

Hospitality & Tourism

Introduction to the Hospitality Industry

HOSP 1100 - 3 Credits

Orientation to the hospitality industry, its history and magnitude, organization, challenges, and opportunities. Highlights interdependent nature of the public hospitality industry. (3 lecture hours)

Introduction to Travel & Tourism

HOSP 1101 - 3 Credits

Overview of the career opportunities within the travel and tourism industries. Includes airlines, cruise lines, tour operators, wholesalers, charter operations, hotel representatives, car rental agencies, tourist offices, meeting and convention planning companies, incentive travel, consolidators, travel agencies, and home-based agents. Specific job titles and necessary skills will be examined. (3 lecture hours)

Introduction to World Destinations

HOSP 1102 - 3 Credits

Covers the seven continents of the world in general terms. Discusses basic geography terminology including map reading, time zones, and the location of major airports and cities. Examines companies serving these areas for tourism purposes. Analyzes cultural differences, weather and climate conditions from a traveler's perspective. (3 lecture hours)

Principles of the Travel Industry

HOSP 1103 - 3 Credits

An overview of responsibilities within the travel industry. Students will review the management functions including: analyzing, coordinating, implementing, and supervising tasks of managing a travel related business. Protocol, etiquette, and different types of travel professionals will be discussed, including the changing role of the travel agent. (3 lecture hours)

Principles of the Tourism Industry

HOSP 1104 - 3 Credits

Introduction to the characteristics of tourism concepts and systems. Tourism past and present is discussed building around why people want to be tourists. (3 lecture hours)

Introduction to Resort Management

HOSP 1105 - 3 Credits

Overview of resort management and operations. Review the history and the growth of resorts in the United States, expansion of resorts worldwide, and their operations and characteristics. (3 lecture hours)

Front Office Operations

HOSP 1111 - 3 Credits

Supervisory management roles in the front office of a hotel or resort. Includes desk operations, reservations, sales, information management and uniformed services. Use of simulations, computers, role playing and hotel job shadowing. (2 lecture hours, 2 lab hours)

Hospitality Facilities Management

HOSP 1112 - 3 Credits

Introduction to the environments and functions in the housekeeping, maintenance, and engineering departments of today's hospitality environment. (3 lecture hours)

Supervision in the Hospitality Industry

HOSP 1121 - 3 Credits

Principles of effective human relations required by hospitality industry supervisory personnel. Practical skills for effective supervision including decision making, leadership roles, motivating personnel, recruiting and training employees, conflict resolution, delegation and effective communications. (3 lecture hours)

Food & Beverage for the Meeting Planner

HOSP 1122 - 2 Credits

Introduction to the food and beverage industry for the meeting/event professional. Emphasis will be placed on menu planning, service styles, nutrition, and special dietary restrictions. (2 lecture hours)

State and National Parks

HOSP 1131 - 3 Credits

In-depth study of State and National Parks in the United States. Covers the most popular National Parks as important tourist attractions. Itinerary planning is included. (3 lecture hours)

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Quality Mgmt of Service in Hospitality

HOSP 1140 - 3 Credits

Applies the services concept to a total management improvement system in the hospitality industry. Analysis includes ethics, practices, and case studies of leading hotel companies. (3 lecture hours)

Restaurant Service and Sales

HOSP 1151 - 2 Credits

Principles and techniques necessary in a dining room to perform proper food and beverage service, reflecting the variety of operations in the restaurant industry including responsible service of alcohol. Laboratory activities will provide students an opportunity to develop skills in proper cash handling, training with a point of sale system, and service styles to include: Russian, American, tapas and banquet service. The student will also learn principles of dining room management, and will receive BASSET certification upon completion of the class. (additional fee required) (4 lab hours)

Travel Geography & Culture-The Americas

HOSP 1161 - 3 Credits

Covers the location of major cities, airports, and sea ports and the air, land, and cruise companies serving North, Central, and South American destinations. Includes the location of important tourist attractions, unique land formations, climate data, the best time to visit the attractions, and how tour companies operate in these areas. Includes the impact of cultural differences, protocols, and acceptable standards of behavior. (3 lecture hours)

Travel Geography/Culture - Europe/Africa

HOSP 1162 - 3 Credits

Covers the location of major cities, airports, and sea ports and the air, land, and cruise companies serving European and African destinations. Includes the location of important tourist attractions, unique land formations, climate data, the best time to visit the attractions, and how tour companies operate in these areas. Also includes the cultural differences, protocols, and accepted standards of behavior. (3 lecture hours)

Travel Geography & Culture-Asia/Pacific

HOSP 1163 - 3 Credits

Covers the location of major cities, airports, and sea ports and the air, land, and cruise companies serving these areas. Includes the location of important tourist attractions, unique land formations,

climate data, the best time to visit the attractions, and how tour companies operate in these areas. Includes the impacts of cultural differences, protocols, and accepted standards of behavior. (3 lecture hours)

Introduction to Wine

HOSP 1201 - 2 Credits

An introductory course designed for the wine enthusiast. Examines wine history, basic wine terminology, fermentation, and an appreciation for all types of wine. Prerequisite: Students must be 21 years of age or older to enroll in this course. (2 lecture hours)

