

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

<u>Student Name</u>	<u>Date of Entry</u>
<u>SID</u>	<u>Advisor</u>
<u>Email</u>	

University Core Curriculum (41 hours)	HOSP Major Core (52 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 3450 Advanced Culinary Arts (3)
Core Social Science (3)	HOSP 3750 Baking & Patisserie (3)
ECON 2020 Principles of Microeconomics (3)	HOSP 3800 Hospitality Information Technology (3)
Core Literature (3)	HOSP 4200 Hospitality Facilities Management (3)
COMM 1000 Public Speaking (3)	HOSP 4300 Food and Beverage Mngt. (3)
Core Philosophy (3)	HOSP 4480 Global Gastronomy (3)
Core Fine Arts (3)	HOSP 4500 Strategic Hospitality Mngt. (3)
	HOSP 4600 Beverage Appreciation (3)
	HOSP 4920 Hospitality Internship (4)

Required Supporting Courses (3 hours)
HDFS 2040 Analytics for Social and Behav. Sciences (3)

Required Human Sciences Core Courses (9 hours)
CADS 2000 Global Consumer Culture (3)
HDFS 2000 Marriage & Family in a Global Context (3)
NTRI 2000 Nutrition and Health (3)

Required Business Courses (18 hours)
ACCT 2810 Fundamentals of Accounting (3)
ECON 2030 Principles of Macroeconomics (3)
FINC 3810 Foundations of Business Finance (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	SCIENCE	
COMM 1000	Public Speaking	3	SCIENCE	
<b>HOSP 1010</b>	<b>Introduction to Hospitality Mngt.</b>	<b>3</b>	ENGL 1120	
<b>HOSP 2350</b>	<b>Culinary Fundamentals</b>	<b>3</b>	<b>HOSP 2600</b>	
SOCIAL SCIENCE	Social Science Core	3	MATH 1120	
		<u>15</u>	<b>HOSP 2940</b>	

#### Spring Semester

Core Science I <sup>1</sup>		3		
Core Science I lab <sup>1</sup>		1		
English Composition II		3		
<b>Event Operations</b>		<b>3</b>		
Pre-Calculus Algebra		3		
<b>Professional Development in Hospitality</b>		<b>2</b>		
		<u>15</u>		

### SOPHOMORE YEAR

#### Fall Semester

ACCT 2810	Fundamentals of Accounting	3	<b>HOSP 2500</b>	
ECON 2020	Principles of Microeconomics	3	ECON 2030	
LITERATURE	Literature Core	3	<b>HOSP 2300</b>	
<b>HDFS 2000</b>	<b>Marriage &amp; Family in a Global Context</b>	<b>3</b>	HDFS 2040	
<b>HOSP 2400</b>	<b>Food Production &amp; Service</b>	<b>4</b>	PHILOSOPHY	
		<u>16</u>		

#### Spring Semester

<b>Lodging Operations</b>		<b>3</b>		
Principles of Macroeconomics		3		
<b>Hospitality Law</b>		<b>3</b>		
Analytics for Social and Behavioral Sci.		3		
Core Philosophy		3		
		<u>15</u>		

### JUNIOR YEAR

#### Fall Semester

<b>HOSP 3800</b>	<b>Hospitality Information Technology</b>	<b>3</b>	<b>HOSP 3200</b>	
<b>HOSP 3450</b>	<b>Advanced Culinary Arts</b>	<b>3</b>	<b>HOSP 3750</b>	
<b>HOSP 4300</b>	<b>Food and Beverage Management</b>	<b>3</b>	FINC 3810	
MNGT 3810	Management Foundations	3	HISTORY	
FINE ARTS	Core Fine Arts	3	SCIENCE	
		<u>15</u>	SCIENCE	

#### Spring Semester

<b>Hospitality Financial Management</b>		<b>3</b>		
<b>Baking &amp; Patisserie</b>		<b>3</b>		
Foundations of Business Finance		3		
Core History I		3		
Core Science II <sup>1</sup>		3		
Core Science II lab <sup>1</sup>		1		
		<u>16</u>		

#### Summer Semester

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

### SENIOR YEAR

#### Fall Semester

<b>HOSP 4200</b>	<b>Hospitality Facilities Management</b>	<b>3</b>	<b>HOSP 4500</b>	
MKTG 3810	Foundations of Marketing	3	<b>HOSP 4600</b>	
<b>CADS 2000</b>	<b>Global Consumer Culture</b>	<b>3</b>	<b>HOSP 4480</b>	
<b>NTRI 2000</b>	<b>Nutrition &amp; Health</b>	<b>3</b>	HRMN 3420	
		<u>12</u>	HISTORY	
			UNIV4AA0	

#### Spring Semester

<b>Strategic Hospitality Management</b>		<b>3</b>		
<b>Beverage Appreciation</b>		<b>3</b>		
<b>Global Gastronomy</b>		<b>3</b>		
Human Resource Management		3		
Core History II		3		
Undergraduate Graduation <sup>2</sup>		0		
		<u>15</u>		

**Total: 123 Semester Hours**

**University Core Notes:** Students in the Honors College may take equivalent honors courses. Students may take online version of courses.

#### **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