

# HOSPITALITY MANAGEMENT (HM)

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

Food safety and sanitation practices for restaurants and food services as related to foodborne illness prevention, food purchasing, receiving, storage, preparation, cooling and heating practices, and sanitation of dishes and overall facility. HACCP plans, microbiological concerns related to foods, government regulations and inspections, and employee safety and accident prevention are covered.

**Prerequisite:** None.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service

## HM 13023 TECHNIQUES OF FOOD PRODUCTION 6 Credit Hours

Commercial food production principles for milk, cheese, eggs, produce, grains, meats, poultry and fish are covered. Sauces, soups, salads, entrees, side dishes and desserts are prepared with an emphasis on food quality and safety, effective equipment use, work planning and simplification, recipe standardization, pricing and presentation.

**Prerequisite:** HM 13022; and hospitality management major.

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

**Contact Hours:** 3 lecture, 6 lab

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service

## HM 13024 INTRODUCTION TO HOSPITALITY MANAGEMENT 3 Credit Hours

Career opportunities and the scope, development and history of the hospitality industry. Introduction to management in the hospitality industry including food service, lodging and tourism.

**Prerequisite:** None.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service

## HM 21095 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT 1-4 Credit Hours

(Repeatable for a maximum of 8 credit hours) 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

## HM 23012 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

## HM 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:** None.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** CTAG Culinary and Food Service

## HM 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

## HM 33020 LEGAL ISSUES IN THE HOSPITALITY 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:** Junior standing.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

## HM 33026 HOSPITALITY COST CONTROL AND ANALYSIS 3 Credit Hours

Prepares students to analyze and control costs encountered in hospitality operations. Includes computer applications, math drills and simulations.

**Prerequisite:** ACCT 23020, CIS 24053 and HM 13023.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

## HM 33028 HOSPITALITY PURCHASING 3 Credit Hours

Emphasis on the selection of food, goods and services for the management of hospitality organizations. Emphasis is placed on product identification, grading and quality standards.

**Prerequisite:** HM 13023.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

## HM 33029 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:** HM 33026.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 33031 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.

**Prerequisite:** None.

**Schedule Type:** Combined Lecture and Lab

**Contact Hours:** 2 lecture, 2 lab

**Grade Mode:** Standard Letter

**HM 33036 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:** Junior standing.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 33040 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:** HM 23030; and junior standing.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 33050 PROFESSIONAL PRACTICE IN HOSPITALITY MANAGEMENT 1 Credit Hour**

Preparation of students for professional work experiences in hospitality management. Career development and professional workplace issues are addressed.

**Prerequisite:** Meet hospitality management professional study requirements; and junior standing.

**Schedule Type:** Lecture

**Contact Hours:** 1 lecture

**Grade Mode:** Standard Letter

**HM 33070 INTERNATIONAL CUISINE 4 Credit Hours**

Provides comprehensive coverage of cuisines found throughout the world, not only through recipes and techniques but also through coverage of the history, culture, geography, religion, and locally grown ingredients that influence these various cuisines. The intent is to increase learning and retention through repetitive practice cooking, using recipes steeped in culinary history and culture from around the world.

**Prerequisite:** Sophomore standing.

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

**Contact Hours:** 1.5 lecture, 5 lab

**Grade Mode:** Standard Letter

**HM 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 beads, sweet doughs, cakes, tortes, chocolate work.

**Prerequisite:** None.

**Schedule Type:** Combined Lecture and Lab

**Contact Hours:** 1.5 lecture, 4 lab

**Grade Mode:** Standard Letter

**HM 37777 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, and 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

**HM 41093 VARIABLE TOPIC WORKSHOP IN HOSPITALITY MANAGEMENT 1-3 Credit Hours**

(Repeatable for credit) Workshop setting dealing with a topic or topics in hospitality 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

**HM 41095 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT 1-4 Credit Hours**

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

**Prerequisite:** None.

**Schedule Type:** Lecture

**Contact Hours:** 1-4 lecture

**Grade Mode:** Standard Letter

**HM 41096 INDIVIDUAL INVESTIGATION 1-3 Credit Hours**

(Repeatable for credit) Independent study in hospitality management.

**Prerequisite:** Written permission from instructor.

**Schedule Type:** Individual Investigation

**Contact Hours:** 1-3 other

**Grade Mode:** Standard Letter

**HM 43025 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:** HM 13023 and MGMT 24163 and MKTG 25010.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 43027 HOSPITALITY HUMAN RESOURCE MANAGEMENT (WIC) 3 Credit Hours**

(Slashed with HM 53027) Application of human resource management principles, practices, theories and legal issues relevant to hospitality organizations. Hospitality management focused case studies are incorporated.

