

HOSPITALITY MANAGEMENT (HOSP)

HOSP-1010 Introduction to the Hospitality Industry 2 Credits

Comprehensive tour through fascinating and challenging related fields and career opportunities in hospitality industry; travel and tourism, lodging, food service, meetings, conventions and expositions, leisure and recreation, and beverage operations. Mapping of specific positions including requirements of job duties, skills, knowledge, personality attributes, physical abilities, and working conditions. Field trips may be required.

Lecture: 2 hours

Prerequisite(s): ENG-0995 Applied College Literacies, or appropriate score on English Placement Test, or departmental approval: industry experience. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

OAN Approved: CTAN Approved: Career Technical Assurance Guide CTCF002.

HOSP-1020 Sanitation and Safety 2 Credits

Examines sanitation and safety practices in a variety of food service operations. Based on the Federal Food and Drug Administration (FDA) Food Code. Management oriented focus on prevention of food borne illnesses using Hazard Analysis and Critical Control Point (HACCP) principles of safe food handling, sanitary design, care of facilities and equipment, pest control, self-inspection, and interpretation of food service laws. Students plan and practice employee training. Students must pass a national exam, which will provide State Health Department Certification. Field trips may be required.

Lecture: 2 hours

Prerequisite(s): ENG-0995 Applied College Literacies, or appropriate score on English Placement Test; or departmental approval: industry experience. Students who have obtained ServSafe Certification should contact the Hospitality Management Department prior to registering for this course. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements. CTAN Approved: Career Technical Assurance Guide CTCF001 and Industry-Recognized Transfer Assurance Guide ITCF001.

HOSP-1031 Fundamentals of Culinary Arts 3 Credits

Introduction to food preparation techniques, culinary theory, and equipment used in commercial food service. Basic concepts of kitchen organization and operation, heat transfer, basic terminology, use of standardized recipes, weights and measures, product evaluation, recipe conversion, food composition and introduction to commercial equipment and work methods. American Culinary Federation competency skills included. Field trips may be required.

Lecture: 2 hours. Laboratory: 3 hours

Prerequisite(s): MATH-0955 Beginning Algebra, or MATH-0990 Math Literacy for College Students, or appropriate Math placement score; and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test; and HOSP-1020 Sanitation and Safety or concurrent enrollment; or departmental approval: industry experience. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-1040 Customer Service 2 Credits

Theories and principles of guest service in hospitality industry. Discussions of basic skills and competencies needed in entry-level hospitality service positions as recommended by the National Restaurant Association and Educational Institute of American Hotel and Lodging Association. Field trips may be required. Industry experience at a community event or function may be required.

Lecture: 2 hours

Prerequisite(s): MATH-0915 Basic Arithmetic and Pre-Algebra, or appropriate Math placement score; and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test; or departmental approval. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-1180 Event Planning Essentials 2 Credits

Introduction to the tasks required to plan a successful event. Emphasis on key characteristics of successful event planners, core principles of event planning, vocabulary, and basic management skills. Field trips may be required. Industry experience at a community event or function may be required.

Lecture: 2 hours

Prerequisite(s): None.

HOSP-1360 Fundamentals of Restaurant/Food Service Management 3 Credits

Introduction and overview of many aspects of restaurant/foodservice operations and the knowledge and skills needed by various operational and management positions. Emphasis will be on front of the house operations including various types of restaurants concepts, customer service, marketing, menu development, human resources, current trends, historical overview, nutrition and ethics, technology, facilities and design, as well as variety of day-to-day managerial and operational concerns. Focus will be on restaurant operations, but banquet, catering and managed services will also be covered.

