

# BACHELOR OF SCIENCE IN APPLIED SCIENCE IN HOSPITALITY MANAGEMENT

(330) 941-1784

The hospitality management program provides students with the knowledge and skills needed to be successful and competent in this fast-growing field, not only in the United States but throughout the world.

Students may earn an associate degree and/or a bachelor's degree with a major in hospitality management. The Associate of Applied Science degree articulates with the bachelor's degree. The Bachelor of Science in Applied Science program exposes students to advanced management concepts in lodging, food and beverage, or event management.

## Learning Outcomes

At the completion of the hospitality management program, graduates will be able to:

- Demonstrate appropriate customer and guest service practices, skills and behaviors required during customer involvement that contribute to customer satisfaction.
- Demonstrate the knowledge of fundamental principles of leadership and the ability to work with a group of people to formulate rational solutions to hospitality operational problems.
- Demonstrate quality food preparation and presentation skills, using appropriate health, safety, sanitation and environmental protection procedures in hospitality.
- Demonstrate the use and knowledge of current technologies in the hospitality industry. Explain key factors in the design, development and maintenance of the industry facilities and apply relevant technologies in ways that enhance organizational performance.
- Demonstrate the ability to market hospitality goods and services effectively and responsibly.
- Analyze legal, ethical, and socio-political considerations affecting organizations to make management decisions.
- Demonstrate use of accepted accounting practice and sound financial management.

For more information, visit [Hospitality Management](#).

COURSE	TITLE	S.H.
<b>General Education Requirements</b>		
Core Competencies		12
ENGL 1550	Writing 1	
ENGL 1551	Writing 2	
CMST 1545	Communication Foundations	
MATH 2623	Quantitative Reasoning	
Arts and Humanites		6
Natural Sciences		7
Social and Personal Awareness		6
General Education Elective / First-Year Experience		3
Social Sciences		6
FNUT 1551	Normal Nutrition	
<b>Support Courses</b>		
MGT 2604	Legal Environment of Business 1	3
MKTG 3703	Marketing Concepts and Practice	3
MGT 3725	Fundamentals of Management	3
<b>Major Requirements</b>		

Must earn a C or better, Courses cannot be taken Credit/No Credit		
HMGT 1500	Introduction to Hospitality Industry	3
HMEC 1550	Human Ecology Professions	1
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
HMGT 2603 or ACCT 1503	Hospitality Managerial Accounting 1 Elementary Accounting	4
FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
HMGT 2622	Hotel Management	3
HMGT 2691	Hospitality Cooperative Work Experience	3
HMGT 3719	Facilities Management	4
CHFM 3731	Individual and Family Development	3
HMGT 3745	Hospitality Marketing and Sales	4
HMGT 4804	Hospitality Industry Law and Ethics	3
HMEC 4836	Internship	5
HMEC 4890	Communication of Contemporary Issues	3
HMGT 4896	Hospitality Operations Management	3
HMGT 5825 - Recreation and Leisure		3
<b>Concentration in Human Ecology or Minor</b>		
Select a Concentration & Electives or Minor & Electives.		18
A. Concentration in Human Ecology		
Select 12 s.h. in HMGT, FNUT, HMEC coursework.		
Select 6 s.h. upper-division electives.		
B. Minor & Electives (18 s.h.)		
Select 6 upper-division s.h.		
<b>Total Semester Hours</b>		<b>118</b>
<b>Course</b>	<b>Title</b>	<b>S.H.</b>
<b>Year 1</b>		
<b>Fall</b>		
ENGL 1550	Writing 1	3
HMGT 1500	Introduction to Hospitality Industry	3
Social and Personal Awareness Elective		3
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
PSYC 1560	General Psychology	3
<b>Semester Hours</b>		<b>16</b>
<b>Spring</b>		
ENGL 1551	Writing 2	3
MATH 2623	Quantitative Reasoning	3
FNUT 1551	Normal Nutrition	3
CMST 1545	Communication Foundations	3
HMEC 1550	Human Ecology Professions	1
<b>Semester Hours</b>		<b>13</b>
<b>Year 2</b>		
<b>Fall</b>		
FNUT 2612	Food Systems: Operation, Production, and Service	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2
HMGT 2603	Hospitality Managerial Accounting 1	4
MGT 2604	Legal Environment of Business 1	3
ECON 2610	Principles 1: Microeconomics	3
<b>Semester Hours</b>		<b>15</b>

**Spring**

ECON 2630	Principles 2: Macroeconomics	3
Natural Science + Lab		4
PHIL 2625 or PHIL 2628	Introduction to Professional Ethics or Business Ethics	3
HMG 2691	Hospitality Cooperative Work Experience	3
HMG 2622	Hotel Management	3
<b>Semester Hours</b>		<b>16</b>

**Year 3****Fall**

HMG 3719	Facilities Management	4
MKTG 3703	Marketing Concepts and Practice	3
MGT 3725	Fundamentals of Management	3
Concentration or Minor Coursework		6
<b>Semester Hours</b>		<b>16</b>

**Spring**

CHFM 3731	Individual and Family Development	3
Arts and Humanities Elective		3
Natural Science Elective		3
Concentration or Minor Coursework		3
<b>Semester Hours</b>		<b>12</b>

**Year 4****Fall**

HMG 4804	Hospitality Industry Law and Ethics	3
HMG 3745	Hospitality Marketing and Sales	4
HMEC 4890	Communication of Contemporary Issues	3
Concentration or Minor Coursework		6
<b>Semester Hours</b>		<b>16</b>

**Spring**

HMG 4896	Hospitality Operations Management	3
HMEC 4836	Internship	5
Concentration or Minor Coursework		6
<b>Semester Hours</b>		<b>14</b>
<b>Total Semester Hours</b>		<b>118</b>