

## **HMGMT: HOSPITALITY MANAGEMENT**

**1350. Introduction to Hospitality Management (3) (F,S,SS)** Exploration and analysis of management functions, methods, and concepts in food service and lodging operations.

**1500. Multicultural Hospitality Management (3) (F,S)** Influences of culture on hospitality organizations and management style. Impacts of diversity of the global hospitality industry. Significance of culture to hospitality labor market issues, legal and political environments, societal work values, communication, and corporate cultures.

**2100. Lodging Systems Management I (3) (F,S)** P: HMGMT 1350 Lodging operations management, systems analysis, and design.

**2110. Principles of Food Preparation (2) (F,S,SS)** C: HMGMT 2111. Scientific principles involved in food preparation.

**2111. Principles of Food Preparation Laboratory (1) (F,S,SS)** C: HMGMT 2110. Applied foods methods and principles in preparation and evaluation of standard food products.

**2200. Introduction to Conventions and Special Events (3) (F,S)** P: HMGMT 1350. Introduction to meetings, expositions, events, and conventions industry.

**2591. Field Experience in Hospitality Management I (3) (F,S,SS)** P: Sophomore standing; hospitality management major or minor; HMGMT 1350, 2110. Supervised, on-site experience in lodging housekeeping and maintenance and restaurant food production operations.

**3110. Introduction to Quantity Food Management (3) (F,S)** P: HMGMT 2110, 2111. Planning and organizing for service operation management.

**3200. Dimensions of Tourism (3) (F)** P: HMGMT 1350. Survey of travel and tourism industry. Emphasis on concepts, terminology, demographics, trends, and financial and economic implications of tourism dynamics.

**3294. Hospitality Information Systems (3) (F,S)** P: MIS 2223, HMGMT 1350. Review of hospitality management information systems, including property management systems, point of sale systems, yield management systems, and managerial decision making aids. Use and impact of industry-specific applications.

**3393. Purchasing for Food Service Operations (3) (F,S)** P: HMGMT 3110. Purchasing systems for food service operations. Characteristics of products and controls.

**3600. Lodging Systems Management II (3) (F,S)** P: ACCT 2101; HMGMT 2100. Systems analysis, design, and application for hotel accounting systems, security, and housekeeping management.

**3750. Hospitality Facilities Management (3) (F,S)** P: HMGMT 3600. Operation of hospitality facilities, including operating costs, characteristics of major building systems, responsibilities of the engineering-maintenance department, and renovation needs.

**3832. Hospitality Franchising and Entrepreneurship (3) (F,S)** P: MKTG 3832, MGMT 3202. Principles and processes of franchising and entrepreneurship in hospitality. Start up of hospitality business ventures as franchise or independent units, including acquiring an existing franchise or hospitality business.

**3990. Field Experience in Lodging (3) (WI) (F,S,SS)** P: HMGMT 2591, 3750; minimum cumulative 2.0 GPA; consent of instructor. Supervised experience designed to develop management skills in lodging operations.

**3991. Field Experience in Food Service (3) (WI) (F,S,SS)** P: HMGT 2591, 4110, 4111; minimum cumulative 2.0 GPA; consent of instructor. Supervised experience designed to develop management skills in foodservice operations.

**3992. Field Experience in Conventions and Special Events Management (3) (F,S,SS)** P: HMGT 2591, 3200; minimum cumulative 2.0 GPA; consent of instructor. Supervised experience designed to develop management skills in conventions and special events.

**4110. Quantity Food Production and Service Management (3) (F,S,SS)** P: HMGT 3110; NUTR 3350 or HMGT 2591; C: HMGT 4111. Management of quantity food production. Includes work simplification, sanitation, merchandising, food cost control, and equipment operation.

**4111. Quantity Food Production Laboratory (2) (F,S,SS)** 6 lab hours per week. C: HMGT 4110. Restaurant operation and meal service practice.

**4120. Wine and Beverage Management (1) (F,S)** P: HMGT 4110, 4111. Review of alcoholic and non-alcoholic beverages. Management of bartending, cocktail and sommelier service, and cost control emphasizing social responsibility, liability, safety and security, and legal issues.

**4170. Hospitality Services Management (3) (F,S)** P: HMGT 4110, 4111. Customer behavior, expectations, and perceptions and managing hospitality service quality. Application of GAPS Model of Service Quality to hospitality management. Strategies for closing critical service gaps.

**4200. Travel and Tourism Management (3) (S)** P: HMGT 3200. Explores domestic and international tourism, including social science, economic, cultural, and environmental components of effects of tourism.

**4244. Hospitality Law (3) (F,S)** P: FINA 2244; HMGT 2591. Legal aspects of hospitality guest-host relationship as related to personal and property liability.

**4308. Purchasing and Cost Controls for Food Service Operations (3) (F,S,SS)** P: NUTR 3350 or HMGT 2591. Techniques for analyzing and controlling products and costs. Emphasis on purchasing systems for foodservice operations.

**4400. Convention Services Management (3)** P: HMGT 3600. Scope and segmentation of the convention and group business market. Marketing and sales strategies to attract markets with specific needs. Techniques to meet those needs as part of meeting and convention service.

**4440. Hospitality Marketing (3) (F,S)** P: MKTG 3832; HMGT 2591. Applies marketing principles to hospitality products and services.

**4450. Hospitality and Dietetics Human Resource Management (3) (WI) (S,SS)** P: MKTG 3832, HMGT 2591 or NUTR 3350. Integration and applications of human resource management and ethical principles through case studies of food service, beverage, and lodging operations.

**4650. Hospitality Financial Management (3) (F,S)** P: HMGT 3600, FINA 3004. Management systems and techniques used to monitor and control finances and costs in the hospitality industry.

**4700. Hospitality Management Current Issues Seminar (3) (F,S)** P: Senior standing; HMGT major. Capstone course to address current issues in hospitality management.

**4900. Independent Study in Lodging (3) (F,S,SS)** Problems in lodging management.

**4901. Independent Study in Food Service (3) (F,S,SS)** Problems in food service management.

**4902. Independent Study in Conventions and Special Events (3) (F,S,SS)** Problems in conventions and special events.

**4995. E-commerce in Hospitality Management (3) (F, S)** P: MIS 2223; MKTG 3832; HMG 1350.

Management

and marketing of hospitality on the Internet. Security and integrity of data traffic. Planning, designing, and evaluating hospitality related web sites.

**HMG Banked Courses**

**4208. Food and Beverage Management (2) 5351. Food Service Production Systems (2)**

**4209. Food and Beverage Management Laboratory (1)**