

CURRICULUM IN HOSPITALITY MANAGEMENT
OPTION: EVENT MANAGEMENT (EVMT)

Student Name _____

Date of Entry _____

SID 90 _____

Advisor _____

Email _____

University Core Curriculum (41 hours)

ENGL 1100 English Composition I (3)
ENGL 1120 English Composition II (3)
MATH 1120 Pre-Calculus Algebra (3)
Core Science I ¹ (3)
Core Science I lab ¹ (1)
Core Science II ¹ (3)
Core Science II lab ¹ (1)
Core History 1 (3)
Core History 2 (3)
Core Social Science (3)
ECON 2020 Principles of Microeconomics (3)
Core Literature (3)
COMM 1000 Public Speaking (3)
Core Philosophy (3)
Core Fine Arts (3)

Required Supporting Courses (3 hours)

HDFS 2040 Analytics for Social and Behav. Sciences (3)
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Required Human Sciences Core Courses (9 hours)

CADS 2000 Global Consumer Culture (3)
HDFS 2000 Marriage & Family in a Global Context (3)
NTRI 2000 Nutrition and Health (3)

HOSP Major Core (52 hours)

HOSP 1010 Introduction to Hospitality Mngt. (3)
HOSP 2300 Hospitality Law (3)
HOSP 2350 Culinary Fundamentals (3)
HOSP 2400 Food Production in Hospitality (4)
HOSP 2500 Lodging Operations (3)
HOSP 2600 Event Operations (3)
HOSP 2940 Professional Development in HOSP (2)
HOSP 3200 Hospitality Financial Mngt. (3)
HOSP 3800 Hospitality Information Technology (3)
HOSP 4200 Hospitality Facilities Management (3)
HOSP 4300 Food and Beverage Mngt. (3)
HOSP 4500 Strategic Hospitality Mngt. (3)
HOSP 4510 Special Events Management (3)
HOSP 4600 Beverage Appreciation (3)
HOSP 4920 Hospitality Internship (4)
HOSP 5460 Catering and Event Management (3)
HOSP 5530 Science of Quality Service in Hospitality (3)

Required Business Courses (18 hours)

ACCT 2810 Fundamentals of Accounting (3)
ECON 2030 Principles of Macroeconomics (3)
FINC 3810 Foundations of Business Finance (3)
MKTG 3810 Foundations of Marketing (3)
MNGT 3810 Management Foundations (3)
HRMN 3420 Human Resource Management (3)

Required Graduation Course

UNIV 4AA0 Undergraduate Graduation (0)
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Total Credit Hours: 123

¹ Choose from: BIOL 1000/BIOL1001 & BIOL 1010/BIOL 1011; CHEM 1010/CHEM 1011 & CHEM 1020/CHEM 1021; GEOL 1100/GEOL 1101 & GEOL 1110/GEOL 1111; CSES 1010 & CSES 1020; GEOG 1020 & GEOG 1030

Hospitality Management - Event Management option (EVMT)

FRESHMAN YEAR

Fall Semester

			COMM 1000
FINE ARTS	Fine Arts Core	3	ENGL 1120
ENGL 1100	English Composition I	3	MATH 1120
SOCIAL SCIEN	Core Social Science	3	HOSP 2350
NTRI 2000	Nutrition and Health	3	HOSP 2600
HOSP 1010	Introduction to Hospitality Mngt.	<u>3</u>	HOSP 2940
		<u>15</u>	

Spring Semester

			Public Speaking
		3	English Composition II
		3	Pre-Calculus Algebra
		3	Culinary Fundamentals
		3	Event Operations
		<u>2</u>	Prof. Dev. In HOSP
		<u>17</u>	

SOPHOMORE YEAR

Fall Semester

			ECON 2030
ACCT 2810	Fundamentals of Accounting	3	HOSP 2300
LITERATURE	Core Literature	3	HOSP 2400
ECON 2020	Principles of Microeconomics	3	SCIENCE
SCIENCE	Core Science I ³	3	SCIENCE
SCIENCE	Core Science I Lab ³	1	SCIENCE
HOSP 2500	Lodging Operation	<u>3</u>	HDFS 2040
		<u>16</u>	

Spring Semester

			Principles of Macroeconomics
		3	Hospitality Law
		3	Food Production in Hospitality
		4	Core Science II ³
		3	Core Science II Lab ³
		1	Analytics for Social and Behav. Sciences
		<u>3</u>	
		<u>17</u>	

JUNIOR YEAR

Fall Semester

			HOSP 3200
HRMN 3420	Human Resource Management	3	FINC 3810
HDFS 2000	Marriage & Family in a Global Context	3	PHILOSOPHY
MNGT 3810	Management Foundations	3	HISTORY
HISTORY	Core History I	3	HOSP 4300
HOSP 3800	Hospitality Information Technology	<u>3</u>	
		<u>15</u>	

Spring Semester

			Hospitality Financial Management
		3	Foundations of Business Finance
		3	Core Philosophy
		3	Core History II
		3	Food & Beverage Management
		<u>3</u>	
		<u>15</u>	

Summer Semester

HOSP 4920	Internship²	4	
		<u>4</u>	

SENIOR YEAR

Fall Semester

			HOSP 4500
HOSP 4200	Hospitality Facilities Management	3	HOSP 4600
CADS 2000	Global Consumer Culture	3	HOSP 5460
MKTG 3810	Foundations of Marketing	3	HOSP 5530
HOSP 4510	Special Events Management	<u>3</u>	UNIV4AA0
		<u>12</u>	

Spring Semester

			Strategic Hospitality Management
		3	Beverage Appreciation
		3	Catering and Event Management
		3	Science of Quality Service in Hospitality
		<u>0</u>	Undergraduate Graduation ¹
		<u>12</u>	

Total: 123 Semester Hours

University Core Notes: Students in the Honors College may take equivalent honors courses.

Required major courses and College core courses are in bold. Grades in these courses are used to calculate the GPA in the major and to meet graduation standards. Must earn a "C" or higher in all required courses in the HOSP major. Students must earn a "C" or higher in all prerequisite courses in the major.

¹ Seniors must register for UNIV 4AA0 the term they plan to graduate (non-credit class for clearing graduation).

² Requires approval which includes proof of having 600 hours (during collegiate experience) work experience in hospitality and a GPA of 2.2.

³ Choose from: BIOL 1000/BIOL1001 & BIOL 1010/BIOL 1011; CHEM 1010/CHEM 1011 & CHEM 1020/CHEM 1021; GEOL 1100/GEOL 1101 & GEOL 1110/GEOL 1111; CSES 1010 & CSES 1020; GEOG 1020 & GEOG 1030

Students are strongly advised to take no more than one lecture/laboratory combination class in any one semester. These classes are: HOSP 2400, HOSP 2500, HOSP 4200, and HOSP 4300.