# Hospitality Management — Event Management Option

## Freshman

<table>
<thead>
<tr>
<th></th>
<th>Fall Hours</th>
<th>Spring Hours</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 1100 English Composition I</td>
<td>3</td>
<td>ENGL 1120 English Composition II</td>
<td>3</td>
</tr>
<tr>
<td>Core Fine Arts</td>
<td>3</td>
<td>MATH 1120 Pre-Calculus Algebra</td>
<td>3</td>
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<tr>
<td>Core Social Science</td>
<td>3</td>
<td>COMM 1000 Public Speaking</td>
<td>3</td>
</tr>
<tr>
<td>NTRI 2000 Nutrition And Health</td>
<td>3</td>
<td>HOSP 2350 Culinary Fundamentals</td>
<td>3</td>
</tr>
<tr>
<td>HOSP 1010 Introduction to Hospitality Management</td>
<td>3</td>
<td>HOSP 2600 Event Operations</td>
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<tr>
<td></td>
<td></td>
<td>HOSP 2940 Professional Development in Hospitality</td>
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## Sophomore

<table>
<thead>
<tr>
<th></th>
<th>Fall Hours</th>
<th>Spring Hours</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT 2810 Fundamentals Of Accounting</td>
<td>3</td>
<td>ECON 2030 Principles of Macroeconomics</td>
<td>3</td>
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<tr>
<td>Core Literature</td>
<td>3</td>
<td>HDFS 2040 Analytics for the Social and Behavioral Sciences</td>
<td>3</td>
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<tr>
<td>ECON 2020 Principles of Microeconomics</td>
<td>3</td>
<td>Core Science w Lab II</td>
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<tr>
<td>Core Science w Lab¹</td>
<td>4</td>
<td>HOSP 2300 Hospitality Law</td>
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<tr>
<td>HOSP 2500 Lodging Operations</td>
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<td>HOSP 2400 Food Production and Service</td>
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## Junior

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<thead>
<tr>
<th></th>
<th>Fall Hours</th>
<th>Spring Hours</th>
<th>Hours</th>
<th>Summer Hours</th>
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</thead>
<tbody>
<tr>
<td>MNGT 3810 Management Foundations</td>
<td>3</td>
<td>FINC 3810 Foundations of Business Finance</td>
<td>3</td>
<td>HOSP 4920 Internship In Hospitality²</td>
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<tr>
<td>Core History I</td>
<td>3</td>
<td>Core Philosophy</td>
<td>3</td>
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<tr>
<td>HRMN 3420 Human Resource Management</td>
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<td>Core History II</td>
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<tr>
<td>HDFS 2000 Marriage and Family in a Global Context</td>
<td>3</td>
<td>HOSP 3200 Hospitality Financial Management</td>
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<tr>
<td>HOSP 3800 Hospitality Information Technology</td>
<td>3</td>
<td>HOSP 4300 Food and Beverage Management</td>
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## Senior

<table>
<thead>
<tr>
<th></th>
<th>Fall Hours</th>
<th>Spring Hours</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>MKTG 3810 Foundations of Business Marketing</td>
<td>3</td>
<td>HOSP 4500 Strategic Hospitality Management</td>
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</tbody>
</table>

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¹: This course is offered in the Fall term.
²: The internship course is offered in the Spring term.

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<table>
<thead>
<tr>
<th>Course Description</th>
<th>Hours</th>
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</thead>
<tbody>
<tr>
<td>CADS 2000 Global Consumer Culture</td>
<td>3</td>
</tr>
<tr>
<td>HOSP 4600 Beverage Appreciation</td>
<td>3</td>
</tr>
<tr>
<td>HOSP 4200 Hospitality Facilities Management</td>
<td>3</td>
</tr>
<tr>
<td>HOSP 5460 Catering And Event Management</td>
<td>3</td>
</tr>
<tr>
<td>HOSP 4510 Special Events</td>
<td>3</td>
</tr>
<tr>
<td>HOSP 5530 Science of Quality Service in Hospitality</td>
<td>3</td>
</tr>
<tr>
<td>UNIV 4AA0 Creed to Succeed</td>
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</tr>
</tbody>
</table>

Total Hours: 123

1. Choose from BIOL 1000/BIOL 1001 & BIOL 1010/BIOL 1011; CHEM 1010/CHEM 1011 & CHEM 1020/CHEM 1021; GEOL 1100 & GEOL 1110; CSES 1010 & CSES 1020; GEOG 1020 & GEOG 1030.

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

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