

**CURRICULUM IN HOSPITALITY MANAGEMENT**  
**OPTION: CULINARY SCIENCE (CULI)**

Student Name	Date of Entry
SID	Advisor
Email	

University Core Curriculum (41 hours)		HOSP Major Core (40 hours)	
	ENGL 1100 English Composition I (3)		HOSP 1010 Introduction to Hospitality Mngt. (3)
	ENGL 1120 English Composition II (3)		HOSP 2300 Hospitality Law (3)
	MATH 1120 Pre-Calculus Algebra (3)		HOSP 2350 Culinary Fundamentals (3)
	Core Science I <sup>1</sup> (3)		HOSP 2400 Food Production in Hospitality (4)
	Core Science I <sup>1</sup> lab (1)		HOSP 2500 Lodging Operations (3)
	Core Science II <sup>1</sup> (3)		HOSP 2600 Event Operations (3)
	Core Science II <sup>1</sup> lab (1)		HOSP 2940 Professional Development in HOSP (2)
	Core History 1 (3)		HOSP 3200 Hospitality Financial Mngt. (3)
	Core History 2 (3)		HOSP 3800 Hospitality Information Technology (3)
	Core Social Science (3)		HOSP 4500 Strategic Hospitality Mngt. (3)
	Core Social Science (3)		HOSP 4600 Beverage Appreciation (3)
	Core Literature (3)		HOSP 4920 Hospitality Internship (4)
	COMM 1000 Public Speaking (3)		HOSP 5530 Science of Quality Service in Hospitality (3)
	Core Philosophy (3)	Culinary Courses (12 hours)	
	Core Fine Arts (3)		HOSP 3450 Advanced Culinary Arts (3)
Required Supporting Courses (3 hours)			HOSP 3750 Baking & Patisserie (3)
	HDFS 2040 Analytics for Social and Behav. Sciences (3)		HOSP 4300 Food and Beverage Mngt. (3)
Required Major Core Course (3)			HOSP 4480 Global Gastronomy (3)
	HOSP 2000 Principals of Service Management (3)	Required Business Courses (18 hours)	
Human Sciences Core Courses (6 hours, choose 2 courses)			ACCT 2810 Fundamentals of Accounting (3)
	CADS 2000 Global Consumer Culture (3)		ECON 2030 Principals of Macroeconomics (3) or BUSI 3250 International Business (3)
	HDFS 2000 Marriage & Family in a Global Context (3)		FINC 3810 Foundations of Business Finance (3)
	NTRI 2000 Nutrition and Health (3)		MKTG 3810 Foundations of Marketing (3)
			MNGT 3810 Management Foundations (3)
			HRMN 3420 Human Resource Management (3)
		Required Graduation Course	
			UNIV 4AA0 Undergraduate Graduation (0)

Total Credit Hours: 123

<sup>1</sup> Choose from: BIOL 1000/BIOL1001 & BIOL 1010/BIOL 1011; CHEM 1010/CHEM 1011 & CHEM 1020/CHEM 1021; GEOL 1100/GEOL 1101 & GEOL 1110/GEOL 1111; CSES 1010 & CSES 1020; GEOG 1020 & GEOG 1030

## Hospitality Management - Culinary Science option - Proposed Semester Curriculum Model

### FRESHMAN YEAR

#### Fall Semester

ENGL 1100	English Composition I	3
COMM 1000	Public Speaking	3
<b>HOSP 1010</b>	<b>Introduction to Hospitality Mngt.</b>	<b>3</b>
<b>HOSP 2350</b>	<b>Culinary Fundamentals</b>	<b>3</b>
SOCIAL SCIENCE	Social Science Core	3
		<u>15</u>

#### Spring Semester

SCIENCE	Core Science I <sup>1</sup>	3
SCIENCE	Core Science I lab <sup>1</sup>	1
ENGL 1120	English Composition II	3
<b>HOSP 2600</b>	<b>Event Operations</b>	<b>3</b>
MATH 1120	Pre-Calculus Algebra	3
<b>HOSP 2940</b>	<b>Professional Development in Hospitality</b>	<b>2</b>
		<u>15</u>

