

# HOSPITALITY MANAGEMENT (HMGT)

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## **HMGT 200 Introduction to Hospitality Management 3 Credit Hour(s)**

This course provides an introduction to hospitality management including an overview of the industry and professional opportunities. The concepts and practices of hospitality are discussed.

**Offered:** Resident

## **HMGT 300 Principles of Food Service Operations 3 Credit Hour(s)**

**Prerequisite:** HMGT 200

This course provides an introduction to and overview of operations in the food service industry. The course utilizes a systems-based approach to the content and will integrate theoretical concepts with practical applications. Among the topics to be covered include: food service total quality management; kitchen design; menu development considerations; ingredient sourcing; food production; safety, sanitation, and maintenance; marketing; and guest satisfaction.

**Offered:** Resident

## **HMGT 302 Hospitality Facility Operations 3 Credit Hour(s)**

**Prerequisite:** HMGT 200

Hospitality facilities are significant assets and must be utilized appropriately. This course examines the principles of facilities systems in hospitality locations. The planning, design, layout, and maintenance of hospitality properties will also be discussed.

**Offered:** Resident

## **HMGT 305 Legal and Ethical Issues in Hospitality 3 Credit Hour(s)**

**Prerequisite:** HMGT 200

This course provides an integrated examination of legal concepts applied to the hospitality industry. Topics will include the rights and obligations for guests in food service, event management, and hospitality facilities. The focus will be on the identification of potential legal issues and the development of preventative measures to limit/prevent liability.

**Offered:** Resident

## **HMGT 310 Principles of Hotel Operations 3 Credit Hour(s)**

**Prerequisite:** HMGT 200 and SETM 205

This course provides an introduction to an overview of hotel operations from the perspective of the general manager. Topics include the front office, housekeeping, food service, guest safety and security, and facility engineering and maintenance.

**Offered:** Resident

## **HMGT 405 Revenue Management in Hospitality 3 Credit Hour(s)**

**Prerequisite:** ACCT 209 and HMGT 310 and (MATH 110 or MATH 114 or MATH 115 or MATH 116 or MATH 117 or MATH 121 or MATH 122 or MATH 125 or MATH 126 or MATH 128 or MATH 130 or MATH 131 or MATH 201 or MATH 217)

This course examines the skills and competencies needed for the effective management of financial resources in the hospitality industry. The principles of cost control, budgeting, and financial analysis in hospitality organizations will be examined to equip managers with the ability to manage the unique problems regarding financial analysis and cost control in the industry.

**Offered:** Resident

## **HMGT 410 Sales and Promotion in Hospitality Management 3 Credit Hour(s)**

**Prerequisite:** HMGT 310

The relevant areas of sales and promotion are applied to the hospitality industry. Special emphasis is placed on strategic planning product analysis, and the development and presentation of marketing packages.

**Offered:** Resident

## **HMGT 430 Technology in Hospitality 3 Credit Hour(s)**

**Prerequisite:** HMGT 310

This course provides an overview of the impact of technology on hospitality business strategy. Topics include: property management, point of sale, food service controls, accounting, information management, and security.

**Offered:** Resident