Old World Wine Traditions

HOSP 1202 - 3 Credits

Exploration of the old world wine-producing regions: France, Germany, Italy, Spain, Portugal, Hungary, and Austria. Students will sample tastings, understand viticulture influences and practice technique that impact aroma, flavor, body and style of wine. Students will also learn the seven noble grapes. Prerequisite: Students must be 21 years of age or older to enroll in this course. Hospitality & Tourism 1201 or equivalent or concurrent enrollment in Hospitality & Tourism 1201 (3 lecture hours)

New World Wine Advancements

HOSP 1203 - 3 Credits

Exploration of the new world wine producing regions: California, Oregon, Washington, Australia, New Zealand, South Africa, Argentina, and Chile through tastings, viticulture influences, and techniques that impact aroma, flavor, body and style of wine. Prerequisite: Students must be 21 years of age or older to enroll in this course. Hospitality & Tourism 1201 or equivalent or concurrent enrollment in Hospitality & Tourism 1201 or consent of instructor (3 lecture hours)

Wine and Food Pairing

HOSP 1204 - 2 Credits

Introduction to wine and food pairings through tastings, viticulture influences, and preparation techniques that impact aroma, flavor, body, and style of wine. Students will taste various foods that showcase the best possible expression of food and wine. Prerequisite: Students must be 21 years of age or older. Hospitality & Tourism 1201 or equivalent or consent of instructor. (2 lecture hours)

Hospitality & Tourism

Selected Topics

HOSP 1820 - 1-3 Credits

Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college Class Schedule. (1 to 3 lecture hours)

Selected Topics II

HOSP 1821 - 1 Credits

Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college course schedule. (1 lecture hours)

Selected Topics III

HOSP 1822 - 2 Credits

Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college course schedule. (2 lecture hours)

Selected Topics IV

HOSP 1823 - 3 Credits

Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college course schedule. (3 lecture hours)

Independent Study

HOSP 1840 - 1-4 Credits

Exploration and analysis of topics within the discipline to meet individual student-defined course description, goals, objectives, topical outline, and methods of evaluation in coordination with, and approved by the instructor. This course may be taken four times for credit as long as different topics are selected. (1 to 4 lecture hours)

Spa & Recreational Management

HOSP 2105 - 3 Credits

Orientation to spa and recreational management within a resort. Highlights the role of wellness, relaxation, and entertainment to the guest experience. Emphasis is also placed on business relationship between spa and hotel property. (3 lecture hours)

Hospitality Industry Accounting

HOSP 2130 - 3 Credits

Application of basic accounting principles to hospitality industry establishments. Systems of daily reporting and the preparation of periodic accounting statements will be covered. Recommended courses: Accounting 1110 or Accounting 1140. (3 lecture hours)

Contracts & Risk Mgmt for the Planner

HOSP 2131 - 3 Credits

Introduction to basic meeting and event contract law. Meeting and event planner contract terminology and risk associated with signing a contract. (3 lecture hours)

Professional Catering & Banquet Managemt

HOSP 2203 - 3 Credits

Planning, production, and execution of catered events and banquets. Topics covered include needs assessment, client relationships, operations, food production, technology, primary and auxiliary services, and post event activities. (3 lecture hours, 3 lab hours)

Wines of the World

HOSP 2204 - 2 Credits

Survey of the world's leading wines classified by type and suitability for particular use. Methods and techniques employed in purchasing, storing, and merchandising of wine will be discussed. Restaurant service staff's role in customer satisfaction is emphasized. Prerequisite: Students must be 21 years of age or older to enroll in this course. (1 lecture hours, 2 lab hours)

Global Distribution Systems

HOSP 2210 - 3 Credits

Fundamental computer entries to complete an airline reservation within a computer system. Includes the major airline Global Distribution Systems (GDS), their operation, and value to travel agents, outside sales agents, home-based agents, and independent contractors. (2 lecture hours, 2 lab hours)

Revenue, Fares, & E-Ticketing for Travel

HOSP 2229 - 3 Credits

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Air travel basic terminology and documentation procedures including fares, tariffs, reservations, e-ticketing, airline computer Global Distribution Systems (GDS), and Internet capabilities. Examine the interrelationships of accommodations, car rentals, ground handlers, rail travel, air travel, and tours. (2 lecture hours, 2 lab hours)

Law for the Hospitality Industry

HOSP 2230 - 2 Credits

Introduction to the legal principles that affect the hospitality industry. Special emphasis is placed on the rights and responsibilities of a manager in a hospitality enterprise. (2 lecture hours)

Airline Operations & Security Procedures

HOSP 2231 - 3 Credits

Operations and security procedures for domestic and international airlines. Topics include airport policies for passengers and baggage handling, procedures for transporting live animals, denied boarding compensation and other procedures. (3 lecture hours)

Cruise Industry Sales

HOSP 2236 - 3 Credits

Study of the Cruise Line Industry with analysis of contemporary cruising, marketing strategies, and documentation. Includes evaluation of types of ships, styles, sizes, itinerary selection, and destinations. Cruise Lines International Association (CLIA) cruise lines will be evaluated. Credit towards CLIA certification available. (3 lecture hours)