Lecture: 3 hours

Prerequisite(s): ENG-0995 Applied College Literacies, or appropriate score on English Placement Test; and MATH-0930 Essential Skills for Algebraic and Quantitative Reasoning and concurrent enrollment in MATH-1190 Algebraic and Quantitative Reasoning, or MATH-0955 Beginning Algebra I, or appropriate Math placement score; or departmental approval: industry related experience. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-1380 Dimensions of Tourism 3 Credits

Cross-disciplinary approach to examine many facets of tourism. A social science perspective provides students with practical knowledge that can effectively be applied to hospitality industry. Terminology, concepts, and various specialized fields that comprise the industry reviewed. Advanced information that serves as a bridge to further analysis or study provided. Site visits may be taken to Cleveland area attractions.

Lecture: 3 hours

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry or concurrent enrollment, or departmental approval: industry experience.

HOSP-1451 Contemporary Cuisine

4 Credits

Preparation of contemporary cuisine with a wide variety of plate production techniques including appetizers, breads, soups, salads, side dishes, entrees, and desserts. Apply food pairing, plating, and garnishing techniques to contemporary cuisine. Skill training based on American Culinary Federation Apprenticeship competencies. Field trips may be required.

Lecture: 2 hours. Laboratory: 6 hours

Prerequisite(s): HOSP-1020 Sanitation and Safety; and HOSP-1031 Fundamentals of Culinary Arts, and HOSP-1552 Introduction to Baking & Pastries, and MATH-0955 Beginning Algebra or MATH-0990 Math Literacy for College Students, or appropriate Math placement score.

HOSP-1482 Housekeeping Management

2 Credits

Fundamentals of professional housekeeping services in lodging industry. Examines basic cleaning methods and equipment currently used; work production and quality control techniques specific to housekeeping management.

Lecture: 2 hours

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry, and HOSP-1020 Sanitation and Safety or concurrent enrollment.

HOSP-1552 Introduction to Baking & Pastries

3 Credits

Daily production of baked goods including yeast breads, pies, cakes, souffles, mousses, danish and croissants. Theoretical and practical foundation in baking production. Develop skills and knowledge that meet American Culinary Federation standards for quality handcrafted products. Emphasis on discipline, formulas, function of ingredients, proper production techniques and recognizing quality standards. Field trips may be required. Industry experience at a community event or function may be required.

Lecture: 1 hour. Laboratory: 6 hours

Prerequisite(s): Concurrent enrollment in HOSP-1031 Fundamentals of Culinary Arts; and HOSP-1020 Sanitation and Safety or concurrent enrollment; and MATH-0955 Beginning Algebra or MATH-0990 Math Literacy for College Students, or appropriate score on Math Placement Test; and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-1580 Front Office Operations

2 Credits

Elements of effective front office management, focusing on planning and evaluation of front office operations and human resources management. Front office procedures and management placed within context of overall operation of a hotel. Systematic approach to front office procedures presented by detailing flow of business through a hotel, from the reservations process to check-out and settlement. On-site observation and computer-based training of front office procedures at local hotels provide practical application of front office functions.

Lecture: 2 hours

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry, and HOSP-1040 Customer Services.

OAN Approved: CTAN Approved: Career Technical Assurance Guide CTCF006.

HOSP-1650 Dining Room Operations

2 Credits

Hands-on work experience in a program on-campus restaurant. Students study, demonstrate and evaluate various types of dining room service and operational responsibilities. Focus areas include: serving, setup, labor, point of sale technology, inputting menu, creating To Go menu, and management functions. Field trips may be required. Field trips and participating in staffing special events may be required.

Laboratory: 6 hours

Prerequisite(s): HOSP-1031 Fundamentals of Culinary Arts, HOSP-1040 Customer Services, and HOSP-1451 Contemporary Cuisine or concurrent enrollment, or departmental approval: industry related experience.

HOSP-1680 Beverage Management

2 Credits

Focuses on the beverage management side of foodservice operations with specific attention to: bar and beverage operations, production, purchasing, and marketing of wine, beer, and spirits including formulation of a wine list and pricing models, and the fundamentals of responsible alcohol service.

