

HRTM - Hospitality Management

HRTM B110 - INTRODUCTION TO HOSPITALITY INDUSTRY (3).

History, growth, developments and future opportunities in the hospitality industry.

HRTM B201 - INTRODUCTION TO SPORT AND EVENT MANAGEMENT (3).

This course introduces the student to the sport management profession. Industry employment opportunities along with requisite professional skills are reviewed.

HRTM B210 – INTRODUCTION TO EVENT MANAGEMENT (3).

This course provides an overview of producing community oriented special events.

HRTM B221 - HOSPITALITY ACCOUNTING I (3).

Accounting for the hospitality organizations accentuating an understanding of financial accounting and financial management for hospitality organizations.

HRTM B222 - HOSPITALITY ACCOUNTING II (3).

(Prerequisite: HRTM B221) The use of managerial accounting principles in decision making processes and the assessment of management responsibilities hospitality organizations.

HRTM B228 - PURCHASING AND CONTROLS (3).

A study of the major foods, beverages and supplies that are purchased in hotels, motels and food-service establishments as well as techniques on how to control their distribution within the operation.

HRTM B230 - HOSPITALITY MANAGEMENT (3).

Tools available to management and their utilization in the hospitality industry.

HRTM B235 – DESTINATION MARKETING (3).

The application of marketing management and best practices to Hospitality destination development. Also examined will be the structures of destination marketing organizations, funding sources, and operations.

HRTM B240 – EVENT PROMOTION (3).

This course provides an overview of marketing, promotion, and sponsorship strategies for events both large and small and teaches students the techniques to accomplish the strategies.

HRTM B242 - NUTRITION (3).

Introductory course on human nutrition. Includes principles of normal nutrition, basics of life cycle nutrition, relationship of nutrients to health and disease, and discussion of current issues.

HRTM B245 – PROFESSIONAL DEVELOPMENT IN HOSPITALITY MANAGEMENT (3).

Course focuses on preparing students for successful job searches and thriving in entry-level management positions in the hospitality industry.

HRTM B260 - HOTEL MANAGEMENT (3).

Management of the lodging phase of the hospitality industry to include front desk, housekeeping and maintenance areas.

HRTM B265 - PRINCIPLES OF HOSPITALITY RETAIL MANAGEMENT (3).

Management methods, location analysis, store organization, personnel, planning, buying and pricing techniques and customer service policies for retail firms; including retail outlets in hotels, restaurants, private clubs and recreation facilities catering to golf and tennis.

HRTM B270 - QUANTITY FOOD PRODUCTION (4).

(Co-requisite HRTM B311 and B312 - all three must be taken together).The basics of food production from storeroom to consumer. Various techniques of storage, preparation, merchandising and menu-planning, as well as the many aspects of service.

HRTM B272 - PRINCIPLES OF FOOD COST CONTROLS (1).

Management of food cost controls in the food service industry.

HRTM B280 - TOURISM (3).

Economic and social relationships between tourism and the hospitality industry.

HRTM B285 - CLUB MANAGEMENT (3).

Unique problems and issues associated with private club management.

HRTM B290 - PRACTICUM (3). ^

Supervised full-time work experience in an area of the hospitality industry, selected by the student and approved by the practicum coordinator.

HRTM B295 - HISTORY AND INFLUENCE OF FRENCH GASTRONOMY (3).

A culinary and gastronomical study of France from its medieval age to the present (this course will count toward the French Minor, However, only one course taught in English can be applied to the French Minor).

HRTM B311 - PRINCIPLES OF FOOD SERVICE SANITATION (1).

(Co-requisite: HRTM B270 and B312 - all three must be taken together). Business and regulatory practices relevant to a sanitary food service environment.

HRTM B312 - MANAGEMENT BY MENU (1).

(Co-requisite: HRTM B270 and B311 - all three must be taken together). Analysis, pricing constraints and mechanics of the menu.

HRTM B313 - INTERNAL TRAINING AND DEVELOPMENT (1).

Principles of effective in-house training programs in the hospitality/travel industry.

HRTM B320 SPORTS NUTRITION (3).

(Prerequisite: HRTM B242) Relationships between energy, carbohydrates, proteins, fluids, vitamins, minerals, body weight, ergogenic aids and physical performance.

HRTM B328 - HRTM ACCOUNTING (3).

(Prerequisite: BACC B225 and B226) Accounting trends and controls for the hospitality industry from a managerial point of view.

HRTM B335 - HOSPITALITY DELIVERY SYSTEMS FOR THE INDIGENT (3).

The management of food and lodging delivery systems for the indigent.

HRTM B345 – FESTIVAL AND COMMUNITY EVENT PLANNING (3).

