

HOSPITALITY MANAGEMENT

Administered by the Department of Apparel, Events, and Hospitality Management

The Hospitality Management program offers study for the degree of Bachelor of Science with a major in hospitality management. As the only 4-year hospitality program in the state of Iowa, the program prepares undergraduate students with essential principles of managing a variety of hospitality organizations, such as hotels, restaurants, clubs, and foodservice companies. Students also develop expertise in managing diverse areas, such as: (a) food/beverage management, (b) lodging management, (c) senior living management, and (d) tourism and attractions.

Students get hands-on experience at the Joan Bice Underwood Tearoom and SPARKS. The Joan Bice Underwood Tearoom is a 105-seat learning laboratory where students take responsibility for meal preparation and service. The Joan Bice Underwood Tearoom is the earliest established student run restaurant that is still in operation on a college campus in the United States. SPARKS is the student operated café in the Student Innovation Center, where students have the opportunity to manage all the operations of the facility from menu development, inventory, human resources, and much more.

Our students participate in internships locally, nationally, and internationally with a range of hotels, restaurants, caterers, theme parks, sports facilities, cruise ships convention and visitor's bureaus, independent businesses, and country clubs. Courses provide students with opportunities to develop and apply management techniques in hospitality organizations. The Hospitality Management curriculum provides students with the opportunity to obtain professional certifications in multiple areas.

The Hospitality Management program mission is to create, share, and apply knowledge to provide hospitality consumers with products, services, and experiences to enhance overall well-being. We accomplish our mission with a personalized, nationally ranked program. Our students learn in a nurturing, safe, and inclusive environment, with caring faculty with industry experience.

The Bachelor of Science Degree

Total credits required: 123, including a minimum of 18 credits from the AESHM Department at Iowa State University for the degree.

Minor in Hospitality Management

The Hospitality Management minor (HSPM) requires the completion of at least 15 credits from the Hospitality Management curriculum. The minor must include at least 6 credits in courses numbered 300 or above taken

at ISU. All course pre-requisites must be completed prior to taking the course. All minor courses must be taken for a grade.

Minor in Beverage Management

The Beverage Management minor (BV M) requires the completion of at least 15 credits from the Beverage Management minor curriculum. The minor must include at least 6 credits in HSP M courses and 6 credits in courses numbered 300 or above taken at ISU. All course pre-requisites must be completed prior to taking the course. All minor courses must be taken for a grade.

Undergraduate Study

The program offers a Bachelor of Science degree in hospitality management. Coursework is planned to provide students with a general education plus professional preparation for supervisory and executive positions in hospitality organizations such as clubs, hotels, dining, theme parks, cruise lines, and casinos. Principles of business management are presented, as well as fundamentals of hospitality operations.

Graduates demonstrate leadership characteristics and make decisions based on integrating knowledge of financial, human resources, marketing, and operational principles for managing hospitality operations. They demonstrate best practices in meeting customer expectations and use of technology (e.g., Point-of-Sales systems, property management systems, and revenue management systems) to achieve operational efficiency and effectiveness.

Learning experiences are provided in the food and beverage, casino, lodging, senior living, and tourism industries and other approved establishments. Students are required to have a total of at least 800 hours of relevant work experience prior to graduation. Of the 800 hours, 200 hours are required prior to completing one year in the program.

The program offers a **concurrent B.S. and M.S. degree** that allows students to obtain a B.S. and M.S. degree in hospitality management in five years. Application for admission to the Graduate College should be made in the junior year.

Curriculum in Hospitality Management

Administered by the Apparel, Events, and Hospitality Management Department. Leading to the Bachelor of Science degree.

The curriculum in Hospitality Management develops students as leaders for the hospitality professions.

A minor in Hospitality Management is available; see requirements under Hospitality Management, Courses and Programs.

Students majoring in Hospitality Management are required to earn C- or better in all AESHM and HSP M courses. Communication Proficiency Requirement: Grade of C or better in ENGL 150 Critical Thinking and

Communication, and ENGL 250 Written, Oral, Visual, and Electronic Composition.