Lecture: 2 hours

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry or HOSP-1360 Fundamentals of Restaurant/Foodservice Management.

HOSP-1710 Doing Business as a Personal Chef

3 Credits

Introduction to the career of Personal Chef. Topics include: starting your own personal chef business; professional associations; preparing a personal chef business plan; forms of business organization; vision and mission statements; marketing and sales; legal issues; accounting criteria; client assessment; preparation and performing the service; safety and sanitation issues; packaging foods; and using a computer program to aid in your personal chef business. Approved by the American Personal Chef Association.

Lecture: 2 hours. Laboratory: 2 hours

Prerequisite(s): ENG-1010 College Composition I, and HOSP-1020 Sanitation and Safety, and HOSP-1031 Fundamentals of Culinary Arts, and eligibility for MATH-0955 Beginning Algebra, or eligibility for MATH-0930 Essential Skills for Algebraic and Quantitative Reasoning, or eligibility for MATH-0940 Essential Skills for Contemporary Math; or departmental approval: personal or professional cooking skills and experience.

HOSP-1820 Independent Study in Hospitality Management

1-3 Credits

Directed individual study. Study/research title and specific content arranged between instructor and student. May be repeated for a maximum of six credits of different topics.

Lecture: 1-3 hours

Prerequisite(s): Departmental approval, and instructor approval, and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test. or appropriate score on English Placement Test. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-182H Honors Independent Study/Research in Hospitality Management**1-3 Credits**

Honors-level directed individual study. Must meet criteria set forth in the Honors Course Checklist used to approve regular honors courses. Study/research title and specific content arranged between instructor and student. May be repeated for a maximum of six credits of different topics.

Lecture: 1-3 hours

Prerequisite(s): Departmental approval and instructor approval, and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test; and must have earned an A or B in at least 3 honors courses. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-1940 Culinary Arts/Professional Baking Field Experience**1-3 Credits**

Supervised on-site work experience in culinary arts/professional baking. Students required to function in variety of workstations to reinforce learned classroom/lab skills. May be repeated up to three times with departmental approval.

Other Required Hours: Field Experience: 14 hours per week for 15 weeks (total 210 hours) per credit.

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry, and HOSP-1020 Sanitation and Safety, and HOSP-1031 Fundamentals of Culinary Arts, and HOSP-1552 Introduction to Baking & Pastries.

HOSP-1950 Restaurant/Food Service Management Field Experience**1-3 Credits**

Hospitality Management Department supervised on-site work experience in Restaurant/Food Service Management. Students required to function in variety of workstations to reinforce learned classroom/lab skills. May be repeated up to three times with departmental approval.

Other Required Hours: Field Experience: 14 hours per week for 15 weeks (total 210 hours) per credit.

Prerequisite(s): HOSP-1010 Introduction to Hospitality Industry, and HOSP-1020 Sanitation and Safety, and HOSP-1031 Fundamentals of Culinary Arts, and HOSP-1040 Customer Service.

HOSP-1960 Lodging/Tourism Field Experience**1-3 Credits**

Hospitality Management Department supervised on-site work experience in Lodging/Tourism Management. Students required to function in variety of workstations to reinforce learned classroom/lab skills. May be repeated up to three times with departmental approval.

Other Required Hours: Field Experience: 12 hours per week for 15 weeks (180 total hours) per credit.

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry, HOSP-1020 Sanitation and Safety, and HOSP-1040 Customer Service.

HOSP-2180 Event Planning Workshop**2 Credits**

Students will apply knowledge and skills gained in previous courses to plan an event. Event plans will include themes, identification of target market, sponsorships, event promotion, vendor selection, site selection, pricing, budgets, and evaluation. Field trips may be required. Industry experience at a community event or function may be required.

Lecture: 1 hour. Laboratory: 3 hours

Prerequisite(s): HOSP-1180 Event Planning Essentials.

