

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.

Sanitation and safety principles in hospitality operations. Issues impacting consumers and operators. Characteristics of food, supplies, and equipment as related to quality, sanitation and safety. Application of HACCP. Preparation for national foodservice sanitation certification examination.

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 380

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

Introduction to hospitality information technology. Property management and point-of-sales system interfaces: customer relationship management, selecting and purchasing computer systems, electronic distribution systems, internet and its related application systems, managing internal and external communication networks. Case studies.

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

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 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 490: Independent Study

Cr. arr. Repeatable.

Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

HSP M 490B: Independent Study: Hospitality Management

Cr. arr. Repeatable.

Prereq: Sections B-E: Program approval

Independent Study in Hospitality Management.

HSP M 490D: Independent Study: Lodging Operations

Cr. arr.

Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

HSP M 490E: Independent Study: Foodservice Operations

Cr. arr.

Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

HSP M 490H: Independent Study: Honors

Cr. arr.

Prereq: Sections B-E: Program approval; Section H: Full membership in Honors Program

Courses primarily for graduate students, open to qualified undergraduates:

HSP M 505: Hospitality Management Scholarship and Applications

(0-1) Cr. 1. F.SS.

Focus on teaching and research scholarship involving the hospitality industry.

HSP M 506: Current Issues in Hospitality Management

(0-1) Cr. 1. Repeatable. S.SS.

Focus on current issues related to the hospitality industry.

HSP M 533: Financial Decision Making in Hospitality Organizations

(3-0) Cr. 3. Alt. F., offered even-numbered years.

Prereq: HSP M 433

Concepts of financial management applied to strategic decision making.

HSP M 538: Human Resources Development in Hospitality Organizations

(3-0) Cr. 3. Alt. F., offered even-numbered years.

Prereq: AESHM 438

Theories of human resources management. Practices and principles related to development of management personnel.

HSP M 540: Strategic Marketing

(3-0) Cr. 3. Alt. F., offered odd-numbered years.

Prereq: AESHM 340

Application of marketing principles in developing effective marketing strategies for hospitality, apparel, and retail organizations. Evaluation of multi-dimensional marketing functions in hospitality organizations.

HSP M 555: Strategic Management in Hospitality Organizations

(3-0) Cr. 3. Alt. S., offered even-numbered years.

Prereq: Courses in MKT, FIN, MGMT, and HSP M. Permission of instructor Strategic management process as a planning and decision-making framework; integration of human resources, operations, marketing, and financial management concepts.

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 HSP M at 400 level or above; application process.

HSP M 590C: Special Topics: Tourism

Cr. arr. Repeatable, maximum of 3 credits. F.S.SS.

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.SS.

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.SS.

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.SS.

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.SS.

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.SS.

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.SS.

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.SS.

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.SS.

Prereq: Enrollment in PhD program, application process

Advanced study of current topics in hospitality management.

HSP M 699: Research

Cr. arr. Repeatable. F.S.SS.

Prereq: Enrollment in PhD program

Research.