Degree Requirements

10 Communications and Library

ENGL 150	Critical Thinking and Communication (Grade of C or better required in ENGL 150)	3
ENGL 250	Written, Oral, Visual, and Electronic Composition (Grade of C or better required in ENGL 250)	3
LIB 160	Information Literacy	1
Select one (1) course:		3
COMST 211	Interpersonal Communication	
COMST 214	Professional Communication	
SP CM 212	Fundamentals of Public Speaking	
Total Credits		10

9-10 Natural Sciences and Mathematical Disciplines

Select one (1) course: (AESHM 175D required if C+ or lower in MATH credits)		3
MATH 104	Introduction to Probability	
MATH 105	Introduction to Mathematical Ideas	
MATH 140	College Algebra	
MATH 150	Discrete Mathematics for Business and Social Sciences	
MATH 160	Survey of Calculus	
FS HN 167	Introduction to Human Nutrition	3
Select one (1) course:		3-4
STAT 101	Principles of Statistics	
STAT 104	Introduction to Statistics	
Total Credits		9-10

9 Social Sciences

ECON 101	Principles of Microeconomics	3
Select two (2) courses:		6
HD FS 102	Individual and Family Development, Health, and Well-being (Senior living management required to take this course)	
PSYCH 101	Introduction to Psychology	
SOC 134	Introduction to Sociology	
Total Credits		9

6 Humanities

AESHM 342	Aesthetics of Consumer Experience	3
Select one (1) course:		3
AF AM 201	Introduction to African American Studies	
AF AM 310	Africa to 1880	
AF AM 311	Africa under Colonial Rule	

AF AM 325	Peoples and Cultures of Africa.
AF AM 330	Ethnic and Race Relations
AF AM 334	Africana Religions
AF AM 335	Race, Ethnicity, and the US Criminal Justice System
AF AM 347	Studies in African American Literature
AF AM 350	Women of Color in the U.S
AF AM 353	History of African Americans I
AF AM 354	History of African Americans II
AF AM 460	Seminar in African American Culture
AF AM 473	Civil Rights and Ethnic Power
A M D 257	Museum Studies
A M D 354	History of European and North American Dress
AM IN 210	Introduction to American Indian Studies
AM IN 346	American Indian Literature
ANTHR 201	Introduction to Cultural Anthropology
ANTHR 202	Introduction to Biological Anthropology and Archaeology
ANTHR 210	Introduction to Asian American Studies
ANTHR 220	Globalization and Sustainability
ANTHR 225	American Indians of Iowa
ANTHR 230	Globalization and the Human Condition
ANTHR 306	Cultural Anthropology
ANTHR 307	Biological Anthropology
ANTHR 308	Archaeology
ANTHR 309	Introduction to Culture and Language
ANTHR 313	Kinship and Marriage in a Global Perspective
ANTHR 315	Archaeology of North America
ANTHR 322	Peoples and Cultures of Native North America
ANTHR 323	Topics in Latin American Anthropology
ANTHR 323A	Latin American Anthropology: Violence and Memory
ANTHR 323B	Latin American Anthropology: Social movements and Democracy
ANTHR 323C	Latin American Anthropology: Race, Class and Gender
ANTHR 323D	Latin American Anthropology: Regional Focus
ANTHR 323E	Latin American Anthropology: Culture and Sport.
ANTHR 324	Health and Native American Communities
ANTHR 325	Peoples and Cultures of Africa.
ANTHR 332	Current Issues in Native North America
ANTHR 332A	Current Issues in Native North America: Gender and Family