HOSP-2330 Menus and Facilities Planning & Design**3 Credits**

Study of the central role of the menu in food and beverage operations. Comprehension and application of principles of nutritional guidelines in the menu planning process with an emphasis on locally grown and sustainable agriculture. Practice in menu development, pricing, layout and evaluation to facilities design and layout to provide for profitability. Computer generated menus and facilities layout. Planning and evaluation of facilities and selection of appropriate equipment. Field trips may be required.

Lecture: 3 hours

Prerequisite(s): HOSP-1451 Contemporary Cuisine, HOSP-2500 Hospitality Cost Control or concurrent enrollment; and HOSP-2700 Hospitality Purchasing or concurrent enrollment.

HOSP-2350 Restaurant Operations**3 Credits**

Practical application of learned food preparation and presentation skills. Hands-on skill development within a simulated in-house restaurant kitchen with exposure to each kitchen position. Students prepare foods to order and for buffet presentation. Covers operation, functions, and cleaning procedures of all kitchen equipment, setting up serving line to flow from kitchen to dining room, and use of production sheets. Field trips may be required. Industry experience at a community event or function may be required.

Laboratory: 9 hours

Prerequisite(s): HOSP-1451 Contemporary Cuisine.

HOSP-2360 Restaurant Marketing**2 Credits**

Course will focus on the role effective marketing and sales efforts play in the operation of a successful restaurant or foodservice outlet. Demographic and relevant market research will be conducted which will lead to the formulation of a marketing plan and budget. Additionally, ethics and marketing, the product life cycle, pricing strategies, feasibility studies, and the role of return on investment (ROI) will also be covered.

Lecture: 2 hours

Prerequisite(s): HOSP-1360 Fundamentals of Restaurant/Foodservice Management.

HOSP-2371 Restaurant/Foodservice Entrepreneurship**2 Credits**

Capstone course in restaurant/foodservice management. Through new material and utilizing the components and skills developed in previous courses, students will develop an understanding of the necessary requirements to open and operate a successful restaurant/foodservice operation. Students will present an original concept, create a professional menu, and prepare appropriate financial documents. Costing, controls, legal concerns and purchasing will also be covered. Intended not just for entrepreneurs, the course takes the philosophy that the best managers know how to think like owners.

Lecture: 2 hours

Prerequisite(s): HOSP-1360 Fundamentals of Restaurant/Foodservice Management; and HOSP-2360 Restaurant Marketing or MARK-1080 Social Media Marketing or concurrent enrollment.

HOSP-2380 Hospitality Marketing and Sales

3 Credits

Provides hospitality management students with solid background in principles of hospitality sales, advertising, and marketing. Textbook's main focus on strategies and sales techniques for selling to targeted market with emphasis on planned profits. Field trips may be required.

Lecture: 3 hours

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry.

HOSP-2400 Hospitality Management and Supervision

3 Credits

Overview of the human resource function for the hospitality industry. Students will develop an appreciation and understanding of the principles of managing and leading organizations, groups and individuals. Topics include employee recruitment, training and development, management theory, motivation and coaching, continuous improvement, effective communication and presentation skills, ethics, diversity and employee empowerment. Special attention is paid to current issues and legal concerns. Instruction is based on lecture and discussion as well as case studies and group-based projects.

Lecture: 3 hours

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry, or HOSP-1360 Fundamentals of Restaurant/Foodservice Management, or DIET-1310 Intro to Dietetics, or departmental approval: admission to program, or related work experience.

HOSP-2480 Hospitality Law

3 Credits

Provides awareness of rights and responsibilities that the law grants to or imposes upon hospitality operations and illustrates possible consequences of failure to satisfy legal obligations. Discussion includes contracts, property-guest relationship, frauds, employment laws, anti-trust regulations, food and beverage sales, wage and hour standards, social security, and income tax withholding requirements, tax/tip reporting, and immigration laws. Field trips may be required.

