

# HOSPITALITY AND EVENT MANAGEMENT (HEM)

## HEM 13022 SANITATION AND SAFETY PRINCIPLES AND PRACTICES 3 Credit Hours

This course is designed to prepare future hospitality managers to plan for and react to potentially dangerous situations that occur in the hospitality industry including food borne illness identification and prevention, safe alcohol service and management and CPR and First Aid administration. As part of the curriculum, students will train and become certified with the following regulatory authorities: ServSafe Manager/Ohio Level II food safety training, TIPs On Premise alcohol safety training and CPR/AED/1st Aid training.

**Prerequisite:** None.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service, ITAG Culinary and Food Service

## HEM 13023 FUNDAMENTALS OF FOOD PRODUCTION 3 Credit Hours

This course focuses on basic to intermediate culinary fundamentals in the commercial kitchen, as well as kitchen management practices and procedures.

**Prerequisite:** None.

**Schedule Type:** Laboratory, Lecture, Combined Lecture and Lab

**Contact Hours:** 1.5 lecture, 3 lab

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service

## HEM 13024 INTRODUCTION TO HOSPITALITY MANAGEMENT 3 Credit Hours

An in-depth study of the career possibilities and opportunities in the hospitality and food service industries: including the aptitudes, skills, and knowledge needed to be successful. In a student's career venture and search for job satisfaction, the most rewarding decisions come from being aware of all the available options and career paths. The Hospitality Industry is vast in scope and volume of business. It is a growing, dynamic, and electrifying industry which will be examined initially through this intro course.

**Prerequisite:** None.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service

## HEM 20040 THE BUSINESS OF EVENT MANAGEMENT 3 Credit Hours

The course is designed as an introduction of the complex event management industry. The event planning cycle is the foundation for discovering the role of social life cycle events, non-profit and corporate events in our global economy.

**Prerequisite:** HEM 13024.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

## HEM 20160 SAFETY AND SECURITY RISK MANAGEMENT 3 Credit Hours

Students gain an understanding of the concepts related to risk management including duty of care, risk assessment, planning and evaluative of risk techniques used within the hospitality event management field. Focus will be on how to manage, reduce and transfer risks in order to provide a safe and secure environment for events.

**Prerequisite:** HEM 13024.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

## HEM 20201 FOOD AND BEVERAGE MANAGEMENT 3 Credit Hours

This class is designed to provide students with key concepts and practical skills that they need to be effective foodservice managers. Emphasis is placed on the role of food and beverage in the hospitality industry, types of food and beverage, menu development and analysis, marketing, personnel management, supply chain management, corporate social responsibility.

**Prerequisite:** HEM 13022 and HEM 13023 and HEM 13024.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

## HEM 20250 ADVANCED FOOD PRODUCTION 3 Credit Hours

A continuation of Fundamentals of Food Production. This course focuses on the integration of students' prior culinary training, academic studies and experience in the field with high quality ingredients, advanced cooking techniques and contemporary food preparation and stylings. In building on fundamentals previously learned, the students will examine the details of cuisine including food science, regionality, history, seasoning and flavoring techniques, plating and presentation methods.

**Prerequisite:** HEM 13022 and HEM 13023 and HEM 13024.

**Schedule Type:** Laboratory, Lecture, Combined Lecture and Lab

**Contact Hours:** 1.5 lecture, 3 lab

**Grade Mode:** Standard Letter

## HEM 21095 SPECIAL TOPICS IN HOSPITALITY AND EVENT MANAGEMENT 1-4 Credit Hours

(Repeatable for credit) Discussion of a major discipline or subject within the hospitality industry.

**Prerequisite:** None.

**Schedule Type:** Lecture

**Contact Hours:** 1-4 lecture

**Grade Mode:** Standard Letter

## HEM 23030 HOTEL OPERATIONS 3 Credit Hours

The purpose of this course is to give students a basic understanding of the overall hotel operations. Students will be introduced to the principles and practices of managerial functions relating to the operation of hotels and other accommodations.