ANTHR 332B	Current Issues in Native North America: Indigenous Ecologies and Geographies	CL ST 430	Foundations of Western Political Thought
ANTHR 332C	Current Issues in Native North America: Cultural and Political Movements	CMDIS 275	Introduction to Communication Disorders
ANTHR 332D	Current Issues in Native North America: Regional Focus	CMDIS 286	Communicating with the Deaf
ANTHR 336	Global Development	COMST 101	Introduction to Communication Studies
ANTHR 340	Magic, Witchcraft, and Religion	COMST 210	Communication and U.S. Diversity
ANTHR 354	War and the Politics of Humanitarianism	COMST 211	Interpersonal Communication
ANTHR 369	Ancient Egypt	COMST 214	Professional Communication
Art History		COMST 218	Conflict Management
Classical Studies		COMST 301	Human Communication Theory
CL ST 273	Greek and Roman Mythology	COMST 310	Intercultural Communication
CL ST 273H	Greek and Roman Mythology: Honors	COMST 311	Relational Communication
CL ST 275	The Ancient City	COMST 313	Leadership Communication Theories
CL ST 310	Ancient Philosophy	COMST 314	Organizational Communication
CL ST 350	Rhetorical Traditions	COMST 317	Small Group Communication
CL ST 353	World Literature: Western Foundations through Renaissance	COMST 319	Communication Training and Development
CL ST 367	Christianity in the Roman Empire	COMST 325	Nonverbal Communication
CL ST 368	Religions of Ancient Greece and Rome	COMST 384	Applied Organizational Communication
CL ST 369	Ancient Egypt	DANCE 270	Dance Appreciation
CL ST 372	Greek and Roman Tragedy and Comedy	DANCE 360	History and Philosophy of Dance
CL ST 372H	Greek and Roman Tragedy and Comedy: Honors	DSN S 183	Design in Context
CL ST 373	Heroes of Greece, Rome, and Today	Foreign Languages	
CL ST 373H	Heroes of Greece, Rome, and Today: Honors	History	
CL ST 374	Sex, Gender, and Culture in the Ancient Mediterranean World	HD FS 240	Literature for Children
CL ST 376	Classical Archaeology	INTST 235	Introduction to International Studies
CL ST 376A	Classical Archeology: Bronze Age and Early Iron Age Greece	L A 371	History of Modern Landscapes, 1750 to Present
CL ST 376B	Classical Archeology: Archaic through Hellenistic Greece (ca 700-30 BCE)	Literature (Except ENGL 205)	
CL ST 376C	Classical Archaeology: Roman Archaeology (ca 1000 BCE-400 CE)	MUSIC 102	Introduction to Music Listening
CL ST 383	Greek and Roman Art	MUSIC 302	Masterpieces of Music and Art in Western Culture.
CL ST 383H	Greek and Roman Art: Honors	MUSIC 304	History of American Rock 'n' Roll
CL ST 384	Roman Italy: An Introduction	MUSIC 383	History of Music I
CL ST 385	Study Abroad: Roman Italy: Building the Empire	MUSIC 384	History of Music II
CL ST 394	The Archaeology of Greece: An Introduction	N S 212	Seapower and Maritime Affairs
CL ST 395	Study Abroad: The Archaeology of Greece	PHIL 343	Philosophy of Technology
CL ST 402	Greek Civilization.	Religious Studies	
CL ST 403	Roman Civilization.	THTRE 106	Introduction to the Performing Arts
		THTRE 110	Theatre and Society
		THTRE 465	Theatre History: Ancient to 19th Century
		THTRE 466	Theatre History: 19th Century to Present
		WGS 160	Gender Justice
		WGS 201	Introduction to Women's and Gender Studies
		WGS 203	Introduction to Lesbian Studies
		WGS 205	Introduction to Queer Studies

WGS 210	Gender and Sexuality in American Pop Culture
WGS 301	International Perspectives on Women and Gender
WGS 307	Women in Science and Engineering
WGS 308	Write Like a Woman
WGS 320	Ecofeminism
WGS 321	Economics of Discrimination
WGS 323	Gender and Communication
WGS 325	Portrayals of Gender and Sexualities in the Media
WGS 327	Sex and Gender in Society
WGS 328	Sociology of Masculinities and Manhood
WGS 333	Women and Leadership
WGS 336	Religion and Gender
WGS 338	Feminist Philosophy
WGS 339	Goddess Religions
WGS 340	Women's Literature
WGS 344	Human Reproduction
WGS 345	Women and Literature: Selected Topics
WGS 346	Psychology of Women
WGS 350	Women of Color in the U.S
WGS 352	Gay and Lesbian Literature
WGS 370	Studies in English Translation
WGS 374	Sex, Gender, and Culture in the Ancient Mediterranean World
WGS 380	History of Women in Science, Technology, and Medicine
WGS 385	Women in Politics
WGS 386	History of Women in America
WGS 401	Feminist Theories
WGS 402	Feminist Research in Action
WGS 422	Women, Men, and the English Language
WGS 425	Intersections of Race, Class and Gender
WGS 430	Gender and Consumer Culture
WGS 435	Gender, Globalization and Development
WGS 440	Gender Issues in Sports
WGS 444	Cross-cultural Perspectives on Gender and Sexuality
WGS 450	Topics in Women's and Gender Studies
WGS 457	History of American Sexualities
WGS 494	Women/Gender in Art

