

HOSPITALITY MANAGEMENT (RESTAURANT/FOOD SERVICE MANAGEMENT)

Certificate(s) may have additional courses that do not overlap with the degree. Please see Certificate program page for complete listing of required courses.

Code	Title	Credit Hours
HOSP-1010	Introduction to the Hospitality Industry	2
HOSP-1020	Sanitation and Safety	2
HOSP-1031	Fundamentals of Culinary Arts	3
HOSP-1040	Customer Service	2
HOSP-1360	Fundamentals of Restaurant/Food Service Management	3
HOSP-1552	Introduction to Baking & Pastries	3
HOSP-1451	Contemporary Cuisine	4
HOSP-2400	Hospitality Management and Supervision	3
HOSP-1680	Beverage Management	2
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
Select one of the following:		3
IT-1090	Computer Applications	
IT-109H	Honors Computer Applications	
HOSP-1950	Restaurant/Food Service Management Field Experience	1
MATH-1xxx	1000-level MATH course or higher	3
ACCT-1311	Financial Accounting	3
HOSP-1650	Dining Room Operations	2
HOSP-2350	Restaurant Operations	3
HOSP-2700	Hospitality Purchasing	2
Arts and Humanities Requirements		3
Select one of the following:		3
ENG-1020	College Composition II	
ENG-102H	Honors College Composition II	
HOSP-2360	Restaurant Marketing	2
HOSP-2371	Restaurant/Foodservice Entrepreneurship	2
HOSP-2500	Hospitality Cost Control	3
HOSP-2871	Food and Beverage Management Experience	2
Social and Behavioral Science OR Natural/Physical Science Requirements		3

Related Degrees and Certificates

- Event Planning, Short-Term Certificate
- Food and Beverage Operations, Certificate of Proficiency
- Lodging Rooms Division, Certificate of Proficiency
- Personal Chef, Certificate of Proficiency
- Professional Baking, Certificate of Proficiency
- Professional Culinarian/Cook, Certificate of Proficiency

- Hospitality Management with a Concentration in Restaurant/Food Service Management, Associate of Applied Business

Degrees and Certificates

- Hospitality Management (Lodging-Tourism Management), Associate of Applied Business
- Hospitality Management (Culinary Art), Associate of Applied Business