## Curriculum in Hospitality Management - Hotel and Restaurant Management Option

### Freshman

#### Fall

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
<th>Course</th>
<th>Hours</th>
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</thead>
<tbody>
<tr>
<td>BIOL 1000 Introduction to Biology</td>
<td>4</td>
<td>BIOL 1010 A Survey of Life</td>
<td>4</td>
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<tr>
<td>&amp; BIOL 1001 Introduction to Biology Laboratory</td>
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<td>&amp; BIOL 1011 A Survey of Life Laboratory</td>
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<tr>
<td>ENGL 1100 English Composition I</td>
<td>3</td>
<td>ENGL 1120 English Composition II</td>
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<tr>
<td>Core History I</td>
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<td>HOSP 2940 Professional Development in Hospitality</td>
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<tr>
<td>HOSP 1010 Introduction to Hospitality Management</td>
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<td>HOSP 2350 Culinary Fundamentals</td>
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<td>Core Social Science</td>
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<td>MATH 1120 Pre-Calculus Algebra</td>
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<td>HOSP 2600 Event Operations</td>
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#### Spring

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
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<tbody>
<tr>
<td>ECON 2020 Principles of Microeconomics</td>
<td>3</td>
</tr>
<tr>
<td>Core Literature</td>
<td>3</td>
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<tr>
<td>ACCT 2810 Fundamentals Of Accounting</td>
<td>3</td>
</tr>
<tr>
<td>CADS 2000 Global Consumer Culture</td>
<td>3</td>
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<tr>
<td>NTRI 2000 Nutrition And Health</td>
<td>4</td>
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<tr>
<td>HOSP 2500 Lodging Operation</td>
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<tr>
<td>HOSP 2910 Hospitality Practicum</td>
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### Sophomore

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<th>Course</th>
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<tbody>
<tr>
<td>ECON 2020 Principles of Microeconomics</td>
<td>3</td>
<td>ECON 2030 Principles of Macroeconomics</td>
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<tr>
<td>Core Literature</td>
<td>3</td>
<td>COMM 1000 Public Speaking</td>
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<td>ACCT 2810 Fundamentals Of Accounting</td>
<td>3</td>
<td>PHIL 1040 Business Ethics</td>
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<tr>
<td>CADS 2000 Global Consumer Culture</td>
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<td>HOSP 2300 Hospitality Law</td>
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<tr>
<td>NTRI 2000 Nutrition And Health</td>
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<td>HOSP 2400 Food Production in Hospitality</td>
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<tr>
<td>HOSP 2500 Lodging Operation</td>
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<tr>
<td>HOSP 2910 Hospitality Practicum</td>
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<td>Core Literature</td>
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<tr>
<td>HOSP 2500 Lodging Operation</td>
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<tr>
<td>HOSP 2910 Hospitality Practicum</td>
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### Junior

#### Fall

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<thead>
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<th>Course</th>
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<tbody>
<tr>
<td>FINC 3810 Foundations of Business Finance</td>
<td>3</td>
<td>MKTG 3310 Principles of Marketing</td>
<td>3</td>
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<tr>
<td>MNGT 3810 Management Foundations</td>
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<td>HOSP 3200 Hospitality Financial Management</td>
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<td>HDFS 2000 Marriage and Family in a Global Context</td>
<td>3</td>
<td>HOSP 4600 Beverage Appreciation</td>
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<tr>
<td>HRMN 3420 Human Resource Management</td>
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<td>HDFS 2040 Analytics for the Social and Behavioral Sciences</td>
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<td>Core History II</td>
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#### Spring

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<tbody>
<tr>
<td>HRMN 3420 Human Resource Management</td>
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### Senior

#### Fall

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<thead>
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<th>Course</th>
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<tbody>
<tr>
<td>HOSP 4300 Food and Beverage Management</td>
<td>3</td>
<td>Fine Arts Core</td>
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<tr>
<td>HOSP 4200 Hospitality Facilities Management</td>
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<td>HOSP 4500 Strategic Hospitality Management</td>
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<tr>
<td>HOSP 4920 Internship In Hospitality²</td>
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<td>HOSP 4700 Hospitality Property Development &amp; Management</td>
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<tr>
<td>HOSP 3800 Hospitality Information Technology</td>
<td>3</td>
<td>HOSP 4800 Senior Lecture Series</td>
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<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>HOSP 5530</td>
<td>Science of Quality Service in Hospitality</td>
<td>3</td>
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<td>HOSP 4570</td>
<td>Global Hospitality</td>
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<tr>
<td>UNIV 4AA0</td>
<td>Creed to Succeed</td>
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Total Hours: 123

* Seniors must register for UNIV 4AA0-HS1 the term they plan to graduate (non-credit class for clearing graduation).
1 Select professional elective from approved professional elective list.
2 Requires approval which includes proof of having 600 hours (during collegiate experience) work experience in hospitality and a GPA of 2.2.