Total Credits**6****18 Professional Core Courses**

ACCT 284	Financial Accounting	3
AESHM 111X	Professional Development for AESHM	1
AESHM 111L	AESHM Program Orientation, Careers, and Learning Community	1
AESHM 170D	Supervised Work Experience I: Hospitality (Can be substituted with Field Experience or Study Abroad)	1
AESHM 211	Leadership Experiences and Development (LEAD)	3
AESHM 270D	Supervised Work Experience II: Hospitality (Must be in the area of your selected option)	2
AESHM 311	Seminar on Careers and Internships	1
FS HN 111	Fundamentals of Food Preparation ^{Spring}	2
FS HN 115	Food Preparation Laboratory ^{Spring}	1
HSP M 470	Supervised Professional Internship	3

Total Credits**18****40 Hospitality Management Professional Core**

AESHM 238	Human Resource Management	3
AESHM 287	Principles of Management in Human Sciences	3
AESHM 340	Hospitality and Apparel Marketing Strategies	3
HSP M 101	Introduction to the Hospitality Industry	3
HSP M 133	Food Safety Certification	1
HSP M 230	Introduction to Hospitality Performance Analysis	3
HSP M 233	Hospitality Sanitation and Safety	3
HSP M 315	Hospitality Law ^{Spring}	3
HSP M 333	Hospitality Operations Cost Controls ^{Fall}	3
HSP M 352	Lodging Operations Management I ^{Fall}	3
HSP M 380	Food Production Management	3
HSP M 380L	Food Production Management Experience	3
HSP M 433	Hospitality Financial Management ^{Spring}	3
HSP M 455	Strategic Management in Hospitality and Event ^{Spring}	3

Total Credits**40****8-9 Hospitality Management electives**

Select from: 8-9

AESHM 180	First Year Student Field Study
AESHM 222	Creativity on Demand ^{Spring}
AESHM 281	Orientation to International Field Study
AESHM 380	U.S. Field Study
AESHM 381	International Field Study
AESHM 421	Developing Global Leadership: Maximizing Human Potential ^{Spring}
AESHM 474	Entrepreneurship in Human Sciences
A M D 375	Omni-Channel Retailing

HSP M 201	Casino Management I ^{Fall}	
HSP M 225X	Introduction to Food Service Operations ^{Spring}	
HSP M 248X	Introduction to Senior Living Management	
HSP M 260	Global Tourism Management	
HSP M 280	Non-Alcoholic Beverages and Café Operations	
HSP M 289	Contemporary Club Management ^{Spring}	
HSP M 301	Hospitality Revenue Management ^{Fall}	
HSP M 320	Attractions and Amusement Park Administration ^{Spring}	
HSP M 358X	Economics of Senior Living Management	
HSP M 383	Wine and Spirits in Hospitality Management	
HSP M 383L	Wine, Spirits, and Mixology Laboratory in Hospitality Management	
HSP M 385	Beer and Brewed Beverages in the Hospitality Industry	
HSP M 420X	Fairs, Festivals, & Event Management	
HSP M 431X	Case Studies in Event Management ^{Spring}	
HSP M 437	Hospitality and Event Technology Applications ^{Fall}	
HSP M 452X	Lodging Operations Mgmt. II ^{Spring}	
HSP M 487	Fine Dining Event Management ^{Fall}	
EVENT	Only 3 credits of EVENT courses may apply	

Total Credits 8-9

Primary Options:

Select one HSP M professional primary option from the following 5 choices:

FOOD / BEVERAGE MANAGEMENT OPTION (9 cr.)

HSP M 225X	Introduction to Food Service Operations ^{Spring}	3
HSP M 280	Non-Alcoholic Beverages and Café Operations	3
HSP M 487	Fine Dining Event Management ^{Fall}	3

Total Credits 9

LODGING MANAGEMENT OPTION (9 cr.)

