3

2

## **Hospitality and Tourism Management 2014**

## **Major: Hospitality & Tourism Management**

Degree Type: B.A. or B.S.

**HNES 261** 

HNES 261L

Required Degree Credits to Graduate: 122

General Education	Neguirements	
	·	
First Year Experience (F)		
HD&E 189	Skills for Academic Success (Students transferring in 24 or more credits do not need to take HD&E 189.)	1
Communication (C):		•
ENGL 110	College Composition I	3
ENGL 120	College Composition II	3
• •	el Writing. Select from current general education list.	3
COMM 110	Fundamentals of Public Speaking	3
	(R): Select from current general education list	3
Science & Technology (S	,	_
CHEM 117	Chemical Concepts and Applications	3
or CHEM 121	General Chemistry I	
CSCI 114	Microcomputer Packages	3-4
or CSCI 116	Business Use of Computers	
	aken as a co-requisite with a general education science/technology course unless the course includes an embedded to a one-credit course. Select from current general education list	3-4
Humanities & Fine Arts (A	A): Select from current general education list	6
Social & Behavioral Scient	nces (B):	
ECON 105	Elements of Economics	3
Select from current genera	Il education list	3
Wellness (W): Select from	m current general education list	2
Cultural Diversity (D): Se	elect from the current general education list	
Global Perspectives (G):		
ECON 105	Elements of Economics	3
Total Credits		40
Major Requiremen	rts	
<b>General Education Requi</b>	irements	40
Hospitality & Tourism Mg	ymt Requirements	
ADHM 140	Introduction to the Hospitality Industry	3
ADHM 141	Tourism and Travel Management	3
ADHM 241	Hospitality Accounting	3
ADHM 360	Lodging Operations Management	3
ADHM 368	Interior Materials and Maintenance	3
ADHM 381	Hospitality Marketing and Sales	3
ADHM 404 & 404L	Restaurant Operations Management and Restaurant Operations Management Laboratory	5
ADHM 435	Cost Controls in Hospitality and Food Service Systems	3
ADHM 467	Hospitality Law	3
ADHM 479	Hospitality Industry Management Strategies	3
ADHM 496	Field Experience	3
HNES 141	Food Sanitation	1

Food Selection and Preparation Principles

Food Selection and Preparation Principles Laboratory

Professional Elective Courses: Select 10-12 credits from the following:				
ADHM 384	Beverage Operations			
ADHM 401	Convention and Meeting Planning			
ADHM 402	Professional Catering Management			
ADHM 403	Resort Development and Management			
ADHM 405	Casino Operations			
ADHM 406	Professional Club Management			
ADHM 411	Food and World Cultures			
ADHM 425	Experiential Retailing			
ADHM 489	Study Tour			
ADHM 491	Seminar			
College Requirements				
HD&E 320	Professional Issues	1		
<b>Business Administration Min</b>	nor			
Minor application form is requir cannot be taken pass/fail.	red to be completed with the College of Business. The business minor requires a 2.50 GPA in minor courses and	24		
Degree Requirements: Potential of a minimum of 6 credits to reach 122				
Total Credits		122-124		

## **Degree Requirements and Notes**

• Courses taken Pass/Fail will not be used to satisfy any requirements other than total credits.