HOSPITALITY MANAGEMENT (HSP M)

Courses primarily for undergraduates:

HSP M 101: Introduction to the Hospitality Industry
(3-0) Cr. 3. F.S.
Introduction to the foodservice, lodging, and tourism components of the hospitality industry. Background information, current issues, and future challenges in various segments of the industry.

HSP M 189: Introduction to University Dining Services Management
(1-0) Cr. 1. Alt. S., offered even-numbered years.
Overview of management concepts and distinct features of university dining services.

HSP M 230: Introduction to Hospitality Performance Analysis
(3-0) Cr. 3. F.S.
Introduction to Uniform Systems of Accounts for hospitality industry, profitability, income statements, budgeting, managing cash, accounts receivable and payable, costs control, pricing, and evaluation related to restaurant, lodging, and club industry. Preparation for a hospitality accounting certification exam.

HSP M 233: Hospitality Sanitation and Safety
(3-0) Cr. 3. F.S.

HSP M 260: Global Tourism Management
(3-0) Cr. 3. F.S.
Overview of the global tourism industry: hospitality and related services, destination/attractions, tourist behaviors, and destination marketing. Introduction to destination mix, socio-economic and cultural impacts of tourism, destination organizations, tourist motivations, destination image, marketing, promotions, tourism distribution system, and the future of tourism.

Meets International Perspectives Requirement.

HSP M 289: Contemporary Club Management
(Cross-listed with EVENT). (2-0) Cr. 2. F.S.
Prereq: HSP M 101
Organization and management of private clubs including city, country, and other recreational and social clubs. Field trip may be required.

HSP M 315: Hospitality Law
(3-0) Cr. 3. S.
Prereq: HSP M 101
Laws relating to ownership and operation of hospitality organizations. The duties and rights of both hospitality business operators and customers. Legal implications of various managerial decisions.

HSP M 320: Attractions and Amusement Park Administration
(Cross-listed with EVENT). (3-0) Cr. 3. S.
Prereq: HSP M 101 or permission of instructor
Examination of current issues in the attractions and amusement park industry. Emphasis will be placed on development and design along with the functional departments of modern amusement parks and themed attractions.

HSP M 333: Hospitality Operations Cost Controls
(3-0) Cr. 3. F.
Prereq: Credit or enrollment in HSP M 380, HSP M 380L; 3 credits MATH
Introduction to revenue and cost systems in the hospitality industry. Application of principles related to procurement, production, and inventory controls.

HSP M 352: Lodging Operations Management I
(3-0) Cr. 3. F.
Prereq: Credit or enrollment in HSP M 101, AESHM 287
Introduction to functional department activities and current issues of lodging organizations with emphasis on front office and housekeeping. Reservation activities and night audit exercises. Case studies.

HSP M 380: Quantity Food Production Management
(3-0) Cr. 3. F.S.
Prereq: HSP M 233 or 2 cr MICRO; FS HN 111 or FS HN 214; FS HN 115 or 215; at least junior classification; enrollment in HSP M 380L
Principles of and procedures used in quantity food production management including menu planning, food costing, work methods, food production systems, quality control, and service.

HSP M 380L: Quantity Food Production and Service Management Experience
(0-6) Cr. 2. F.S.
Prereq: HSP M 233 or 2 cr MICRO; FS HN 111 or FS HN 214; FS HN 115 or FS HN 215; at least junior classification; enrollment in HSP M 380L
Application of quantity food production and service management principles and procedures in the program’s foodservice operation.

HSP M 383: Introduction to Wine, Beer, and Spirits
(2-0) Cr. 2. F.S.
Prereq: Must be at least 21 years old
Introduction to history and methods of production for a variety of wines, beers, spirits, and other beverages. Beverage tasting and sensory analysis; product knowledge; service techniques; sales; and alcohol service related to the hospitality industry.