HSP M 301	Hospitality Revenue Management ^{Fall}	3
HSP M 437	Hospitality and Event Technology Applications ^{Fall}	3
HSP M 452	Lodging Operations Management II ^{Spring}	3

Total Credits 9

SENIOR LIVING MANAGEMENT OPTION (9 cr.)

HSP M 248X	Introduction to Senior Living Management	3
HSP M 358X	Economics of Senior Living Management	3
HD FS 234	Adult Development	3

Total Credits 9

TOURISM AND ATTRACTIONS MGMT OPTION (9 cr.)

HSP M 260	Global Tourism Management	3
HSP M 320	Attractions and Amusement Park Administration ^{Spring}	3
HSP M 420X	Fairs, Festivals, & Event Management	3

Total Credits 9

GENERAL HOSPITALITY MGMT OPTION (9 cr.)

Select nine (9) credits from the following: 9

HSP M 201	Casino Management I	
HSP M 225X	Introduction to Food Service Operations	
HSP M 248X	Introduction to Senior Living Management	
HSP M 260	Global Tourism Management	
HSP M 280	Non-Alcoholic Beverages and Café Operations	
HSP M 301	Hospitality Revenue Management ^{Fall}	
HSP M 320	Attractions and Amusement Park Administration ^{Spring}	
HSP M 420X	Fairs, Festivals, & Event Management	
HSP M 437	Hospitality and Event Technology Applications ^{Fall}	
HSP M 452	Lodging Operations Management II ^{Spring}	

Total Credits 9

* A student who has not had high school chemistry is required to take CHEM 160 Chemistry in Modern Society

* Grade of C or better required in ENGL 150 Critical Thinking and Communication and ENGL 250 Written, Oral, Visual, and Electronic Composition

* Grade of C– or better required in all AESHM and HSP M courses.

* BIOL 101 Introductory Biology required if student has not completed high school biology.

* CHEM 160 Chemistry in Modern Society required if student has not completed high school chemistry.

* AESHM 175D Financial Applications for Retail and Hospitality Industries: Hospitality Management required if C+ or lower in MATH credits

9-11 Electives

123.0 Total credits

**A student who has not had high school biology is required to take BIOL 101 Introductory Biology.

Hospitality Management, B.S.

Freshman

Fall	Credits	Spring	Credits
AESHM 111:: Professional Development for AESHM	1	AESHM 211	3
AESHM 111L	1	HSP M 133	1
AESHM 170D	1	HSP M 233	3
HSP M 101	3	HSP M Elective Course	3
ENGL 150	3	ECON 101	3
FS HN 167	3	Social Science Option	3
Social Science Option	3		
15		16	

Sophomore

Fall	Credits	Spring	Credits
AESHM 287	3	AESHM 340	3
ACCT 284	3	HSP M 230	3
ENGL 250	3	HSP M "Option" Course	3
LIB 160	1	FS HN 111	2
General Elective	3	FS HN 115	1
Humanities	3	MATH	3
16		15	

Junior

Fall	Credits	Spring	Credits	Summer	Credits
AESHM 270D	1-2	AESHM 342	3	HSP M 470	3
AESHM 311	1	HSP M 315	3		
HSP M 333	3	HSP M Elective Course	3		
HSP M 352	3	HSP M "Option" Course	3		
HSP M 380	3	Statistics	3-4		

HSP M 380L	3		
14-15		15-16	
Senior		3	
Fall	Credits	Spring	Credits
AESHM 238	3	HSP M 433	3
HSP M 487	3	HSP M 455	3
HSP M "Option" Course	3	HSP M Electives Course	3
General Electives	3	General Elective Course	3-4
Speech or Communications Course	3		
15		12-13	

Total Credits: 121-124

US Diversity and International Perspectives Requirement: Students in HSP M fulfill the US Diversity and International Perspectives Requirements by choosing 3 credits of coursework from each of the University-approved lists.

Note: This sequence is only an example. The number of credits taken each semester should be based on the individual student's situation.

Factors that may affect credit hours per semester include student ability, employment, health, activities, and grade point consideration.

