

BACHELOR OF SCIENCE IN APPLIED SCIENCE IN HOSPITALITY MANAGEMENT

(330) 941-3279

Hospitality Management

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 globally.

Students may earn an associate degree (AAS- 2 year) and/or a bachelor's degree (BSAS - 4 year) with a major in Hospitality Management. The Associate of Applied Science degree articulates seamlessly with the baccalaureate degree. The Bachelor of Science in Applied Science program exposes students to advanced management concepts in lodging, food and beverage, or event management.

For more information, visit the Criminal Justice and Consumer Sciences Department at Cushwa Hall Room 2161.

COURSE	TITLE	S.H.
FIRST YEAR REQUIREMENT -STUDENT SUCCESS		
YSU 1500	Success Seminar	1-2
or SS 1500	Strong Start Success Seminar	
or HONR 1500	Intro to Honors	
General Education Requirements		
ENGL 1550	Writing 1	3-4
or ENGL 1549	Writing 1 with Support	
ENGL 1551	Writing 2	3
CMST 1545	Communication Foundations	3
MATH 2623	Quantitative Reasoning	3
Arts and Humanities (6 s.h.)		
PHIL 2625	Introduction to Professional Ethics	3
or PHIL 2628	Business Ethics	
Arts and Humanities Elective		
Natural Sciences (2 courses; 1 with lab) (6-7 s.h.)		
Social and Personal Awareness (6 s.h.)		
FNUT 1551	Normal Nutrition	3
SPA Elective		
Social Sciences (6 s.h.)		
ECON 2610	Principles 1: Microeconomics	3
PSYC 1560	General Psychology	3
Support Courses		
ECON 2630	Principles 2: Macroeconomics	3
MKTG 3703	Marketing Concepts and Practice	3
MGT 3725	Fundamentals of Management	3
Major Requirements		
Must earn a C or better, Courses cannot be taken Credit/No Credit		
HMEC 1550	Human Ecology Professions	1
HMG 1500	Introduction to Hospitality Industry	3
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
HMG 2603	Hospitality Managerial Accounting 1	4
or ACCT 1503	Elementary Accounting	
FNUT 1512	Food Safety and Sanitation	1

FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
HMG 2622	Hotel Management	3
HMG 2691	Hospitality Cooperative Work Experience	3
HMG 3719	Facilities Management	4
CHFM 3731	Individual and Family Development	3
HMG 3745	Hospitality Marketing and Sales	4
HMG 4804	Hospitality Industry Law and Ethics	3
HMEC 4836	Internship	4
HMEC 4890	Communication of Contemporary Issues	3
HMG 4896	Hospitality Operations Management	3
Select 6 upper-division electives		6
Concentration in Human Ecology or Minor		
Select (A) Concentration in Human Ecology courses or (B) a Minor:		19
A. Concentration in Human Ecology		
Select 12 s.h. in CHFM, HMG, FNUT, HMEC or MRCH coursework.		
Select 6 s.h. upper-division electives.		
B. Minor and Electives to reach 120 hours		
Total Semester Hours		120-122
Year 1		
Fall		S.H.
ENGL 1550	Writing 1	3
HMG 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
Semester Hours		16
Spring		
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
HAHS 1500	Strong Start FYE	2
Semester Hours		15
Year 2		
Fall		
FNUT 1512	Food Safety and Sanitation	1
FNUT 2612	Food Systems: Operation, Production, and Service	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2
HMG 2603	Hospitality Managerial Accounting 1	4
MGT 2604	Legal Environment of Business 1	3
ECON 2610	Principles 1: Microeconomics	3
Semester Hours		16
Spring		
ECON 2630	Principles 2: Macroeconomics	3
Natural Science + Lab		4
PHIL 2625	Introduction to Professional Ethics	3
or PHIL 2628	or Business Ethics	
HMG 2691	Hospitality Cooperative Work Experience	3
HMG 2622	Hotel Management	3
Semester Hours		16

Year 3**Fall**

HMGT 3719	Facilities Management	4
MKTG 3703	Marketing Concepts and Practice	3
MGT 3725	Fundamentals of Management	3
HMEC Concentration or Minor Electives		6
Semester Hours		16

Spring

CHFM 3731	Individual and Family Development	3
Arts and Humanities Elective		3
Natural Science Elective		3
HMEC Concentration or Minor Electives		3
Semester Hours		12

Year 4**Fall**

HMGT 4804	Hospitality Industry Law and Ethics	3
HMGT 3745	Hospitality Marketing and Sales	4
HMEC 4890	Communication of Contemporary Issues	3
HMEC Concentration or Minor Electives		6
Semester Hours		16

Spring

HMGT 4896	Hospitality Operations Management	3
HMEC 4836	Internship	4
HMEC Concentration or Minor Electives		6
Semester Hours		13
Total Semester Hours		120

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.