**Prerequisite:** HEM 13024.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service

**HEM 23212 INTRODUCTORY FOOD SCIENCE 3 Credit Hours**  
 (Cross-listed with NUTR 23012) Principles of food preparation and quality evaluation, with an emphasis on food science concepts, nutrition, food consumption trends and government regulation.  
**Prerequisite:** NUTR 23511.  
**Schedule Type:** Laboratory, Lecture, Combined Lecture and Lab  
**Contact Hours:** 2 lecture, 3 lab  
**Grade Mode:** Standard Letter  
**Attributes:** TAG Health

**HEM 23335 HOSPITALITY EXPERIENCE MANAGEMENT 3 Credit Hours**  
 A significant element in the service industry is managing customers' experiences. In order to provide a comprehensive, inter- and multi-disciplinary view, the course will be constructed in three modules. The first module will present the characteristics and dynamics of the service encounter. The second module will focus on successful service encounters (service quality) and its outcome (customer experience). The third module will present the dynamics of service delivery process, including service failure and service recovery issues. The three modules of this course will provide an opportunity to understand the dynamics of the service encounter, to manage service quality and to learn how to better deliver service experience to customers.  
**Prerequisite:** None.  
**Schedule Type:** Lecture  
**Contact Hours:** 3 lecture  
**Grade Mode:** Standard Letter

**HEM 23336 CLUB MANAGEMENT 3 Credit Hours**  
 Introduction to private club management and operations. Strategic planning, marketing, human resources, service excellence, legal issues and financial management will be emphasized within the context of food and beverage, golf and recreation.  
**Prerequisite:** None.  
**Schedule Type:** Lecture  
**Contact Hours:** 3 lecture  
**Grade Mode:** Standard Letter

**HEM 23510 QUANTITY FOOD PRODUCTION, SERVICE AND SAFETY 3 Credit Hours**  
 (Cross-listed with NUTR 23510) The application of management principles in quantity food production and service systems, including safety and sanitation; production forecasting and management; distribution; and service, commercial equipment and physical facilities. Introduction to inventory, recipe standardization and considerations of nutrition, quality and sustainability in quantity production.  
**Prerequisite:** NUTR 23112.  
**Schedule Type:** Laboratory, Lecture, Combined Lecture and Lab  
**Contact Hours:** 2 lecture, 3 lab  
**Grade Mode:** Standard Letter

**HEM 30110 FUNDRAISING AND PHILANTHROPIC EVENT MANAGEMENT 3 Credit Hours**  
 This course will explore the role fundraising and philanthropy can play in the success of the non-profit and voluntary segments of the event and hospitality industry. The focus will center on sponsorship opportunities, grants, campaigns (capital and annual), planned giving and corporate partnerships and the intersection of events that support those components.  
**Prerequisite:** HEM 13024.  
**Schedule Type:** Lecture  
**Contact Hours:** 3 lecture  
**Grade Mode:** Standard Letter

**HEM 30120 WEDDINGS AND SPECIAL EVENT PROTOCOL 3 Credit Hours**  
 The course provides an in-depth analysis of weddings and special event protocol. Coursework will include client detailing, site selection, contract negotiation, etiquette, budgeting, vendor relations, marketing, timeline development and public relations.  
**Prerequisite:** None.  
**Schedule Type:** Lecture  
**Contact Hours:** 3 lecture  
**Grade Mode:** Standard Letter

**HEM 30280 FUNDAMENTALS OF FOOD AND BEVERAGE SERVICE 3 Credit Hours**  
 This course provides students with skills in service techniques, effective merchandising, guest relations, customer service, restaurant operations and service of beer, wine and spirits. Students will gain knowledge about equipment and use of equipment related to several styles of service, proper dress and sanitation, organization and responsibilities within the dining room.  
**Prerequisite:** HEM 13022 and HEM 13023 and HEM 13024.  
**Schedule Type:** Lecture  
**Contact Hours:** 3 lecture  
**Grade Mode:** Standard Letter

**HEM 33020 LEGAL ISSUES IN THE HOSPITALITY AND EVENT INDUSTRY 3 Credit Hours**  
 Overview and analysis of legal issues of concern to the hospitality operation. Topics include employment law, food and beverage liabilities, patron civil rights, local, state, and federal regulations; and franchising.  
**Prerequisite:** HEM 13022 and HEM 13024 and MGMT 24163.  
**Schedule Type:** Lecture  
**Contact Hours:** 3 lecture  
**Grade Mode:** Standard Letter

**HEM 33050 PROFESSIONAL PRACTICE IN HOSPITALITY AND EVENT MANAGEMENT 2 Credit Hours**  
 Prepares students for professional work experiences in hospitality management. Career development and professional workplace issues are addressed. Etiquette, resume writing and interview techniques are topics that will be covered, along with workplace relationships, networking and ethical dilemmas in hospitality management. Students must have documentation of 400 work hours.  
**Prerequisite:** HEM 13024.  
**Schedule Type:** Lecture  
**Contact Hours:** 2 lecture  
**Grade Mode:** Standard Letter

**HEM 33129 CATERING AND BANQUET MANAGEMENT 3 Credit Hours**  
 The course includes an in-depth analysis of all components of the catering profession including management, legal aspects, getting started in business, catering contracts, menu planning, beverage service, catering equipment, catering logistics, personnel, marketing, pricing, sanitation and safety practices, purchasing, accessory services, accounting and control practices.  
**Prerequisite:** HEM 13022 and HEM 13024.  
**Schedule Type:** Lecture  
**Contact Hours:** 3 lecture  
**Grade Mode:** Standard Letter

**HEM 33140 CONVENTION SALES AND MANAGEMENT 3 Credit Hours**

From a sales and convention management perspective, the convention and meetings industry is examined. Students are introduced to all facets of the conventions and meetings industry.