### SOPHOMORE YEAR

#### Fall Semester

ACCT 2810	Fundamentals of Accounting	3
SOCIAL SCIENCE	Social Science Core	3
LITERATURE	Literature Core	3
<b>HOSP 2400</b>	<b>Food Production &amp; Service</b>	<b>4</b>
<b>HOSP 2000</b>	<b>Principals of Service Management</b>	<b>3</b>
		<u>16</u>

#### Spring Semester

<b>HOSP 2500</b>	<b>Lodging Operations</b>	<b>3</b>
ECON 2030 OR	ECON 2030 Principals of Macroeconomics or	3
BUSI 3250	BUSI 3250 International Business	
<b>HOSP 2300</b>	<b>Hospitality Law</b>	<b>3</b>
HDFS 2040	Analytics for Social and Behavioral Sci.	3
PHILOSOPHY	Core Philosophy	3
		<u>15</u>

### JUNIOR YEAR

#### Fall Semester

<b>HOSP 3200</b>	<b>Hospitality Financial Management</b>	<b>3</b>
<b>HOSP 3450</b>	<b>Advanced Culinary Arts</b>	<b>3</b>
<b>HOSP 3800</b>	<b>Hospitality Information Technology</b>	<b>3</b>
<b>HOSP 4300</b>	<b>Food and Beverage Management</b>	<b>3</b>
MNGT 3810	Management Foundations	3
		<u>15</u>

#### Spring Semester

<b>HOSP 3750</b>	<b>Baking &amp; Patisserie</b>	<b>3</b>
FINC 3810	Foundations of Business Finance	3
HISTORY	Core History I	3
SCIENCE	Core Science II <sup>1</sup>	3
SCIENCE	Core Science II lab <sup>1</sup>	1
FINE ARTS	Fine Arts	3
		<u>16</u>

#### Summer Semester

<b>HOSP 4920</b>	<b>Internship <sup>3</sup></b>	<b>4</b>
		<u>4</u>

### SENIOR YEAR

#### Fall Semester

HRMN 3420	Human Resource Management	3
MKTG 3810	Foundations of Marketing	3
<b>HUSC CORE</b>	<b>Human Sciences Core</b>	<b>3</b>
<b>HUSC CORE</b>	<b>Human Sciences Core</b>	<b>3</b>
		<u>12</u>

#### Spring Semester

<b>HOSP 4500</b>	<b>Strategic Hospitality Management</b>	<b>3</b>
<b>HOSP 4600</b>	<b>Beverage Appreciation</b>	<b>3</b>
<b>HOSP 4480</b>	<b>Global Gastronomy</b>	<b>3</b>
<b>HOSP 5530</b>	<b>Science of Quality Service</b>	<b>3</b>
HISTORY	Core History II	3
UNIV4AA0	Undergraduate Graduation <sup>2</sup>	0
		<u>15</u>

**Total: 123 Semester Hours**

#### College and Department Notes:

<sup>1</sup> Choose from: BIOL 1000/BIOL1001 & BIOL 1010/BIOL 1011; CHEM 1010/CHEM 1011 & CHEM 1020/CHEM 1021; GEOL 1100/GEOL 1101 & GEOL 1110/GEOL 1111; CSES 1010 & CSES 1020; GEOG 1020 & GEOG 1030

Required major courses and College core courses are in **bold**. Grades in these courses are used to calculate the GPA in the major and to meet graduation standards. Must earn a "C" or higher in all required courses in the HOSP major. Students must earn a "C" or higher in all prerequisite courses in the major.

<sup>2</sup> Seniors must register for UNIV 4AA0 the term they plan to graduate (non-credit class for clearing graduation).

<sup>3</sup> Requires approval which includes proof of having 600 hours (during collegiate experience) work experience in hospitality and a GPA of 2.2.

Students are strongly advised to take no more than one lecture/laboratory combination class in any one semester. These classes are: HOSP 2400, HOSP 2500, HOSP 4200, and HOSP 4300