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)

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)
Prerequisite: 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: 2280:101. 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 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)

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.