**Prerequisite:** HEM 13024.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HEM 33145 BAKING AND PASTRY FUNDAMENTALS 3 Credit Hours**

Building on the theoretical and practical foundations of Baking and Pastry Fundamentals, this course will help students develop advanced skills and knowledge in the production and selection of quality handcrafted and purchased products. Scientific principles and experimental methods will be explored and addition emphasis will be placed on advanced decorating and finishing techniques, yeast breads, sweet doughs, cakes, tortes, chocolate work.

**Prerequisite:** None.

**Schedule Type:** Laboratory, Lecture, Combined Lecture and Lab

**Contact Hours:** 1 lecture, 4 lab

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service

**HEM 33270 GLOBAL CUISINE 3 Credit Hours**

Prepare, taste, serve, and evaluate traditional, regional dishes of Europe, Asia, and the Americas. Emphasis will be placed on history, ingredients, flavor profiles, preparations, and techniques representative of the cuisines.

**Prerequisite:** Sophomore standing.

**Schedule Type:** Laboratory, Lecture, Combined Lecture and Lab

**Contact Hours:** 1.5 lecture, 3 lab

**Grade Mode:** Standard Letter

**HEM 37377 CASINO MANAGEMENT AND GAMING OPERATIONS 3 Credit Hours**

Introduction to the various aspects of the casino and gaming industry. Students study the structure of casino organizations, gain basic understanding of gaming operations and responsible gaming. Casino environments are experienced through on-site visitations. Funds for travel are the student's responsibility, all students must be legal age of 21 prior to on-site class visitations.

**Prerequisite:** Special approval.

**Schedule Type:** Combined Lecture and Lab

**Contact Hours:** 2.5 lecture, 1 lab

**Grade Mode:** Standard Letter

**HEM 41093 VARIABLE TOPIC WORKSHOP IN HOSPITALITY AND EVENT MANAGEMENT 1-3 Credit Hours**

(Repeatable for credit) Workshop setting dealing with a topic or topics in hospitality and event management. Learning experiences are provided in a wide range of areas.

**Prerequisite:** None.

**Schedule Type:** Workshop

**Contact Hours:** 1-3 other

**Grade Mode:** Satisfactory/Unsatisfactory

**HEM 41095 SPECIAL TOPICS IN HOSPITALITY AND EVENT MANAGEMENT 1-4 Credit Hours**

(Repeatable for credit) Discussion of a major topic within a specific field of hospitality and event management.

**Prerequisite:** None.

**Schedule Type:** Lecture

**Contact Hours:** 1-4 lecture

**Grade Mode:** Standard Letter

**HEM 41096 INDIVIDUAL INVESTIGATION IN HOSPITALITY AND EVENT MANAGEMENT 1-3 Credit Hours**

(Repeatable for credit) Independent study in hospitality and event management.

**Prerequisite:** Special approval.

**Schedule Type:** Individual Investigation

**Contact Hours:** 1-3 other

**Grade Mode:** Standard Letter

**HEM 43027 HOSPITALITY AND EVENT MANAGEMENT: HUMAN RESOURCE STRATEGIES (WIC) 3 Credit Hours**

Application of human resource management principles, practices, theories and legal issues relevant to hospitality organizations. Hospitality management focused case studies are incorporated.

**Prerequisite:** HEM 13022 and HEM 13023 and HEM 13024 and HEM 23030 and HRM 34180 and MGMT 24163 and MKTG 25010.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** Writing Intensive Course

**HEM 43030 FOOD SERVICE SYSTEMS MANAGEMENT 3 Credit Hours**

(Slashed with HTM 53030)(Cross-listed with NUTR 43030 and NUTR 53030) Food service systems management, including systems theory; menu planning and evaluation; procurement; food production systems; sustainability; layout and design basics. Management concepts in non-commercial food service, including financial control, marketing, quality, management, leadership and human resources.

**Prerequisite:** HEM 23212 or NUTR 23012; and HEM 23510 or NUTR 23510.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** TAG Health

**HEM 43031 LAYOUT AND DESIGN OF HOSPITALITY OPERATIONS 3 Credit Hours**

Analysis and planning for the layout and design of hospitality operations. Includes basic principles of design; space analysis; human factors; and equipment use, care, selection and layout for hospitality facilities based on the financial performance of the operation; codes and related regulations. An appreciation for cost effective engineering and architecture concerns pertaining to hospitality operations is developed.