HSP M 383L: Introduction to Wine, Beer and Spirits Laboratory
(0-2) Cr. 1. F.S.
Prereq: HSP M 383 or concurrent enrollment. Must be at least 21 years old
The application of the management principles and procedures related to the sale and service of alcohol and specialty beverages served in the beverage and hospitality industry. Beverage tasting and sensory analysis of products commonly served in the beverage industry.

HSP M 391: Foodservice Systems Management I
(3-0) Cr. 3. F.
Prereq: Credit or enrollment in HSP M 380, HSP M 380L
Principles and techniques related to basic management, leadership, and human resource management of foodservices in health care and other on-site foodservice settings. Food safety and sanitation for on-site foodservice operations. Credit for either HSP M 391 or AESHM 287 and AESHM 438 may count toward graduation. Not accepted for credit toward a major in Hospitality Management.
HSP M 392: Foodservice Systems Management II
(3-0) Cr. 3. S.
Prereq: HSP M 391
Introduction to cost control in foodservice departments: procedures for controlling food, labor, and other variable costs. Application of principles related to food product selection, specification, purchase, and storage in health care and other onsite operations. Credit for either HSP M 392 or HSP M 233 and HSP M 333 may count toward graduation. Not accepted for credit toward a major in Hospitality Management.

HSP M 433: Hospitality Financial Management
(3-0) Cr. 3. S.
Prereq: HSP M 333; ACCT 284; ECON 101; credit or enrollment in STAT 101
Use of common financial statements, accounting ratios, and financial techniques to impact management decisions.

HSP M 437: Hospitality Information Technology
(3-0) Cr. 3. F.
Prereq: HSP M 352

HSP M 439: Advanced Hospitality Human Resource Management
(3-0) Cr. 3. F.
Prereq: AESHM 438
Emphasis on development of management personnel in hospitality organizations. Case studies.

HSP M 452: Lodging Operations Management II
(3-0) Cr. 3. S.
Prereq: HSP M 352; credit or enrollment in HSP M 333
Development of business plan and evaluation of business performance in a simulated environment. Operational decision making practices by applying concepts of management, operations, marketing, and finance for a computer-mediated environment.

HSP M 455: Introduction to Strategic Management in Foodservice and Lodging
(3-0) Cr. 3. S.
Prereq: AESHM 340; credit or enrollment in HSP M 433 and AESHM 438
Introduction to strategic management principles and practices with an application of human resources, operations, marketing, and financial management concepts. Case studies.

HSP M 487: Fine Dining Management
(Dual-listed with HSP M 587). (2-3) Cr. 3. F.
Prereq: HSP M 380, HSP M 380L

HSP M 489: Issues in Food Safety
(Cross-listed with AN S, FS HN, VDPAM). (1-0) Cr. 1. S.
Prereq: Credit or enrollment in FS HN 101 or FS HN 272 or HSP M 233; FS HN 419 or FS HN 420; FS HN 403
Capstone seminar for the food safety minor. Case discussions and independent projects about safety issues in the food system from a multidisciplinary perspective.
HSP M 587: Fine Dining Management
(Dual-listed with HSP M 487). (2-3) Cr. 3. F.
Prereq: HSP M 380, HSP M 380L
Exploration of the historical and cultural development of the world food
table. Creative experiences with U.S. regional and international foods.
Application of management and financial principles in food preparation
and service in fine dining settings. Individual special problems.
Meets International Perspectives Requirement.

HSP M 590: Special Topics
Cr. arr. Repeatable, maximum of 3 credits.
Prereq: 9 credits in HRI at 400 level or above; application process
Topics in hospitality management.

HSP M 590B: Special Topics: Hospitality Management
Cr. arr. Repeatable, maximum of 3 credits.
Prereq: 9 credits in HRI at 400 level or above; application process.

HSP M 590C: Special Topics: Tourism
Cr. arr. Repeatable, maximum of 3 credits. F.S.S.
Prereq: 9 credits in HSP M at 400 level or above; application process
Special topics in tourism.

HSP M 590D: Special Topics: Lodging Operations
Cr. arr. Repeatable, maximum of 3 credits.
Prereq: 9 credits in HSP M at 400 level or above; application process.