This course provides an overview of planning, producing, and managing community oriented special events.

HRTM B350 – WEDDING AND SPECIAL EVENT MANAGEMENT (3).

This course provides an overview of producing weddings and other special events.

HRTM B352 - SOFTWARE APPLICATIONS FOR THE HOSPITALITY INDUSTRY (3).

(Prerequisite: CSCE B101) Using microcomputer software in various areas of the hospitality industry.

HRTM B355 - PHYSICAL PLANT DESIGN (3).

Design, equipment and maintenance of hospitality facilities.

HRTM B357 - HOTEL, RESTAURANT AND TRAVEL LAW (3).

A comprehensive overview of laws and regulatory agencies governing the lodging, food service and travel industries.

HRTM B360 FOOD, HOSPITALITY AND CULTURE (3).

Cultural factors affecting food habits and hospitality needs of populations throughout the world.

HRTM B364 - CONFERENCE AND MEETING PLANNING (3).

(Prerequisite: HRTM B260) Planning and managing conferences and meetings in the tourism industry.

HRTM B370 - RESTAURANT FOOD PRODUCTION MANAGEMENT (3).

Management techniques and operating problems in food service operations.

HRTM B372 - CATERING MANAGEMENT (3).

(Prerequisite: HRTM B270 or consent of department chair) Management techniques, including planning, production and performance of off-premise catering.

HRTM B376 - CONTRACT FOODSERVICE MANAGEMENT (3).

Issues related to the management of contract foodservice accounts.

HRTM B390 - CAREERS IN HOSPITALITY/TOURISM (1).

(Prerequisite: Junior standing) Career options concurrent with the placement process.

HRTM B399 - INDEPENDENT STUDY (1-6). ^

Contract approval by instructor, advisor, Department Chair and Executive Vice Chancellor for Academic Affairs is required.

HRTM B410A - HOSPITALITY CURRENT ISSUES: RESORT AND CONDOMINIUM MANAGEMENT (3).

(Prerequisite: Senior standing) Issues and problems concerning the hospitality industry.

HRTM B410B - HOSPITALITY CURRENT ISSUES: DESTINATION MANAGEMENT (3).

(Prerequisite: Senior standing) Issues and problems concerning the hospitality industry.

HRTM 421 - HOSPITALITY FINANCIAL MANAGEMENT (3).

Financial decision making including ratio analysis, asset management, leverage, short, intermediate and long-term financing in the hospitality industry.

HRTM B440 - SERVICES MANAGEMENT FOR HOSPITALITY AND TOURISM (3).

(Prerequisite: ECON B221 and B222; MGMT B371) Management issues pertinent to quality service delivery in hospitality and tourism organizations.

HRTM B445 - FOOD AND SANITATION MICROBIOLOGY (3).

(Prerequisite: BIOL B120 or consent of instructor) Micro-organisms and their effect on the quality of food and water. Two lecture and two laboratory hours per week.

HRTM B447 - FOOD SCIENCE (3).

(Prerequisite: HRTM B242) The effects of cooking, processing and storage of food on nutrient content, sensory perception and functionality. Lecture and laboratory hours.

HRTM B450 - HOSPITALITY MARKETING SALES (3).

(Prerequisite: HRTM B235) Application of marketing principles and promotional techniques to the hospitality and travel industry.

HRTM B473 - CLUB CUISINE AND SERVICE (3).

(Prerequisite: HRTM B370 or B372) Advanced topics in the management of production and service techniques for private clubs.

HRTM B475 - WINES, SPIRITS, BEERS AND NON-ALCOHOLIC BEVERAGES IN FOOD SERVICE ESTABLISHMENTS (3).

Management overview and operating problems of beverages in the hospitality industry.

HRTM B485 - ADVANCED CLUB MANAGEMENT (3).

(Prerequisite. HRTM B285 or consent of instructor) Advanced topics in hospitality management for the club industry.

HRTM B490 - HOSPITALITY MANAGEMENT STRATEGIES (3).

(Prerequisite: HRTM B230 and Senior standing) Contemporary management strategies applied to the hospitality industry.

HRTM B491 - CLUB MANAGEMENT INTERNSHIP (3). ^

(Prerequisite: HRTM B285) Placement with a private club for a controlled learning experience. Minimum requirement of 400 work hours.

HRTM B495 - HOSPITALITY MANAGEMENT INTERNSHIP (3). ^

Structured industry practical experience in a hospitality management company at the supervisory level. A contract approved by the instructor, advisor and department chair is required for undergraduate students. Minimum of 400 hours.

HRTM B498 - SPECIAL TOPICS IN HOSPITALITY (3).

Advanced concepts, issues and trends in the hospitality and tourism industry. May be taken twice for degree credit.