**Prerequisite:** HEM 13022 and HEM 13023 and HEM 13024 and HEM 23030.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HEM 43092 PRACTICUM IN HOSPITALITY AND EVENT MANAGEMENT (ELR) 1-6 Credit Hours**

(Repeatable for credit) Supervised professional experience in the hospitality industry including operations such as restaurants, hotels, clubs, health care, theme parks and food distribution. Course assignments are included.

**Prerequisite:** HEM 13022 and HEM 13023 and HEM 13024 and HEM 23030 and HEM 33050; and junior or senior standing; and special approval.

**Schedule Type:** Practical Experience

**Contact Hours:** 6-36 other

**Grade Mode:** Satisfactory/Unsatisfactory

**Attributes:** Experiential Learning Requirement

**HEM 43099 CAPSTONE: STRATEGIC HOSPITALITY AND EVENT MANAGEMENT (ELR) 3 Credit Hours**

This capstone course provides a comprehensive view of the business setting of hospitality and tourism organizations. The course includes a review of the competitive business environments, competitive advantage, above-average performance and competitive strategies as they pertain to hospitality and tourism management. The course will highlight current strategic issues in hospitality and tourism management referring to the most recent literature (practitioners' literature and academic journals). The course concludes a capstone group case analysis of a business problem in hospitality management, food and beverage management or event management.

**Prerequisite:** HEM 13024 and HEM 23030 and MGMT 24163 and MKTG 25010.

**Schedule Type:** Lecture, Project or Capstone

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** Experiential Learning Requirement

**HEM 43143 HOSPITALITY MEETINGS AND EVENT MANAGEMENT 3 Credit Hours**

Exploration of the unique issues associated with managing hospitality meeting and event planning. Emphasis on management of association meetings, conventions and corporate events held in hospitality venues requiring food and beverage and/or lodging.

**Prerequisite:** None.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HEM 43226 FOOD AND BEVERAGE COST MANAGEMENT 3 Credit Hours**

This course provides a comprehensive study of the cost control aspects of food and beverage operations that, when managed effectively, lead to profitability and ultimately success. Topics include purchasing, labor, beverage and food cost management (prime costs), budgeting, forecasting, cost analysis, inventory control and the overall factors that lead to the financial success of a food and beverage service operation.

**Prerequisite:** HEM 13024 and HEM 23030.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HEM 43231 FOOD, WINE AND BEVERAGE PAIRING 3 Credit Hours**

Provides knowledge of the sensory relationship of food, wine, beer and other spirits and the important role this process has on hospitality operations. Topics include developing an understanding of wine, beer and food pairing as a hierarchical process. Menu development and cooking the food play an important role in this class; food is chosen first then paired with the appropriate beverage. Students must be 21 years old to enroll in the class. Students must be 21 years old to enroll in the class.

**Prerequisite:** Special approval.

**Schedule Type:** Laboratory, Lecture, Combined Lecture and Lab

**Contact Hours:** 1 lecture, 4 lab

**Grade Mode:** Standard Letter

**HEM 43325 HOSPITALITY MARKETING 3 Credit Hours**

Application of marketing principles, practices and theories relevant to hospitality organizations. Case studies drawn from the hospitality industry are incorporated.

**Prerequisite:** HEM 13024 and HEM 23030 and MGMT 24163 and MKTG 25010.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HEM 43329 HOSPITALITY FINANCIAL POLICY 3 Credit Hours**

Developing financial analysis skills and decision-making capabilities for short- and long-term financial management problems in the unique setting of service industries with a specific focus on hospitality organizations, restaurants, clubs, and resorts, through case analysis.

**Prerequisite:** HEM 13024 and HEM 23030 and MGMT 24163 and MKTG 25010.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HEM 43377 REVENUE MANAGEMENT 3 Credit Hours**

Introduction to both the theory and the practice of revenue management. Through optimization techniques and data analytics, this class examines how hospitality firms manage resources and production capacity as well as make financial decisions in order to maximize performance and profitability.

**Prerequisite:** HEM 13024 and HEM 23030 and MGMT 24163 and MKTG 25010.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HEM 43388 LEADERSHIP AND ORGANIZATIONAL BEHAVIOR IN THE HOSPITALITY INDUSTRY 3 Credit Hours**

This course provides students both study and practice in the latest concepts related to leadership and organizational behavior in the field of hospitality and to examine the factors that contribute to an ever-changing business world.

**Prerequisite:** HEM 13024 and MGMT 24163 and MKTG 25010.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter