

# HMGT: HOSPITALITY MANAGEMENT (HMGT)

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## **HMGT 101. Intro Hospitality Management. (3 Credits)**

A historical overview of the hospitality and tourism industry and its economic significance. Forms of organization and development, theories; trends and issues will be explored. Students will be exposed to professional opportunities and leadership development through involvement of industry executives and field trips.

## **HMGT 102. HMGT Mgmt Prof Development. (3 Credits)**

This is the first in the series of courses designed to provide exposure to the competencies required for success in the hospitality industry. The focus will be on improving the "soft skills" of the undergraduate in preparation for careers in the industry. Content includes, but is not limited to; Realities of the workplace, professional code of conduct, business and dining etiquette, dress code for success, field trips and HMP association membership mandatory. Sections offered in the second semester of the freshman year. Prerequisites: HMGT 101 Introduction to Hospitality Management.

## **HMGT 107. Food Sanitation And Safety. (3 Credits)**

This course introduces the basic principles of food sanitation and safety and their relationship to the hospitality industry. Topics include personal hygiene, sanitation and safety regulations, use and care of equipment, the principles of food-borne illness, and other related topics. Upon completion, students should be able to demonstrate an understanding of food sanitation and safety in the hospitality industry.

## **HMGT 111. Professional Development. (1 Credit)**

This is the first in the series of courses designed to provide exposure to the competencies required for success in the hospitality industry. The focus will be on improving the "soft skills" of the undergraduate in preparation for careers in the industry. Content includes, but is not limited to; Realities of the workplace, professional code of conduct, business and dining etiquette, dress code for success, field trips and HMP association membership mandatory. Sections offered in the second semester of the freshman year. Prerequisites: HMGT 101 Introduction to Hospitality Management.

## **HMGT 200. Tourism Management. (3 Credits)**

A survey of travel and tourism concepts and management tools in the United States and internationally. Emphasis will be placed on terminologies, demographics, economics, socio-cultural and environmental impacts of travel and tourism, and the industry's management issues in a global context. Prerequisites: HMGT 101 Introduction to Hospitality Management 201608.

## **HMGT 201. Hospitality Technology Applic. (3 Credits)**

A survey of travel and tourism concepts and management tools in the United States and internationally. Emphasis will be placed on terminologies, demographics, economics, socio-cultural and environmental impacts of travel and tourism, and the industry's management issues in a global context. Prerequisites: HMGT 101 Introduction to Hospitality Management.

## **HMGT 203. Lodging Management. (3 Credits)**

Study of the fundamental processes underlying the operation of lodging facilities, an analysis of all lodging brands, ratings, and classifications. The operation of the front office is emphasized and its relationship to guest service, reservations, housekeeping, coordination, maintenance of the folio, computer applications, and procedures needed for night auditing. Particular emphases are on selling strategies of forecasting, rate efficiencies, and guest relations. Prerequisites: HMGT 101 Introduction to Hospitality Management 201608.

## **HMGT 211. Professional Development. (1 Credit)**

This is second in the series of courses designed to provide exposure to the competencies required for success in the hospitality industry. They will focus on improvement of the "soft skills" of the undergraduate in preparation for careers in the industry. Includes, but is not limited to, professional conduct, guest lecture series, social etiquette, community service, dress code, student presentations. Resume writing and interviewing skills and industry lecture series and mentoring, field trips and professional association memberships required. Sections offered in the second semester of the sophomore year. Prerequisites: HMGT 111 Professional Development.

## **HMGT 221. Principles Of Food Preparation. (3 Credits)**

Study of the fundamental processes underlying food selection, preparation and preservation with practical selection application through laboratory experiences. Emphasis is on the composition and properties of food, food handling to retain nutrients, standards for acceptable products and food costs. Laboratory supplies are required. Prerequisites: HMGT 101 Introduction to Hospitality Management HMGT 107 Food Sanitation and Safety 201608.

## **HMGT 223. Intro to Baking & Pastry. (3 Credits)**

Lecture and production of basic breads and rolls, desserts and pastry creations. Covers proofing, baking temperatures, muffins, quick breads, cakes, cookies and pies. Use of liquid measurements, scales, and equipment identification. Prerequisites: HMGT 107 Food Sanitation and Safety HMGT 221 Principles of Food Preparation 201608.

## **HMGT 299. Internship In Hospitality Mgmt. (1 Credit)**

Designed to provide sophomore students with a developmental approach to on the job experiences in a hospitality facility/setting under a qualified supervisor. It may be done during the summer or during semesters following the sophomore year. 160 clock hours required. Prerequisites: HMGT 101 Introduction to Hospitality Management HMGT 111 Professional Development 201608.

## **HMGT 300. International Study Tour. (3-6 Credits)**

ELECTIVE: The international Study Tour is designed to add another level of experiential learning to the hospitality management curriculum. This course will use the world as a classroom for the education of the HMP student through travel and explorations. Tours will be arranged to a variety of tourist destinations to allow for exposure to a wide range of experiences. Prerequisites: HMGT 101 Introduction to Hospitality Management HMGT 200 Tourism Management 201608.

## **HMGT 301. Lodging Operations Management. (3 Credits)**

A course designed to show emphasis on the highly complex nature of the housekeeping department. It provides students with the managerial tools needed to handle this function with professionalism. It involves studies of the challenges associated with logistics and quality controls and purchasing to ensure efficiency in operation as well as customer satisfaction. Requires heavy usage of property management systems, (PMS). Prerequisites: HMGT 203 Lodging Management 201608.

**HMGT 302. Catering And Event Management. (3 Credits)**

ELECTIVE: This course will focus on two major areas: Off-premise and on-premise catering for social and business functions, and the management of large scale, special events, such as sporting events and artistic performances. A significant portion of the class will be dedicated to catered function and special events planning, design, and execution. Other topics will include: organizational structure, legal aspects of catering and special events management product and service development, marketing and sales, staff development, post-event analysis and evaluating the financial success of catering and special event business. Prerequisites: HMGT 107 Food Sanitation and Safety HMGT 221 Principles of Food Preparation 201608.

**HMGT 303. Hospitality Law And Ethics. (3 Credits)**

Examination of laws and regulations which exert control on foodservice, lodging and tourism industries. Local, state and federal laws applicable to the operation of the hospitality industries will be analyzed. The innkeeper / guest relationship and liability issues impacting ownership and management of employees will also be examined. Bailment, agency and contracts are presented in the context of the hospitality and tourism enterprises. Prerequisites: HMGT 101 Introduction to Hospitality Management HMGT 200 Tourism Management 201608.

**HMGT 304. Food And Beverage Controls. (3 Credits)**

An analysis of factors and techniques used to control food cost and generate revenues. This course addresses requisite competencies related to the application of cost control systems and the development and implementation and evaluation of such mechanisms. Includes inventory and supplies management. Prerequisites: HMGT 221 Principles of Food Preparation 201608.

**HMGT 305. Hospitality Management Contrac. (3 Credits)**

ELECTIVE: A critical analysis of the negotiation and administration of hospitality management contracts. Topics include contracts, risks and their advantage and disadvantages; owner and ethical issues during negotiation and administration of the contract, and the future role of contract use. Prerequisite: HMGT 303-Hospitality Law and Ethics 201608.

**HMGT 306. Financial Analysis And Plannin. (3 Credits)**

ELECTIVE: An examination of the techniques of financial analysis and planning, with discussions on the tax environment, profit planning and forecasting, budgeting, capital budgeting techniques and cost-of-capital determinations. Prerequisite: NBAC 201 Accounting for Non-Business Majors.

**HMGT 310. Security/Loss Prevention Mgmt. (3 Credits)**

ELECTIVE: This course will constitute the development of security and loss prevention programs. It examines risk management and security processes and insurance details from a lodging perspective and looks at security equipment, technology and the overall protection of guests, employees and physical assets of the property. Prerequisites: HMGT 201 Hospitality Application Technology HMGT 203 Lodging Management HMGT 301 Lodging Operations Management.

**HMGT 311. Professional Development. (1 Credit)**

This is the third in the series of courses designed to provide exposure to the competencies required for success in the hospitality industry. They will focus on improvement of the "soft skills" of the undergraduate in preparation for careers in the industry. Includes, but is not limited to, professional conduct, guest lecture series, social etiquette, community service, dress code, student presentations. Community service project, hospitality operations analysis, professional association membership required. This section is offered in the second semester of the junior year. Prerequisites: HMGT 211 Professional Developments.

**HMGT 320. Tourism Development. (3 Credits)**

ELECTIVE: Relationship of economic theory and planning principles, processes, and policies of sustainable tourism development; application of pre-feasibility analysis to tourism development projects. Special emphasis placed on economic, socio-cultural and environmental trends in tourism development. This course requires extensive interaction with tourism organizations through field trips, guest lectures and cooperative projects. Prerequisites: HMGT 200 Tourism Management ECON 210 Principles of Microeconomics 201608.

**HMGT 321. Service Management. (3 Credits)**

ELECTIVE: An evaluation of the service industry, history, current status, trends and futurism. Students will develop a deep understanding of the management principles and challenges unique to the service industries. Emphasis will be placed on the characteristics and operations of service delivery systems, management and organizations. The main course goal is to develop critical analytic skills and knowledge needed to implement service strategies for competitive advantage. Prerequisites: HMGT 203 Lodging Management HMGT 301 Lodging Operations Management 201608.

**HMGT 322. Meal Management. (3 Credits)**

Menu development, styles of meal service, table appointments, food presentation, meal planning and service. Emphasis is given to the economics, efficiency and aesthetics of meal service. Menu planning and cost analysis of menus required, marketing of goods and services are key components. The operation of M & M Restaurant, the Trojan Room (faculty dining room) and/or childcare meal preparation are required. Laboratory supplies needed. Prerequisites: HMGT 107 Food Sanitation and Safety HMGT 221 Principles of Food Preparation 201608.

**HMGT 324. Introd to Beverage Service. (3 Credits)**

An introduction to beverages; this course provides specialized training for students interested in pursuing management careers in the food and beverage industry. Lecture topics will include what the consumer needs to know to purchase wine in retail outlets and in a restaurant setting, pairing wine with food, responsible drinking, selecting quality wines and wine etiquette. Different types of alcoholic and non-alcoholic beverages, coffee, tea and water will be evaluated in a controlled environment. This course is restricted to hospitality majors / minors and will be conducted at onsite and off-site locations. Prerequisites: HMGT 221 Principles of Food Preparation HMGT 304 Food and Beverage Control HMGT 322 Meal Management.

**HMGT 325. Culture and Cuisine. (3 Credits)**

ELECTIVE: An introduction to world cooking techniques including braising, stewing, grilling, and roasting. Lectures and demonstrations revolve around European, North, Central, and South American cuisine, ingredients and plate presentations and service. Prerequisites: HMGT 221 Principles of Food Preparation HMGT 322 Meal Management 201608.

**HMGT 326. Garde Manger. (3 Credits)**

ELECTIVE: Students will be introduced to traditional and modern preparation techniques of cold entrees, pates, terrines, and galantines. Students plan, organize and set up buffet displays. The course concentrates on the practical techniques of platter presentation and management of related equipment and service ware. Prerequisites: HMGT 107 Food Sanitation and Safety HMGT 221 Principles of Food Preparation 201608.

**HMGT 330. International Hospitality Mgmt. (3 Credits)**

This course is designed to provide students with basic understanding of international hospitality management and operations. It presents an overview of the historic perspectives of globalization, tourism and the lodging sector. Students will investigate the emergence of international hotels and their classifications and standards. Cultural diversity, human resources, marketing and global competition, politics of travel, trends in investment and financing international hotel projects will be addressed. Students taking this class are required to participate in one International Study Tour. Prerequisites: HMGT 200 Tourism Management HMGT 203 Lodging Management HMGT 300 International Study Tour 201608.

**HMGT 333. Quality Management. (3 Credits)**

ELECTIVE: This course explores the concepts of total quality management and various quality measurements indices in relationship to high performance organizations. Concepts such as ISO9000, Malcolm Baldrige, continuous improvement, empowerment, goal setting, conflict management, change management and diversity will be addressed. Prerequisites: HMGT 201 Hospitality Application Technology HMGT 203 Lodging Management HMGT 301 Lodging Operations Management 201608.