**Prerequisite:** HM 13023 and HRM 34180.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** Writing Intensive Course

**HM 43029 HOSPITALITY FINANCIAL POLICY 3 Credit Hours**

(Slashed with HM 53029) 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:** HM 33026.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

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

(Slashed with HM 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:** HM 23012 or NUTR 23012; and HM 23510 or NUTR 23510.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**Attributes:** TAG Health

**HM 43031 LAYOUT AND DESIGN OF FOOD SERVICE OPERATIONS 3 Credit Hours**

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

**Prerequisite:** HM 33026.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 43035 HOSPITALITY SERVICE QUALITY MANAGEMENT 3 Credit Hours**

(Slashed with HM 53035) Tourism and hospitality are service industries. A significant element in these industries is management of the service encounters which will be the focus this course. 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 satisfaction). The third module will present the dynamics of service failure and service recovery. 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 identify service failure and plan for service recovery.

**Prerequisite:** MGMT 24163.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 43040 STRATEGIC HOTEL MANAGEMENT 3 Credit Hours**

(Slashed with HM 53040) The hotel manager's role as a strategic thinker is emphasized. Techniques such as co-alignment model, brand strategy, competitor analysis, market research, risk management and finance options are used to develop strategic plans in hotels.

**Prerequisite:** HM 23030 and HM 33026.

**Schedule Type:** Combined Lecture and Lab

**Contact Hours:** 2 lecture, 2 lab

**Grade Mode:** Standard Letter

**HM 43043 HOSPITALITY MEETINGS MANAGEMENT 3 Credit Hours**

(Slashed with HM 53043) Exploration of the unique issues associated with managing hospitality meeting and event planning. Emphasis on management of social, association and corporate events, weddings, reunions, award banquets, receptions and annual meetings held in hospitality venues requiring food and beverage and/or lodging.

**Prerequisite:** HM 23030 and HM 33026.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 43092 PRACTICUM IN HOSPITALITY MANAGEMENT (ELR) 3-6 Credit Hours**

(Repeatable for a total of 6 credit hours) 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. Repeatable for a total of 6 credits.

**Prerequisite:** HM 33050; and junior or senior standing; and special approval.

**Schedule Type:** Practical Experience

**Contact Hours:** 19-37 other

**Grade Mode:** Satisfactory/Unsatisfactory

**Attributes:** Experiential Learning Requirement

**HM 43192 HOSPITALITY MEETINGS MANAGEMENT PRACTICUM (ELR) 2 Credit Hours**

(Slashed with HM 53192) Practical experience in a hospitality establishment related to: inside and outside event sales, event management, guest services, food and beverage management, event staff scheduling, banquet operations, maintenance and housekeeping related to events.

**Corequisite:** HM 43043.

**Schedule Type:** Practical Experience

**Contact Hours:** 6 other

**Grade Mode:** Standard Letter

**Attributes:** Experiential Learning Requirement

**HM 51092 HOSPITALITY AND TOURISM MANAGEMENT PROFESSIONAL PRACTICUM 3 Credit Hours**

Supervised professional experience in the hospitality and-or tourism industry including operations such as restaurants, hotels, clubs, resorts, theme parks, and casinos. Minimum of 405 hours in the field.

**Prerequisite:** Graduate standing; and special approval.

**Schedule Type:** Practical Experience

**Contact Hours:** 27 other

**Grade Mode:** Satisfactory/Unsatisfactory-IP

**HM 53025 HOSPITALITY MARKETING 3 Credit Hours**

(Slashed with HM 53025) Application of marketing principles, practices and theories relevant to hospitality organizations. Internet marketing in hospitality. Case studies drawn from the hospitality industry are incorporated.

**Prerequisite:** Graduate standing; and special approval.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 53027 HOSPITALITY HUMAN RESOURCE MANAGEMENT 3 Credit Hours**

(Slashed with HM 43027) Application of human resource management principles, practices, theories and legal issues relevant to hospitality organizations. Hospitality management focused case studies and current controversies are incorporated.

**Prerequisite:** Graduate standing; and special approval.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 53029 HOSPITALITY FINANCIAL POLICY 3 Credit Hours**

(Slashed with HM 43029) 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:** Graduate standing; and special approval.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 53030 FOOD SERVICE SYSTEMS MANAGEMENT 3 Credit Hours**

(Slashed with HM 43030)(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:** Graduate standing.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 53035 HOSPITALITY SERVICE QUALITY MANAGEMENT 3 Credit Hours**

(Slashed with HM 43035) Tourism and hospitality are service industries. A significant element in these industries is management of the service encounters which will be the focus this course. 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 satisfaction). The third module will present the dynamics of service failure and service recovery. 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 identify service failure and plan for service recovery.

**Prerequisite:** Graduate standing.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 53040 STRATEGIC HOTEL MANAGEMENT 3 Credit Hours**

(Slashed with HM 43040) The hotel manager's role as a strategic thinker is emphasized. Techniques such as co-alignment model, brand strategy, competitor analysis, market research, risk management and finance options are used to develop strategic plans in hotels.

