six credit hours.*

HOSP 491.HOSPITALITY INTERNSHIP II

This course is designed to give students additional practical work experience in the hospitality-related field. The student works through an approved agency or business under the supervision of professional employees and the course instructor. This course may be taken for additional credit for a maximum of six hours. Internships are dependent upon availability of positions. Prerequisites: HOSP major or minor, HOSP 490, and instructor permission. *One to six credit hours.*