**HMGT 349. Hospitality Mgmt Internship I. (3 Credits)**

This is a continuation of the internship series to be taken after completion of sophomore year. Students will be in the employ of a hospitality business and rotate throughout at least three departments / area over the term of the internship. This will allow the students practical application of concepts learned in class and exposure to the different facets of this diverse global industry. 320 clock hours are required Prerequisite: HMGT 299 Hospitality Management Internship I 201608.

**HMGT 350. Gaming & Cruise Ship Operation. (3 Credits)**

ELECTIVE: The cruise course will present an introduction to the cruise line and gaming industry. It will address the history and development of cruises and distinguish between sea based and land-based operations and provide information on the cruise sales, marketing and operations. Gaming will include the development of gaming, a survey of gaming destinations and casino management and examines gaming as a social phenomenon, its legal issues and economic impact. Prerequisites: HMGT 201 Hospitality Application Technology HMGT 203 Lodging Management HMGT 301 Lodging Operations Management 201608.

**HMGT 399. Hospitality Mgmt Internship II. (3 Credits)**

Internship for students in HMGT to be taken during the summer or the semester following the completion of the junior year. Designed to provide junior level students with decision making and experiential learning experiences in a hospitality industry. 480 clock hours are required. Prerequisite: HMGT 299 Hospitality Management Internship I HMGT 349 Hospitality Management Internship II and all junior HMGT courses. 201608.

**HMGT 400. Rooms Division Management. (3 Credits)**

Design of a business plan and evaluation of business performance based on quality measurement indicators. This course integrates the concepts of management with the development of communication skills and decision making practices in the rooms division. Emphasis is placed on the development of management personnel in hospitality operations and techniques of financial planning and property analysis. Prerequisites: HMGT 203 Lodging Management HMGT 301 Lodging Operations Management 201608.

**HMGT 402. Hospitality Human Resources Mg. (3 Credits)**

Students obtain working knowledge of the terminology, concepts and procedures used by hospitality managers in developing information and making decisions relevant to forecasting and controlling human resource requirements. Major topics: staff planning, budgeting, scheduling and payroll, control collective bargaining consideration, productivity, human behavior, job design, recruitment, selection and retention system. Prerequisite: Senior standing HMGT 303 Hospitality Law and Ethics 201608.

**HMGT 404. Hospitality Accounting & Purch. (3 Credits)**

Essentials of hospitality accounting controls from both the operational and corporate perspectives. Practice with typical methods of costing, rational analysis found in the hospitality industry as well as computer applications are included. Specific topics include: uniform system accounts, revenue and expense tracking, cost controls, comparative analysis and management of the purchasing function. Prerequisite: NBAC 201 Accounting for Non-Business Majors 201608.

**HMGT 407. Conference & Exposition Mgmt. (3 Credits)**

A course designed to provide students with a basic understanding of the scope and processes of meetings, conferences and exposition/exhibition management. Students will be required to research, design, plan, coordinate, and evaluate both professional domestic and international conferences and expositions. This will include roles in budgeting, operations and evaluation of conference services. (Note: Industry professionals will be featured speakers). Prerequisite: HMGT 203 Lodging Management HMGT 303 Hospitality Law and Ethics HMGT 322 Meal Management or junior standing 201608.

**HMGT 409. Hospitality Facility Plan Mgmt. (3 Credits)**

The scientific principles and regulations guiding the layout and design for efficient management of hotels, restaurants and institutional facilities. Management and organization of facility operations and preventive maintenance, as well as energy management programs will be emphasized. Prerequisite: HMGT 203 Lodging Management HMGT 322 Meal Management and junior standing.

**HMGT 420. Resort Management. (3 Credits)**

The study of principles and practices of the management procedures and leadership role in resorts and private clubs. This course provides a comprehensive approach to the operation of a resort with entertainment and recreational facilities. Vacation ownership, condominium concept and current trends and developments in resort developments will be addressed. Prerequisites: HMGT 400 Rooms Division Management 201608.