**Prerequisite:** Graduate standing.

**Schedule Type:** Combined Lecture and Lab

**Contact Hours:** 2 lecture, 2 lab

**Grade Mode:** Standard Letter

**HM 53043 HOSPITALITY MEETINGS MANAGEMENT 3 Credit Hours**

(Slashed with HM 43043) Exploration of the unique issues associated with managing hospitality meeting and event planning. Emphasis on management of social, association and corporate events, weddings, reunions, award banquets, receptions and annual meetings held in hospitality venues requiring food and beverage and/or lodging.

**Prerequisite:** Graduate standing; and special approval.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 53192 HOSPITALITY MEETINGS MANAGEMENT PRACTICUM 2 Credit Hours**

(Slashed with HM 43192) Practical experience in a hospitality establishment related to: inside and outside event sales, event management, guest services, food and beverage management, event staff scheduling, banquet operations, maintenance and housekeeping related to events.

**Prerequisite:** Graduate standing; and special approval.

**Corequisite:** HM 53043.

**Schedule Type:** Practical Experience

**Contact Hours:** 2 lab

**Grade Mode:** Standard Letter

**HM 61098 RESEARCH IN HOSPITALITY MANAGEMENT 1-15 Credit Hours**

(Repeatable for credit) Research for master's-level graduate students. Credit earned may be applied toward meeting degree requirements if school approves.

**Prerequisite:** Graduate standing; and special approval.

**Schedule Type:** Research

**Contact Hours:** 1-15 other

**Grade Mode:** Standard Letter

**HM 61198 MASTERS PROJECT IN HOSPITALITY MANAGEMENT 2-6 Credit Hours**

(Repeatable for credit) Completion and successful defense of master's project. Master's project students must register for a total of 6 credit hours, 2-6 in a single semester; distributed over several semesters if desired.

**Prerequisite:** Graduate standing; and special approval.

**Schedule Type:** Research

**Contact Hours:** 2-6 other

**Grade Mode:** Satisfactory/Unsatisfactory-IP

**HM 61199 THESIS I 2-6 Credit Hours**

(Repeatable for credit) Thesis students register for a total of 6 credit hours, 2 to 6 hours in a single semester, distributed over several semesters if desired.

**Prerequisite:** Graduate standing; and special approval.

**Schedule Type:** Masters Thesis

**Contact Hours:** 2-6 other

**Grade Mode:** Satisfactory/Unsatisfactory-IP

**HM 61299 THESIS II 2 Credit Hours**

(Repeatable for credit) Thesis II students must continue registration each semester until all degree requirements are met.

**Prerequisite:** HM 61199; and graduate standing.

**Schedule Type:** Masters Thesis

**Contact Hours:** 2 other

**Grade Mode:** Satisfactory/Unsatisfactory-IP

**HM 63022 CURRENT ISSUES IN HOSPITALITY AND TOURISM MANAGEMENT 3 Credit Hours**

Current research and management issues in hotels, resorts, restaurants, clubs and other hospitality operations are explored through the peer-reviewed and professional literature. Current tourism topics with implications for hospitality managers are included.

**Prerequisite:** Graduate standing.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 63024 MANAGEMENT OF FOOD AND NUTRITION SERVICES 3 Credit Hours**

Management issues in healthcare, food and nutrition services, child nutrition programs and other noncommercial food services will be examined. The impact of quality standards, public policy and current societal trends upon management of noncommercial operations will be studied.

**Prerequisite:** Graduate standing.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Standard Letter

**HM 63026 RESEARCH SEMINAR 1 Credit Hour**

(Repeatable once for credit) Presentation and discussion of research and projects by students and faculty. 2 credit hours to be applied toward degree requirements.

**Prerequisite:** Graduate standing.

**Corequisite:** SPAD 63098 or 63199 or 63299; or HM 61198 or 61199 or 61299.

**Schedule Type:** Seminar

**Contact Hours:** 1 other

**Grade Mode:** Standard Letter

**HM 63092 HOSPITALITY AND TOURISM MANAGEMENT PRACTICUM 1 Credit Hour**

Supervised professional experience in a hospitality or travel and tourism setting. This course is supervised by a practitioner and faculty member(s) with whom the student works closely. Course assignments are included.

**Prerequisite:** Hospitality and tourism management major; and graduate standing.

**Schedule Type:** Practical Experience

**Contact Hours:** 20 other

**Grade Mode:** Satisfactory/Unsatisfactory-IP

**HM 63095 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT 1-3 Credit Hours**

(Repeatable for credit) Specialized offering of a major topic within hospitality management.

**Prerequisite:** Graduate standing.

**Schedule Type:** Lecture

**Contact Hours:** 1-3 lecture

**Grade Mode:** Standard Letter

**HM 64010 HOSPITALITY AND TOURISM MANAGEMENT CAPSTONE 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 with a capstone group case analysis of a business problem in hospitality and, or tourism.

**Prerequisite:** RPTM 56000 or HM 53025; and MIS 64005 or EVAL 65510; and HM 63022, RPTM 65041 and RPTM 65047; and graduate standing.

**Schedule Type:** Lecture

**Contact Hours:** 3 lecture

**Grade Mode:** Satisfactory/Unsatisfactory