

# HOSPITALITY MANAGEMENT (HSP M)

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*Any experimental courses offered by HSP M can be found at:*

registrar.iastate.edu/faculty-staff/courses/explistsings/ (<http://www.registrar.iastate.edu/faculty-staff/courses/explistsings/>)

**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 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 225: Introduction to Food Service Operations**

(3-0) Cr. 3. S.

Introduction to food service operations within the hospitality and event industry. Management concepts, distinct features, sustainability, current issues, and trends.

## **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 248: Introduction to Senior Living Management**

(3-0) Cr. 3.

Survey course provides a comprehensive overview of the history, current issues, and future trends of the senior living industry. Basics about major aspects of senior living management.

## **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**

(2-2) Cr. 3. F.S.

*Prereq: Concurrent enrollment or credit in 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**

(3-0) Cr. 3. F.

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.

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 358: Economics for Senior Living Management**

(3-0) Cr. 3. F.

*Prereq: HSP M 248*

Overview of supply and demand, product/service development, consumption, and financials of the senior living industry from a management perspective.

**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 Hospitality Management**

Cr. 1. F.S.

*Prereq: 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 420: Fairs, Festivals, and Events Management**

(Cross-listed with EVENT). (3-0) Cr. 3.

*Prereq: HSP M 320 or EVENT 320*

Examine current issues within fairs, festivals, and special events. Emphasis placed on the evolution of exhibitions and events to modern day fairs and festivals, along with the processes necessary for operating fairs, festivals, and special events.

**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, documentation of experience, and completion of an internship project. Coursework includes weekly self-reflection and topics related to current issues and career advancement. 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.