**HMGT 430. Revenue Mgmt & Strategic Plan. (3 Credits)**

This course examines the principles of yield management from a strategic planning standpoint. Factors including yield management techniques and strategy formulation, content development, implementation, and evaluation in diverse hospitality operations. Prerequisites: HMGT 400 Rooms Division Management HMGT 404 Hospitality Accounting and Purchasing 201608.

**HMGT 432. Advanced Food Prep. (3 Credits)**

Students are introduced to more in depth cooking techniques, preparatory skills, and inventory evaluation. Lecture, demonstration and production focuses on store room procedures, inventory systems, meat butchery and plate presentation. Prerequisites: HMGT 221 Principles of Food Preparation HMGT 304-Food and Beverage Control HMGT 322-Meal Management 201608.

**HMGT 433. Quantity Foods. (3 Credits)**

Study and practice in planning, purchasing, preparing and serving food in quantities, calculating the cost of portions and meals for large groups, and calculating profit and loss statements given the operations of special enterprises. Laboratory supplies, project planning, organizing, implementation and evaluation are required. Prerequisite: HMGT 322 Meal Management.

**HMGT 435. Org'L Leadership Mgt, Decision. (3 Credits)**

This course provides students with the tools necessary to succeed in the dynamic and ever-changing global hospitality industry. Includes focus on the principles of management and leadership, total quality management (TQM) and empowerment models in the hospitality industry. Quantitative aspects of management and internal controls will be addressed, with an overview of managerial and financial concepts used in the decision-making process. Prerequisite: HMGT 402 Hospitality Human Resources Management HMGT 404 Hospitality Accounting and Purchasing 201608.

**HMGT 440. Contemp Issues in HGMT. (3 Credits)**

ELECTIVE: This course is a study of current trends and issues facing the hospitality industry. Students will participate in active research of current interest topics and community based service learning projects. Prerequisites: HMGT 201 Hospitality Application Technology HMGT 203 Lodging Management HMGT 301 Lodging Operations Management 201608.

**HMGT 444. Hospitality & Tourism Research. (3 Credits)**

ELECTIVE: Exposition of quantitative and qualitative hospitality and tourism research methods and their applications to lodging, foodservice and tourism management. Primary emphasis on how survey research methods can be used to generate the information needed to improve management and marketing decisions. Prerequisite: HMGT 200 Tourism Management HMGT 203 Lodging Management HMGT 435 Organizational Leadership & Management Decision-Making STAT 210 Elementary Statistics 201608.

**HMGT 449. Hospitality Marketing Manageme. (3 Credits)**

An overview of the design and delivery of a marketing plan, concepts and techniques employed in marketing hospitality and tourism industry services to achieve guest satisfaction and competitive distinctiveness. Probes will be made into the techniques of evaluation and the analysis of service marketing, and its application to the hospitality and tourism industries. Prerequisite: HMGT 303 Hospitality Law and Ethics and Junior standing 201608.

**HMGT 450. Senior Seminar. (3 Credits)**

A capstone course designed to apply technical, human and conceptual knowledge to solve current problems related to the hospitality industry. The course includes activities that will allow students to study and analyze critical requirements of the hospitality industry. Current issues related to managing and measuring service quality, current concepts and leadership qualities are the major emphasis. There will be a strong research component where the student will be required to conduct research and produce findings in the form of a report and presentation in a formal setting, typical of the hospitality business profession. Prerequisite: All required HMGT courses.

**HMGT 455. Independent Study in HMGT. (1-6 Credits)**

This course will allow the working Hospitality Management senior to complete the graduation requirements independently in an emerging and/or state-of-the-art hospitality or related area by investing a problem or topic of interest in his/her area of specialization. Prerequisite: Senior Standing.

**HMGT 499. Hospitality Management Seminar. (3 Credits)**

ELECTIVE: Exploration of three topics: Managing and Measuring Service Quality, Current Trends in Hospitality Administration and Leadership in the Hospitality Industry. Cases studies, decision-making simulations are used as critical to Exploration of three topics: Managing and Measuring Service Quality, Current Trends in Hospitality Administration, and Leadership in the Hospitality Industry. Case studies, decision-making simulations are used as critical tools to learning and application. Prerequisite: All required HMGT courses 201608.