Tour Escorting, Planning and Operations

HOSP 2240 - 3 Credits

Wholesale and group tour operations, including the initiation and development of tours and vacation packages, generating group business via travel agency sales, marketing travel products to the retail industry, and reviewing documentation preparation. Basic theories and strategies related to tour escorting are covered. (3 lecture hours)

Tour Escorting

HOSP 2245 - 3 Credits

Wholesale and group tour operations with hands-on experience. Students will prepare a comprehensive plan and implement an actual tour package to a vacation destination. Course

culminates with student planned tour. Prerequisite: Hospitality & Tourism 2240 or equivalent or consent of instructor (3 lecture hours)

Sustainable Tourism

HOSP 2250 - 3 Credits

Essential principles and concepts of sustainable tourism. Includes practical applications of the economic, environmental, and sociocultural context of sustainability. Integrates challenges and opportunities with sustainable tourism principles. Covers conventional mass and alternative tourism. (3 lecture hours)

Meeting and Event Management I

HOSP 2253 - 3 Credits

Meeting and special event planning including exhibits, trade shows, and conventions. Emphasis is on techniques of conference service, related food and beverage services, and sales management. (3 lecture hours)

Meeting & Event Management II

HOSP 2254 - 3 Credits

Intermediate principles in meeting and event planning including registration and housing, technology, greening, and international planning. Prerequisite: Hospitality & Tourism 2253 or equivalent or consent of instructor (3 lecture hours)

Special Event Management

HOSP 2255 - 3 Credits

The development of a special event from the conceptual design through completion. (3 lecture hours)

Beverage Management Operation

HOSP 2261 - 2 Credits

Overview of beverage operations management in the hospitality industry. Covers equipment, staffing, managing, marketing, purchasing and mixology. Hospitality industry regulations relevant to beverage operations will be discussed. (2 lecture hours)

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Restaurant Beverage Service: Mixology

HOSP 2262 - 2 Credits

Essential skills of beverage service with emphasis placed upon the need for responsible beverage service. Includes the proper use of equipment and techniques used in beverage preparation. (1 lecture hour, 2 lab hours)

Hospitality Concept Design

HOSP 2275 - 2 Credits

Exploration of culinary and hospitality based businesses. Vision, product development, marketing, management and operations are all emphasized. (2 lecture hours)

Hospitality Marketing Management

HOSP 2280 - 3 Credits

Successful marketing principles employed in the hospitality industry. Demand variables, distribution channels, communications, promotions, research, packaging, collateral materials, pricing strategies, the marketing plan, and enhancing internal sales may be covered. (3 lecture hours)

Advanced Hospitality Operations

HOSP 2285 - 3 Credits

Study of the integration of hotel industry departments such as hotel operations, marketing, technology, human resource management, accounting, and purchasing. Special emphasis is placed on decision-making and problem solving models used in the hospitality industry. Current issues in the hospitality industry will also be discussed. Prerequisite: Hospitality & Tourism 1111 or equivalent or consent of instructor (3 lecture hours)

Adv Meeting & Event Management- Capstone

HOSP 2290 - 3 Credits

The capstone course for meeting and event planning. This course will allow students implement the concepts learned from previous classes and plan an actual meeting. Prerequisite: Hospitality & Tourism 2253 and 2254 or equivalent or consent of instructor. (6 lab hours)

Advanced Selected Topics

HOSP 2820 - 1-3 Credits

Advanced exploration and analysis of selected topics with a specific theme indicated by course title listed in college Class Schedule. (1 to 3 lecture hours)

Advanced Selected Topics II

HOSP 2821 - 1 Credits

Advanced exploration and analysis of selected topics with a specific theme indicated by course title listed in college course schedule. (1 lecture hour)

Advanced Selected Topics III

HOSP 2822 - 2 Credits

Advanced exploration and analysis of selected topics with a specific theme indicated by course title listed in college course schedule. (2 lecture hours)

Internship (Career & Technical Ed)

HOSP 2860 - 1-4 Credits

Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour, up to a maximum of four credits. Prerequisite: 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Associate Dean from the academic discipline where the student is planning to earn credit.

Internship (Career & Technical Ed)

HOSP 2862 - 2 Credits

Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 150 clock hours for two semester credit hours. Prerequisite: 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Associate Dean from the academic discipline where the student is planning to earn credit.

Internship (Career & Technical Ed)

HOSP 2863 - 3 Credits

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Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 320 clock hours for three semester credit hours. Prerequisite: 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Associate Dean from the academic discipline where the student is planning to earn credit.

Internship (Career & Technical Ed)

HOSP 2864 - 4 Credits

Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour. Prerequisite: 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Associate Dean from the academic discipline where the student is planning to earn credit.

Internship Advanced (Career & Tech Ed)

HOSP 2865 - 1-4 Credits

Continuation of Internship (Career and Technical Education). Course requires participation in Career & Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour, up to a maximum of four credits. Prerequisite: 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Associate Dean from the academic discipline where the student is planning to earn credit.