Lecture: 3 hours

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry.

HOSP-2500 Hospitality Cost Control

3 Credits

Addresses lodging, tourism, and food and beverage industries procedures to help control food, beverage, labor costs and sales income in food and beverage operations. Analysis of factors that serve as base for decision-making and improvement of operations that result in increased profits. Use of developing technology related to spreadsheets and other cost control aids. Field trips may be required.

Lecture: 3 hours

Prerequisite(s): HOSP-2700 Hospitality Purchasing, or concurrent enrollment; or departmental approval: work experience or prior business courses in related subjects.

HOSP-2550 Baking Production and Sales II

3 Credits

Building on theoretical and practical foundations of Introduction to Baking & Pastries, students will develop advanced skills and knowledge in production and selection of quality handcrafted and purchased products. Scientific principles and experimental methods explored and additional emphasis placed on advanced decorating and finishing techniques, chocolate work, candies, sugar works, presentation methods, menu development and costing. Students required to do production for community events and contests. Field trips may be required. Industry experience at a community event or function may be required.

Lecture: 1 hour. Laboratory: 6 hours

Prerequisite(s): HOSP-1020 Sanitation and Safety, and HOSP-1552 Introduction to Baking and Pastries, or departmental approval: industry-related experience.

HOSP-2560 Garde Manger

3 Credits

Presentation of Garde Manger station, including tools and equipment, preparation of pâtés, terrines and galantines, hors d'oeuvres and canapes. Demonstrate basic skills in charcuterie, carving of edible and non-edible showpieces, garnishes, and aspics. Includes buffet and plate presentation. Experience at a community event or field trips may be required.

Lecture: 1 hour. Laboratory: 6 hours

Prerequisite(s): HOSP-1451 Contemporary Cuisine

HOSP-2580 Convention Management and Meeting Planning

2 Credits

Defines scope and segmentation of convention and group business market, describes marketing and sales strategies to attract markets with specific needs, and explains techniques to meet those needs as part of meeting and convention planning and service. Field trips may be required. Industry experience at a community event or function may be required.

Lecture: 1 hour. Laboratory: 3 hours

Prerequisite(s): HOSP-1010 Introduction to the Hospitality Industry, or departmental approval: related work experience.

HOSP-2651 Banquet Management and Production

4 Credits

Capstone course in Culinary Art. Practice of management and supervisory skills in an in-house restaurant. Students work in management teams to create, plan, design, market, sell, train, and execute a dining event for a minimum of 50 guests. Students rotate through production and service stations, as well as management positions, with responsibility for production, cost control/accounting procedures, and customer relations within the restaurant. Industry experience participating at a community event or function required.

Laboratory: 9 hours

Other Required Hours: Seminar: 1 hour per week.

Prerequisite(s): HOSP-1940 Culinary/Professional Baking Field Experience; HOSP-1650 Dining Room Operations; HOSP-2350 Restaurant Operations; HOSP-2500 Hospitality Cost Control; and HOSP-2400 Hospitality Management and Supervision or concurrent enrollment.

HOSP-2700 Hospitality Purchasing**2 Credits**

Overview of the standard principles and practices for selecting and purchasing food, beverages, supplies, equipment, and services for hospitality operations. Ordering, receiving, storage, issuing, inventory, controls, and payment will also be covered. Additional topics include government regulations, economic impact, and maintaining vendor/supplier relations. Purchase orders and specifications will be created. Field trips may be required.

Lecture: 2 hours

Prerequisite(s): HOSP-1020 Sanitation and Safety, and HOSP-1031 Fundamentals of Culinary Arts.

OAN Approved: CTAN Approved: Career Technical Assurance Guide CTCF009.

