

Hospitality Management Suggested Course Sequence

Food & Beverage Management Track

| Freshman | | | | | |
|-----------------|--------------------------------|--------------|---------------|------------------------------|-----|
| Fall | | | Spring | | |
| PSYCH 110 | General Psychology | 3 | CHM 110 | General Chemistry | 3 |
| OR | | | CHM 111 | General Chemistry Lab | 1 |
| SOCIO 211 | Introduction to Sociology | 3 | CIS 102 | Intro to Spreadsheet App. | 1 |
| COMM 105 | Public Speaking I | 2 | FNDH 132 | Basic Nutrition | 3 |
| OR | | | GNHE 210 | Foundations of Human Ecology | 1 |
| COMM 106 | Public Speaking | | _____ | Foreign Language | 4-5 |
| ENGL 100 | Expository Writing I | 3 | | | |
| MATH 100 | College Algebra | 3 | 13-14 | | |
| OR | | | | | |
| _____ | College level calculus | 3 | | | |
| HM 101 | Freshman Seminar | 1 | | | |
| HM 120 | Intro. To Hospitality Industry | 3 | | | |
| | | 15-16 | | | |

| Sophomore | | | | | |
|------------------|------------------------------------|-----------|---------------|--------------------------------------|---|
| Fall | | | Spring | | |
| ACCTG 231 | Accounting for Business Ops. | 3 | ACCTG 241 | Accounting for Investing & Financing | 3 |
| ENGL 200 | Expository Writing II | 3 | MKTG 400 | Introduction to Marketing | 3 |
| HM 341 | Principles of Food Production Mgt. | 3 | HM 205 | Food Safety & Protection | 1 |
| HM 363 | Introduction to Business Events | 3 | ECON 120 | Principles of Microeconomics | 3 |
| HM 361 | Introduction to Lodging Ops. | 3 | HM 351 | Commercial Food Production Mgt. | 3 |
| HM 275 | Hospitality Work Exp. I | 1 | 13 | | |
| | | 16 | | | |

| Junior | | | | | |
|---------------|-------------------------------|-----------|---------------|-----------------------------|---|
| Fall | | | Spring | | |
| STAT 350 | Business & Economic Stats I | 3 | FNDH 413 | Science of Food | 4 |
| MANGT 420 | Management Concepts | 3 | HM 421 | Hospitality Service Systems | 3 |
| HM 424 | Hospitality Sales & Promotion | 3 | HM 301 | Junior Seminar | 1 |
| HM 375 | Hospitality Work Exp. II | 1 | _____ | Professional Elective ** | 2 |
| _____ | Humanities Elective | 3 | _____ | Professional Elective ** | 3 |
| _____ | Unrestricted Elective *** | 3 | 13 | | |
| | | 16 | | | |

| Summer | | | | | |
|---|--|--|--|--|--|
| HM 475 Internship in Hospitality Management - 3 | | | | | |

| Senior | | | | | |
|---------------|--------------------------|-----------|---------------|-----------------------------------|---|
| Fall | | | Spring | | |
| FINAN 450 | Principles of Finance | 3 | HM 662 | Foodservice Systems Management | 3 |
| OR | | | HM 440 | Beverage Management | 3 |
| AGEC 513 | Agricultural Finance | 3 | HM 422 | Cost Controls in Hospitality Ops. | 3 |
| HM 465 | Catering & Banquet Mgt. | 3 | HM 482 | Human Resources Mgt. in Hosp. | 3 |
| HM 423 | Facility Management | 3 | _____ | Unrestricted Elective *** | 3 |
| HM 621 | Hospitality Law | 3 | 15 | | |
| _____ | Unrestricted Elective*** | 3 | | | |
| | | 15 | | | |

** 5 total hours required

*** 8-10 hours required, depending on other selections, to total 120 hours

Fall 2019