

HOSPITALITY MANAGEMENT (HSMPT)

Courses

HSMPT-101 INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION 3.00 Credits

This course is an introduction and overview of the primary facets of the Hospitality Travel & Tourism industry. It is to provide students with an understanding of the world of hospitality, travel and tourism and particularly to business as it applies to the industry. The business practices have been transformed by the intensity of competition, health safety, and redesign in all segments of the industry. Those charged with working in, owning, creating and managing hospitality businesses must understand the market dynamics and be adept at understanding, analyzing, actions on said analysis, and staying ahead of the trends. These are exciting times to enter the hospitality industry and this course will outline the opportunities available and begin to prepare you for the industry with tools and foundation required to function proficiently in your chosen profession. This course will also expose you to the important regulations, safety standards, and sanitation practices that are implemented within this industry. Using industry standards you will understand, demonstrate and apply principles of food safety and sanitation and, activities and all applications pertaining to food preparation and storage. By the end of the course students will understand national, state and local agencies responsible for both safety and sanitation. Students will also learn how these practices apply to other hospitality industries such as hotel, events, catering and more. A passing score of 70% or higher on the National Restaurant Association of America's-ServSafe Manager Certification exam is required to pass this course and receive the ServSafe Manager Certification.

HSMPT-190 DIRECTED STUDY IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits

HSMPT-191 WORKSHOP IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits

HSMPT-192 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits

HSMPT-194 INTERNSHIP IN HOSPITALITY MANAGEMENT 1.00-12.00 Credits

HSMPT-194A INTERNSHIP IN HOSPITALITY MANAGEMENT I 1.00-6.00 Credits

Internship in Hospitality Management.

HSMPT-194B INTERNSHIP IN HOSPITALITY MANAGEMENT II 1.00-6.00 Credits

Continuation of HSMPT 194A as a 100-level internship in Hospitality Management.

HSMPT-194C INTERNSHIP IN HOSPITALITY MANAGEMENT III 1.00-6.00 Credits

Continuation of HSMPT 194B as an intermediate 100-level internship in Hospitality Management.

HSMPT-194D INTERNSHIP IN HOSPITALITY MANAGEMENT IV 1.00-6.00 Credits

Continuation of HSMPT 194C as an intermediate to advanced 100-level internship in Hospitality Management.

HSMPT-210 FOOD AND BEVERAGE MANAGEMENT 3.00 Credits

Teaches to successfully manage food and beverage operations found in lodging properties including coffee shops, gourmet dining rooms, room service, banquets, lounges, and entertainment/show rooms.

HSMPT-220 HOSPITALITY SUPERVISION 3.00 Credits

Emphasizes the supervisor position through the communication process, motivation techniques, business ethics, total quality management, procedures for conflict resolutions, and leadership development in the hospitality industry.

HSMPT-221 FRONT OFFICE MANAGEMENT WITH EXECUTIVE HOUSE KEEPING 3.00 Credits

Front Office management will help you to understand, organize, perform, and evaluate the Front Office functions that are critical to a hotel's success. This course details information about aspects of Front Office operations and management. It examines complex relationships between hotel departments, technological advancements, and unique Front Office strategies. Executive Housekeeping and Front Office Management are synonymous when it comes to sending a message of professionalism and quality. The Executive Housekeeping knowledge of this course is designed to provide important technical information for students to understand the day to day complexities of the housekeeping profession-from planning and organizing, to budgeting, to supervising and performing the work itself. The intended purpose of including Executive Housekeeping is to promote the importance of how these two segments of the hotel industry must coexist in order to function properly.

HSMPT-243 HOSPITALITY MARKETING 3.00 Credits

Provides students with a basic understanding of marketing in the hospitality industry.

HSMPT-251 HOTEL/MOTEL OPERATIONS 3.00 Credits

Provides students with an understanding of the functions of Security and Housekeeping Departments in hotels and motels. Demonstrates how these two departments influence each other and impact management.