¹ BIOL 101 required if student has not completed high school biology

² When the 4-year plan indicates HSP M Group or General Electives, choice depends on courses available. However, you must have a total of 13-15 credits of HSP M electives and 11-17 credits of General Electives (HSP M courses may be taken to meet General Electives requirements).

³ CHEM 160 required if student has not completed high school chemistry

Hospitality Management Minor

A minor in Hospitality Management can be earned by successfully completing the following for a total of 15 credits. The minor must include at least six (6) credits in courses numbered 300 or above taken at Iowa State University. All course prerequisites must be completed prior to take the course. All minor courses must be taken for a grade.

The Hospitality Minor requires students to complete the following courses:

HSP M 101	Introduction to the Hospitality Industry	3
HSP M 133	Food Safety Certification	1

HSP M 233	Hospitality Sanitation and Safety	3
Total Credits		7

The remaining eight (8) credits may be selected from the following:

AESHM 238	Human Resource Management	3
AESHM 287	Principles of Management in Human Sciences	3
AESHM 340	Hospitality and Apparel Marketing Strategies	3
AESHM 474	Entrepreneurship in Human Sciences	3
HSP M 189	Introduction to University Dining Services Management	1
HSP M 201	Casino Management I	3
HSP M 230	Introduction to Hospitality Performance Analysis	3
HSP M 260	Global Tourism Management	3
HSP M 280	Non-Alcoholic Beverages and Café Operations	3
HSP M 289	Contemporary Club Management	3
HSP M 301	Hospitality Revenue Management	3
HSP M 315	Hospitality Law	3
HSP M 320	Attractions and Amusement Park Administration	3
HSP M 352	Lodging Operations Management I	3
HSP M 383	Wine and Spirits in Hospitality Management	2
HSP M 383L	Wine, Spirits, and Mixology Laboratory in Hospitality Management	1
HSP M 385	Beer and Brewed Beverages in the Hospitality Industry	1
HSP M 433	Hospitality Financial Management	3
HSP M 437	Hospitality and Event Technology Applications	3
HSP M 439	Advanced Hospitality Human Resource Management	3
HSP M 452	Lodging Operations Management II	3
HSP M 455	Strategic Management in Hospitality and Event	3

Beverage Management Minor

The AESHM Department offers a minor in Beverage Management through the Hospitality Management program. The minor can be earned by successfully completing the following for a total of 15 credits. The minor must include at least six (6) credits in HSP M courses and six (6) credits in courses numbered 300 or above taken at ISU. All course prerequisites must be completed prior to taking the course. All minor courses must be taken for a grade.

The Beverage Management Minor requires students to complete the following courses:

HSP M 101	Introduction to the Hospitality Industry	3
HSP M 133	Food Safety Certification	1
Total Credits		4

The remaining eleven (11) credits may be selected from the following:

BBMB 120	The Biochemistry of Beer	2
BBMB 120L	Biochemistry of Beer Laboratory	1
HORT 276	Understanding Grape and Wine Science	3
FS HN 509	Sensory Evaluation of Wines	2
HSP M 280	Non-Alcoholic Beverages and Café Operations	3
HSP M 383	Wine and Spirits in Hospitality Management	2
HSP M 383L	Wine, Spirits, and Mixology Laboratory in Hospitality Management	1
HSP M 385	Beer and Brewed Beverages in the Hospitality Industry	1
HSP M 487	Fine Dining Event Management	3

Graduate Study

The Hospitality Management program offers work for the Master of Science and Doctor of Philosophy degrees in hospitality management. Graduates of the program are able to interpret trends and adapt operating practices of hospitality organizations to changing economic, social, political, technological, and environmental conditions. The Master's degree program is designed to prepare individuals for managerial and leadership positions in industry, business, and non-profit organization; teaching careers; and continued graduate study.

The doctoral program is designed to prepare individuals to teach in programs at the university level; provide leadership in non-profit organizations; and/or conduct advanced research at the corporate level or with research firms.

A degree in hospitality management is the usual background for graduate study; however, applicants with preparation in dietetics, business, or closely related fields are encouraged to apply. PhD applicants must have two (2) years of professional work experience in the field.