HSP M 590E: Special Topics: Commercial/Retail Foodservice Operations
Cr. arr. Repeatable, maximum of 3 credits.
Prereq: 9 credits in HSP M at 400 level or above; application process.

HSP M 590F: Special Topics: Onsite Foodservice Operations
Cr. arr. Repeatable, maximum of 3 credits.
Prereq: 9 credits in HSP M at 400 level or above; application process.

HSP M 599: Creative Component
Cr. arr.
Creative component as arranged with instructor.

Courses for graduate students:

HSP M 604: Professional Writing
(2-0) Cr. 2. S.S.
Prereq: Enrollment in PhD program
Development of professional written communication with emphasis on
abstracts, proposals, manuscripts, and technical reports.

HSP M 608: Administrative Problems
Cr. arr. Repeatable, maximum of 4 credits. F.S.S.
Prereq: Permission of instructor; enrollment in PhD program
Advanced administrative problems; case studies in foodservice and
lodging organizations.

HSP M 633: Advanced Hospitality Financial Management
(3-0) Cr. 3. Alt. S., offered odd-numbered years.
Prereq: HSP M 433; Enrollment in PhD program
Theories and research in financial management with emphasis on
financial performance and financing decisions.

HSP M 638: Advanced Human Resources Management in Hospitality
Organizations
(3-0) Cr. 3. Alt. F., offered odd-numbered years. Alt. SS., offered even-
numbered years.
Prereq: HSP M 538; Enrollment in PhD program
Research in human resources management with an emphasis on
organization or unit administration.

HSP M 640: Seminar on Marketing Thoughts
(3-0) Cr. 3. Alt. S., offered even-numbered years. Alt. SS., offered even-
numbered years.
Prereq: HSP M 540; STAT 401. Enrollment in PhD program
Conceptual and theoretical development of marketing strategies.
Analytical and critical review of marketing research and industry
practices.

HSP M 652: Advanced Lodging Operations
(3-0) Cr. 3. Alt. F., offered odd-numbered years. Alt. SS., offered even-
numbered years.
Prereq: Enrollment in PhD program
Analysis and applications of concepts and theories of operations
research for lodging operations.

HSP M 680: Analysis of Research in Foodservice Operations
(3-0) Cr. 3. Alt. S., offered even-numbered years. Alt. SS., offered odd-
numbered years.
Prereq: Enrollment in PhD program
Analysis and application of theories, research, and research methods in
foodservice operations.

HSP M 690: Advanced Topics
Cr. arr. Repeatable, maximum of 2 times. F.S.S.
Prereq: Enrollment in PhD program, application process
Advanced study of current topics in hospitality management.

HSP M 690B: Advanced Topics: Hospitality Management
Cr. arr. Repeatable, maximum of 2 times. F.S.S.
Prereq: Enrollment in PhD program, application process
Advanced study of current topics in hospitality management.

HSP M 690C: Advanced Topics: Tourism
Cr. arr. Repeatable, maximum of 2 times. F.S.S.
Prereq: Enrollment in PhD program, application process
Advanced study of current topics in hospitality management.

HSP M 690D: Advanced Topics: Lodging Operations
Cr. arr. Repeatable, maximum of 2 times. F.S.S.
Prereq: Enrollment in PhD program, application process
Advanced study of current topics in hospitality management.

HSP M 690E: Advanced Topics: Commercial/Retail Foodservice
Operations
Cr. arr. Repeatable, maximum of 2 times. F.S.S.
Prereq: Enrollment in PhD program, application process
Advanced study of current topics in hospitality management.

HSP M 690F: Advanced Topics: Onsite Foodservice Operations
Cr. arr. Repeatable, maximum of 2 times. F.S.S.
Prereq: Enrollment in PhD program, application process
Advanced study of current topics in hospitality management.
HSP M 699: Research
Cr. arr. Repeatable. F.S.S.
Prereq: Enrollment in PhD program
Research.