HSMPT-256 HOSPITALITY LAB/SKILLS DEVELOPMENT 3.00 Credits

This 3-credit lab provides a food appreciation experience where students will examine the different preparation and service methods of commercial food operations. Students will gain an understanding of the standards, preparation, and the techniques and skills associated with commercial establishments. It will address the language of a professional kitchen to students who seek to become managers. Topics covered include tool skills, industry trends, management applications, property applications, shopping/inventories, creating menus, and mathematical applications. Students will participate in two-part modules that comprise theory (learning) and application (hands-on training); they will complete the modules with a "live" guest review of the food and course concepts. This course follows the passing of CULPT 101-01 Culinary Skills I in the "Semester of Exploration".

HSMPT-257 HOSPITALITY LAB/SKILLS DEVELOPMENT 3.00 Credits

This 3-credit lab is the continuation of a food appreciation experience where students will examine the different preparation and service methods of commercial food operations. Students will continue to gain an understanding of the standards, preparation, and the techniques and skills associated with commercial establishments. It will build on the skills acquired in previous Lab/Skills courses to enhance the professional students who seek to Understand the foods industry. Topics covered include tool skills, industry trends, management applications, property applications, shopping/inventories, creating menus, and mathematical applications. Students will participate in two-part modules that comprise theory (learning) and application (hands-on training); they will complete the modules with a "live" guest review of the food and course concepts. This will be the final Lab class for in all designated pathways minus the Culinary Arts pathway. Pre-requisites: CULPT-101 and HSMPT-256.

HSMPT-267 INTERNSHIP IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits

Students will be placed in a variety of food and beverage operations and lodging properties. Gainful employment in the industry is encouraged early in the program.

HSMPT-273 EVENTS MANAGEMENT 3.00 Credits

This course will examine the anatomy of an event to establish the different layers of an event experience and the general process of professional event coordination.

HSMPT-280 TECHNOLOGY IN HOSPITALITY, TRAVEL & TOURISM 3.00 Credits

Technology in Hospitality, Travel & Tourism introduces students to the basic concept of technologies and automation seen in the industry. The industry continues to see significant changes in all facets of business due to changing customer expectations, transitions in delivery systems, new and cheaper technology, need of creativity and organization, and a challenging labor market. The result of these forces has lead the Hospitality, Travel & Tourism industry to increasingly turn to automation of basic job tasks to stay competitive and meet the needs of customers, clients and management. This course examines the new technologies shaping the hospitality industry and how industry leaders are taking advantage of these new technologies to improve efficiency and service.

HSMPT-290 DIRECTED STUDY IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits**HSMPT-292 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits****HSMPT-294 INTERNSHIP IN HOSPITALITY MANAGEMENT 1.00-12.00 Credits****HSMPT-294A INTERNSHIP IN HOSPITALITY MANAGEMENT I 1.00-6.00 Credits**

Internship in Hospitality Management.

HSMPT-294B INTERNSHIP IN HOSPITALITY MANAGEMENT II 1.00-6.00 Credits

Continuation of HSMPT 294A as a 200-level internship in Hospitality Management.

HSMPT-294C INTERNSHIP IN HOSPITALITY MANAGEMENT III 1.00-6.00 Credits

Continuation of HSMPT 294B as an intermediate 200-level internship in Hospitality Management.

HSMPT-294D INTERNSHIP IN HOSPITALITY MANAGEMENT IV 1.00-6.00 Credits

Continuation of HSMPT 294C as an intermediate to advanced 200-level internship in Hospitality Management.

HSMPT-356 HOSPITALITY LAB/SKILLS DEVELOPMENT II 3.00 Credits

This 3-credit lab expands upon the skills and learning that students acquired in HSMPT-256. It provides a food appreciation experience where students will further examine the different preparation and service methods of commercial food operations. They will prepare and evaluate traditional and other restaurant menus for quality standards. Students will participate in two-part modules that comprise theory (learning) and application (hands-on training); they will complete the modules with a "live" guest review of the food and course concepts. Prerequisite: HSMPT-256.