The Master of Science degree requires either a thesis or non-thesis (creative component) project. Students also are required to take three core courses out of the four offered in the core areas (human resources, financial management, marketing, and strategic management).

The PhD program requires a minimum of 72 credits, up to 30 of which may be applied from the Master's degree. All PhD students take a minimum of 15 research/dissertation credits.

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 133: Food Safety Certification

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

Introduction to safety and sanitation principles in foodservice operations. Characteristics of food, supplies, and equipment as related to quality, sanitation, and safety are discussed. Application of sanitation principles in restaurants are covered as well. Students must pass a National Sanitation Certification Examination to receive credit. Offered on a satisfactory-fail basis only.

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 casino 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.

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 280: Non-Alcoholic Beverages and Café Operations

(0-4) Cr. 3. F.S.

Prereq: HSP M 101, HSP M 133

Advanced knowledge, preparation, and service of non-alcoholic beverages applied for café operations.

HSP M 289: Contemporary Club Management

(Cross-listed with EVENT). (3-0) Cr. 3. 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, advisor, 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 301: Hospitality Revenue Management

Cr. 3.

An overview of the revenue management in the lodging and food service industry will be provided. Emphasis will be placed on the application of analytical and forecasting techniques to formulate and implement pricing strategies in responses to daily operation complexities.

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 and HSP M 230

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

Introduction to functional department activities and current issues of lodging organizations with emphasis on front office operations and guest services including reservation activities, forecasting, and auditing exercises.

HSP M 380: Food Production Management

(3-0) Cr. 3. F.S.

Prereq: HSP M 133 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 food production management including menu planning, costing, work methods, food production systems, quality control, and service.

HSP M 380L: Food Production Management Experience

(1-6) Cr. 3. F.S.

Prereq: HSP M 133 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 food production and service management principles and procedures in the program's foodservice operation.

HSP M 383: Wine and Spirits in Hospitality Management

(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 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: Wine, Spirits, and Mixology Laboratory in Hospitality Management

(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, specialty beverages, and cocktails served in the beverage and hospitality industry. Beverage tasting and sensory analysis of products commonly served in the beverage industry.

HSP M 385: Beer and Brewed Beverages in the Hospitality Industry

Cr. 1. F.S.

Prereq: HSP M 383 or concurrent enrollment. Must be at least 21 years old.

Introduction to history and methods of production for a variety of beer, cider, perry, mead, sake and other brewed alcoholic beverages. Beverage tasting and sensory analysis; product knowledge; and service techniques related to the beverage and hospitality industry. Field trip.

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 433: Hospitality Financial Management

(3-0) Cr. 3. S.

Prereq: HSP M 333; ACCT 284; ECON 101; credit or enrollment in STAT 101

Fundamental concepts and issues in hospitality finance and investment. Application of financial statement analysis, accounting ratio analysis, and financial instruments in management decision-making.

HSP M 437: Hospitality and Event Technology Applications

(3-0) Cr. 3. F.

Prereq: HSP M 101

Introduction to hospitality and event technology. Emphasis will be placed on basic computer software and hardware components, property managements, point-of-sales systems; customer relationship management, selecting and purchasing computer systems, electronic distribution systems, and communication networks.

HSP M 439: Advanced Hospitality Human Resource Management

(3-0) Cr. 3. F.

Prereq: AESHM 238

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

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: Strategic Management in Hospitality and Event

(3-0) Cr. 3. S.

Prereq: AESHM 238 and AESHM 340; credit or enrollment in HSP M 433

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

Cr. 3. Repeatable. F.S.SS.

Prereq: AESHM 270, AESHM 211, 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 AESHM 270

Supervised work experience with a cooperating firm or organization. No more than 12 credits from AESHM 170, AESHM 270, and HSP M 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, and HSP M 133, or ServSafe(r) Certification

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. 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 533: Financial Decision Making in Hospitality and Event 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 238

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 even-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 and Event 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, and HSP M 133, or ServSafe(r) Certification

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.
Meets International Perspectives Requirement.

HSP M 590: Special Topics

Cr. arr. Repeatable, maximum of 3 credits.

Prereq: 9 credits in HSP M 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, and manuscripts.

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. F., offered odd-numbered years. Alt. SS., offered odd-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.