

Degree Description

This program is a specialization within the Business Administration program.

The program allows the student to get a basic foundation in business, studying leadership, computer applications, marketing, and human resource management while they are introduced to the fast-paced and diverse world of hospitality management.

Courses taught include Introduction to Hospitality Management, which prepares the student to obtain the Certified Guest Service Professional Certificate from the American Hotel and Lodging Association, Safety and Sanitation, which prepares them to obtain the Serv Safe Food Manager Certificate, hospitality facilities management, travel and tourism, which the student has the option to combine with a trip, food and beverage management, and event planning.

This program offers a foundation in business and hospitality management that can lead to a wide selection of jobs.

Semester I	Hours
HAMG 1321 Introduction to Hospitality Industry	3 hours
CHEF 1305 Sanitation and Safety	3 hours
HAMG 2337 Hospitality Facilities Management	3 hours
BMGT 2309 Leadership	3 hours
BCIS 1305 Business Computer Applications	3 hours
	15 hours
Semester II	Hours
TRVM 1300 Introduction to Travel and Tourism	3 hours
HAMG 2301 Principles of Food & Beverage Operation	3 hours
HAMG 2330 Convention and Group Management and Services	3 hours
MRKG 1311 Principles of Marketing	3 hours
HRPO 2301 Human Resources Management	3 hours
	15 hours

Total hours: 30 hours

Course Descriptions

HAMG 1321 Introduction to Hospitality Industry

Explores the elements and career opportunities within the multiple segments of the hospitality industry. Semester Hours 3 (3 lec)

CHEF 1305 Sanitation and Safety

Emphasizes personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and workplace safety standards. Semester Hours 3 (3 lec)

HAMG 2337 Hospitality Facilities Management

Identifies hospitality building systems and facilities; to include sustainability and risk management. Semester Hours 3 (3 lec)

BMGT 2309 Leadership

Introduces concepts of leadership and its relationship to management. Prepares the student with leadership and communication skills needed to motivate and identify leadership styles. This is a Capstone course that integrates knowledge from previous courses and provides the opportunity to apply management and leadership principles to real world situations. Semester Hours 3 (3 lec)

BCIS 1305 Business Computer Applications

Introduces and develops foundational skills in applying essential and emerging business productivity information technology tools. The focus of this course is on business productivity software applications, including word processing, spreadsheets, databases, presentation graphics, data analytics, and business-oriented utilization of the internet. (BCIS 1305 is included in the Business Field of Study.) Semester Hours 3 (2 lec/2 lab)

TRVM 1300 Introduction to Travel and Tourism

Presents an overview of the travel and tourism industry. Emphasis on travel careers and the impact on society. Semester Hours 3 (3 lec)

HAMG 2301 Principles of Food & Beverage Operation

Introduces food and beverage management in various hospitality environments. Emphasizes cost controls from procurement to marketing to sales. Semester Hours 3 (3 lec)

HAMG 2330 Convention and Group Management and Services

Presents the essential components of successful convention and meeting planning. Semester Hours 3 (3 lec)

MRKG 1311 Principles of Marketing

Introduction to the marketing mix functions and process. Includes identification of consumer and organizational needs and explanation of environmental issues. Semester Hours 3 (3 lec)

HRPO 2301 Human Resources Management

Introduces behavioral and legal approaches to the management of human resources in organizations. Recommended completion of BMGT 1303 or BMGT 1327. Semester Hours 3 (3 lec)