HOSP-2801 Special topics: Study Abroad: Italian Regional Cuisine**1 Credit**

Study Abroad: Examines cuisines in the Italian states of Toscana, Lazio and Campania, focusing on the geographic, cultural, and historic influences that have shaped the various cuisines. Exposure to traditional cooking techniques and varied indigenous ingredients that meld together to produce the basis of Italian cuisine. Participation in travel abroad experience to Italy May-24- June 6-2013 required. Travel requires additional costs.

Lecture: .5 hours. Laboratory: 1.5 hour

Prerequisite(s): None.

HOSP-2820 Independent Advanced Study/Research in Hospitality Management**1-3 Credits**

Directed individual advanced study. Study/research title and specific content arranged between instructor and student. May be repeated for a maximum of six credits of different topics.

Lecture: 1-3 hours

Prerequisite(s): Departmental approval, and instructor approval, and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test. or appropriate score on English Placement Test. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-282H Honors Independent Advanced Study/Research in Hospitality Management**1-3 Credits**

Honors Directed Individual advanced study. Study/research title and specific content arranged between instructor and student. (See Credit Schedule of classes for current offerings). May be repeated for a maximum of six credits of different topics.

Lecture: 1-3 hours

Prerequisite(s): Departmental approval, and instructor approval, and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test. or appropriate score on English Placement Test. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-282T Independent Advanced Laboratory Study/Research in Hospitality Management**1-3 Credits**

Independent three-hour lab per credit. Directed individual advanced study in Hospitality Management. Study/research title and specific content arranged between instructor and student (see Credit Schedule of classes for current offerings). May be repeated for a maximum of six credits of different topics.

Laboratory: 3-9 hours

Prerequisite(s): Departmental approval, and instructor approval, and ENG-0995 Applied College Literacies, or appropriate score on English Placement Test. or appropriate score on English Placement Test. Note: ENG-0990 Language Fundamentals II taken prior to Fall 2021 will also meet prerequisite requirements.

HOSP-2862 Lodging and Tourism Management Experience**1 Credit**

Capstone course in Lodging-Tourism Management. On-site observation and work experience in variety of job areas in Lodging or Tourism industry, with emphasis on practice of technical supervisory skills. Student portfolios reviewed by industry professionals with emphasis on preparedness as career professional.

Other Required Hours: Field Experience: 14 hours per week for 15 weeks.

Prerequisite(s): HOSP-1960 Lodging/Tourism Field Experience, and HOSP-2400 Hospitality Management and Supervision or concurrent enrollment, and departmental approval: approved work site and completion of 3 Career Center seminars as designated by the Hospitality department.

HOSP-2871 Food and Beverage Management Experience**2 Credits**

On-site observation and work experience in a variety of job areas in food and beverage areas of hospitality industry with emphasis on practice of supervisory skills. Special emphasis on evaluation of student accomplishments and preparedness to enter industry as a career professional. Students will set goals for the field experience as well as participate in an online seminar, submit their portfolio and create a professional personal resume.

Other Required Hours: Field Experience: 15 hours per week for 14 weeks;

Includes online seminar; Seminar: 1 hour a week.

Prerequisite(s): HOSP-1950 Restaurant/Food Service Management Field Experience, HOSP-2400 Hospitality Management and Supervision or concurrent enrollment, and departmental approval: approved work site.

HOSP-2992 Culinary Evaluation and American Regional Cuisine**2 Credits**

Capstone course in Culinary Art. Practice preparation of classical and contemporary cuisine, including American Regional cuisine. Collaborate with visiting professional chefs to prepare various appetizers, soups, salads, entrees and desserts. Final evaluation by American Culinary Federation (ACF) professional chefs of practical exam, including menu and recipe development, costing, purchasing, organization of station, and preparation, cooking, and presentation of student menu. Professional chef evaluations are based on American Culinary Federation and current industry standards. Industry experience at a community event or function may be required.

Laboratory: 6 hours

Prerequisite(s): HOSP-2350 Restaurant Operations, HOSP-2560 Garde Manger, and HOSP-1940 Culinary Arts/Professional Baking Field Experience.