HOSPITALITY MANAGEMENT (2280)

2280:101. Introduction to Hospitality. (3 Credits)
Explores the various segments of the hospitality industry and introduces
the knowledge and skills required for success.

2280:120. Safety & Sanitation. (2 Credits)
This course covers an introduction to food service sanitation and safety
practices pertinent to hospitality managers.

2280:121. Fundamentals of Food Preparation. (4 Credits)
Prerequisite or Corequisite: 2280:120. Skills and basic knowledge of food
preparation procedures in a laboratory situation.

2280:122. A La Carte Cooking. (4 Credits)
Prerequisites: 2280:101, 2280:120, and 2280:121. Continuation of
2280:121. Food preparation techniques presented in laboratory situations
for public consumption in a restaurant setting.

2280:160. Wine & Beverage Service. (3 Credits)
Intensive examination of wine as related to hospitality industry. Emphasis
on business practices. History and development of viticulture, enology.

2280:230. Advanced Food Preparation. (4 Credits)
Prerequisites: 2280:101 and 2280:122. Lecture and demonstration
followed by hands-on experience in the preparation of classical American
dishes as well as cuisines and techniques from around the world.

2280:232. Dining Room Service & Training. (3 Credits)
In-depth study of the styles of dining service, development of job
descriptions, importance of courtesy, customer relations. Application of
service techniques in restaurant environment.

2280:233. Restaurant Operations & Management. (4 Credits)
Prerequisites: 2280:122, 2280:232 and 2280:245 for restaurant
management option. Additional prerequisite: 2280:261 for culinary arts
majors. Introduction to large quantity food service procedures with
emphasis on sound principles of food handling service and sanitation in
large quantity operations. Gourmet meals served in simulated restaurant
atmosphere.

2280:237. Internship: Hospitality Management. (3 Credits)
Prerequisite: Permission. Internship is an off-campus work experience
in which the student applies concurrently learned concepts to practical
situations within the hospitality industry.

2280:240. Supervision in the Hospitality Industry. (3 Credits)
Prerequisite: 2280:122. Identifies various components of the hotel and
food service operations and the role of managing human resources
efficiently and effectively.

2280:243. Food Equipment & Plant Operations. (3 Credits)
Prerequisite: 2280:120. Available food service equipment, its selection,
use and care. Field trips taken to wholesale outlets and food service
establishments to see food service equipment demonstrated and in
operation.

2280:245. Menu, Purchasing & Cost Control. (4 Credits)
Prerequisites: 2030:161 and 2280:101. This course integrates menu
design and merchandising integrated with purchasing principles,
specifications and receiving, as well as financial controls and procedures
within the hospitality environment.

2280:250. Front Office Operations. (3 Credits)
Prerequisite: 2280:101 with a grade of C or better. This course introduces
the student to the functioning of the Front Office of a Hotel and expands
student’s knowledge of Hotel Operations.

2280:256. Hospitality Law: Legal and Ethical Issues. (3 Credits)
Prerequisite: 2280:101. The course will address the critical legal and
ethical issues in the hospitality industry.

2280:261. Baking Fundamentals. (3 Credits)
Prerequisite: 2280:121 with a grade of C or better. Techniques and
production of quick breads, yeast products, cakes, cookies, specialty
desserts and pies. Emphasis on equipment, formulas, ingredient selection
and product quality evaluation.

2280:268. Revenue Centers. (3 Credits)
Prerequisite: 2280:101. An in-depth examination of the sales producing
divisions of the hotel organization. The rooms, banquet, food and
beverage, and special departments as well as their interconnections are
studied.

2280:278. Hospitality Industry Marketing. (3 Credits)
Prerequisite: 2280:101. Introduce various concepts of marketing,
their application to the hospitality industry, and the key elements of a
marketing plan.

2280:280. Special Events Management. (3 Credits)
Prerequisites: 2280:101 and 2280:232. Defines scope and segmentation
of convention and group business markets and develops related
marketing strategies.

2280:290. Special Topics: Hospitality Management. (1-3 Credits)
(May be repeated for a total of four credits) Prerequisite: Permission.
Selected topics or subject areas of interest in food service management.