

HOSPITALITY PROGRAM

BACHELOR OF SCIENCE IN HOSPITALITY ADMINISTRATION - FOODSERVICE

The Foodservices Management Emphasis prepares students for management careers in the food and beverage industries as well as managed foodservice. This emphasis will provide the knowledge and skills necessary for a comprehensive management background in this dynamic and ever-changing hospitality industry. Restaurants are the nation's largest private-sector employer.

Curriculum

The matrix below is a sample plan for all coursework required for this program.

Freshman

Fall	Credits
ENGL 1013 Composition I ¹	3
BIOL 1014 Introduction to Biological Science	4
COMS 1003 Introduction to Computer Based Systems	3
HA 1001 Orientation to Hospitality Administration	1
HA 1043 Introduction to Hospitality Management	3
Total Hours	14

Spring	Credits
ENGL 1023 Composition II ¹	3
CHEM 1113 A Survey of Chemistry and CHEM 1111 Survey of Chemistry Laboratory	4
MATH 1113 College Algebra	3
HA 1011 Sanitation Safety	1
HA 2133 Introduction to Travel and Tourism / RP 2133 Introduction to Travel and Tourism	3
Total Hours	14

Sophomore

Fall	Credits
ECON 2003 Principles of Economics I	3
PSY 2003 General Psychology	3
HA 2023 Hospitality Leadership and Ethics	3
HA 2043 Lodging Operations Management I	3
HA 2813 Basic Human Nutrition in Hospitality Administration	3
Total Hours	15

Spring	Credits
ACCT 2033 Accounting for Non-Business Majors	3
COMM 2173 Business and Professional Speaking	3

Hospitality Program

Spring	Credits
HA 2053 Work Experience	3
HA 2073 Introduction to Event Management	3
HA 2914 Principles of Food Preparations	4
Total Hours	16

Junior

Fall	Credits
FAH 1XXX Fine Arts and Humanities Courses ¹	3
USHG 1XXX U S HISTORY & GOVERNMENT ¹	3
HA 2063 Guest Service Management	3
HA 3173 Hospitality Managerial Accounting	3
HA 4063 Beverage Management	3
Total Hours	15

Spring	Credits
FAH 1XXX Fine Arts and Humanities Courses ¹	3
PE 2513 First Aid	3
HA 3113 Human Resource Management in Parks, Recreation, and Hospitality Administration / RP 3113 Human Resource Management in Parks, Recreation, and Hospitality Administration	3
HA 4073 Hospitality Financial Analysis	3
Total Hours	12

Senior

Fall	Credits
MGMT 3003 Principles of Management	3
HA 3013 Hospitality Marketing and Sales	3
HA 3163 Hospitality Technology	3
HA 4986 Purchasing and Advanced Food Preparation	6
Total Hours	15

Spring	Credits
BUAD 3023 Business Communications	3
HA 4001 Internship Preparation / RP 4001 Internship Preparation	1
HA 4023 Hospitality Facilities Management and Design	3

Spring	Credits
HA 4033 Legal Aspects of Hospitality Administration	3
HA 4203 Hospitality Strategic Management	3
Total Hours	13

Senior 9th Semester

Fall	Credits
HA 4114 Internship ³	4
HA Electives ²	2
Total Hours	15

¹See appropriate alternatives or substitutions in "[General Education Requirements](#)".

²See Departmental Advisor.

³Internship must be completed in last semester after all coursework has been completed.