

# HOSPITALITY MANAGEMENT (HSP M)

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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 201: Casino Management I

(3-0) Cr. 3. F.

An overview of the gaming industry. Emphasis will be placed on examination of the history and development of gaming, casino operations, casino games, marketing of the core gaming products, and social and economic impacts of the gaming industry.

## 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). (3-0) Cr. 3. 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 290: Independent Study

Cr. 1-2. Repeatable, maximum of 4 credits. F.S.SS.

*Prereq: Freshman or Sophomore classification. Permission of instructor, adviser, and department chair.*

Independent study on topics of special interest to the student, facilitated by approved faculty member. Maximum of 9 credits combined of HSP M 290 and HSP M 490 can be applied to graduation.

## 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 FS HN 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**

(1-6) Cr. 3. 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, and spirits. Beverage tasting and sensory analysis; product knowledge; service techniques; sales; and alcohol service related to the hospitality industry. Field trip.

**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 393: Hospitality Management Industry Workshop**

Cr. 1-3. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: HSP M Junior or Senior Classification and Permission of Instructor.*

Intensive 2 to 8 week workshop exploration. Topics vary each time offered. Maximum of 6 credits of HSPM 393 can be applied toward graduation.

**HSP M 431: Case Studies in Event Management**

(Dual-listed with HSP M 531). (Cross-listed with EVENT). Cr. 3. S.

*Prereq: Graduate-level standing and permission by instructor.*

Operational and strategic challenges in the event management industry through directed case studies, roundtable discussions, and industry-related readings. Students will critically evaluate case studies related to event management in areas of event strategy, financial management, event operations, stakeholder development, event design, marketing, and other event topics.

**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 470: Supervised Professional Internship: Hospitality**

Cr. 3-6. Repeatable. F.S.SS.

*Prereq: AESHM 270, 311, 9 credits in HSP M, and minimum 2.0 GPA; permission by application; junior or senior classification; employer location should be different than employer/location used for AESHM 170 and 270*  
Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, 270, and 470 may be applied toward graduation.

**HSP M 487: Fine Dining Event 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. Repeatable.

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

**HSP M 490E: Independent Study: Foodservice Operations**

Cr. arr. Repeatable.

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

**HSP M 490H: Independent Study: Honors**

Cr. arr. Repeatable.

*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 531: Case Studies in Event Management**

(Dual-listed with HSP M 431). (Cross-listed with EVENT). Cr. 3. S.

*Prereq: Graduate-level standing and permission by instructor.*

Operational and strategic challenges in the event management industry through directed case studies, roundtable discussions, and industry-related readings. Students will critically evaluate case studies related to event management in areas of event strategy, financial management, event operations, stakeholder development, event design, marketing, and other event topics.

**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. S., offered odd-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 560: Tourism Management and Tourist Behavior**

Cr. 3. Alt. F., offered odd-numbered years.

*Prereq: HSP M 260 or equivalent*

Tourism theories and research. Overview of tourism industry, tourism theories, methods, and current issues in destination marketing and management and travel behavior. Evaluation of tourism and destination research. NA

**HSP M 587: Fine Dining Event 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 590G: Special Topics: Event Management**

Cr. arr. Repeatable, maximum of 6 credits. F.S.SS.

*Prereq: 9 credits in HSP M or EVENT at 500 level or above; application process*

Special Topics in Event Management. Only 6 credits of HSP M 590G can be applied toward graduation.

**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 634: Theory and Research Seminar in Event Management**

Cr. 3. SS.

*Prereq: STAT 401 or a graduate level course in statistics or by permission of instructor*

Analysis and application of theories and research methodologies in event management and is designed to strengthen students' analytical and critical perspectives to evaluate event management research. Multidisciplinary approach to the areas of sports events, festivals and fairs, conventions and tradeshow, mega events, lifecycle/religious/nonprofit events, and event tourism.

**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 660: Research Seminar in Tourism Management**

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

*Prereq: Enrollment in PhD program*

Advanced graduate course on tourism and destination theories and research. Analysis and application of theories, research findings, and research methods in tourism and destination management.

**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 690G: Advanced Topics: Event Management**

Cr. arr. Repeatable, maximum of 2 times. F.S.SS.

*Prereq: Enrollment in PhD program, application process*

Advanced study of current topics in event management and hospitality management.

**HSP M 699: Research**

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

*Prereq: Enrollment in PhD program*

Research.