## HOSPITALITY MANAGEMENT CONCENTRATION

The Hospitality Management concentration prescribes courses that meet the professional needs of the hospitality industry and career goals of students entering the major. The concentration is designed for students interested in integrating the basic principles of business and hospitality management with the goal of pursuing professional and management careers in hospitality-related industries. The program comprises 35 hours of hospitality-related course work, including food science; food management; nutrition; sanitation; purchasing; and the management of institutional, commercial, and fine dining facilities. Through the integration of food-focused theory, practice, and experience, it is the mission of the program to prepare leaders in the hospitality industry with a foundation in science, business, and management. The total number of hours required for graduation is 126.

### Social and Behavioral Sciences

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>PSYC 100</td>
<td>Intro Psych</td>
<td>4</td>
</tr>
<tr>
<td>ACE 100</td>
<td>Agr Cons and Resource Econ</td>
<td>3-4</td>
</tr>
<tr>
<td>or ECON 102</td>
<td>Microeconomic Principles</td>
<td></td>
</tr>
<tr>
<td>SOC 100</td>
<td>Introduction to Sociology</td>
<td>4</td>
</tr>
</tbody>
</table>

### Hospitality Management Concentration Required

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCY 200</td>
<td>Fundamentals of Accounting</td>
<td>3</td>
</tr>
<tr>
<td>ACE 161</td>
<td>Microcomputer Applications</td>
<td>3</td>
</tr>
<tr>
<td>AGED 280</td>
<td>Training Needs Assessment</td>
<td>2</td>
</tr>
<tr>
<td>AGED 300</td>
<td>Training and Development</td>
<td>4</td>
</tr>
<tr>
<td>ANSC 309</td>
<td>Meat Production and Marketing</td>
<td>2</td>
</tr>
<tr>
<td>BADM 300</td>
<td>The Legal Environment of Bus</td>
<td>3</td>
</tr>
<tr>
<td>BADM 310</td>
<td>Mgmt and Organizational Beh</td>
<td>3</td>
</tr>
<tr>
<td>BADM 320</td>
<td>Principles of Marketing</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 101</td>
<td>Intro Food Science &amp; Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 120</td>
<td>Contemporary Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 140</td>
<td>Introduction to Hospitality</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 145</td>
<td>Intro Hospitality Management</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 232</td>
<td>Science of Food Preparation</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 340</td>
<td>Food Production and Service</td>
<td>4</td>
</tr>
<tr>
<td>FSHN 345</td>
<td>Strategic Operations Management</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 349</td>
<td>Food Service Sanitation</td>
<td>1</td>
</tr>
<tr>
<td>FSHN 293</td>
<td>Off Campus Internship</td>
<td>2-4</td>
</tr>
<tr>
<td>FSHN 442</td>
<td>HM Skills and Applications</td>
<td>3</td>
</tr>
<tr>
<td>FSHN 443</td>
<td>Management of Fine Dining</td>
<td>4</td>
</tr>
<tr>
<td>PSYC 245</td>
<td>Industrial Org Psych</td>
<td>3</td>
</tr>
</tbody>
</table>