

Hospitality Management

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PROGRAMS:

Hospitality Management/AAS
Hospitality Management/BTech
Tourism Option

FACULTY:

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Associate in Applied Science in HOSPITALITY MANAGEMENT

The hospitality industry is one of the largest in the United States. With annual expenditures of over \$2 trillion, hospitality – lodging, foodservice, travel and tourism – make up the world's largest industry. Hotels, motels, restaurants, conference centers, catering establishments and other hospitality operations offer a number of exciting and rewarding career opportunities in food, beverage and lodging management, particularly in the New York metropolitan area.

New York City, the international center of hospitality and cuisine, offers students unparalleled opportunities for first-hand observation of world-class hospitality enterprises and unequalled possibilities for full- or part-time employment in the field that brings the student into close day-to-day contact with leading general managers, marketing directors, executive chefs, comptrollers, executive housekeepers and many others on the cutting edge of growth and change in the industry. Those interested in learning about the industry usually think of New York City as the ideal setting for studying hospitality management and interning in hotels and restaurants.

Founded in 1947, the hospitality management department offers two internationally recognized degree programs for men and women seeking professional preparation for careers in hospitality management: a two-year lower-level program leading to the associate in applied science (AAS) degree; a four-year program leading to the bachelor of technology (BTech) degree. For the convenience of those employed in the hospitality industry or elsewhere, the department makes web-enhanced and hybrid courses available during day and evening hours and offers both degree programs on either a full- or part-time basis.

The AAS degree program provides students with a solid foundation in theory and current practices of the hospitality industry and a core of liberal arts and science courses that will prepare them for flexible career development. Upon completion of

the AAS degree program, students readily qualify for positions that represent the first steps on the career paths of their choice – whether in the greater New York metropolitan area, another part of the United States or elsewhere in the world.

Graduates of the AAS degree program have qualified for such varied positions as line or pastry cook, garde manger, assistant room service manager, housekeeping floor supervisor or office coordinator, guest services agent, night auditor, assistant banquet sales coordinator, reservations agent, assistant restaurant manager, among others.

Students enjoy the many benefits of studying in small classes under the guidance of professional, industry-oriented faculty and learning in industry-standard facilities. They are offered a broad range of courses – from culinary and pastry arts to hospitality accounting, lodging operations management to food and beverage cost control, and hospitality marketing to dining room operations. There is an ongoing dedication to community service, and students are encouraged to volunteer their time to enrich the department, the College, and the community.

The Anna Nurse Culinary Workshop Series

The department offers an industry-supported workshop series in addition to required course work. Each semester, students have a unique opportunity to participate in a series of culinary demonstrations. Current industry professionals, many of whom are alumni, share their expertise with hospitality management students so that trends are explored and highlighted.

The George J. Neumann Lecture Series

The department offers an industry-supported lecture series in addition to required course work. Each semester students have a unique opportunity to participate in a series highlighting current trends in the industry. Members of the Hospitality Sales and Marketing Association International (HSMIAI), an organization of renowned industry professionals, collaborate with student leaders to produce relevant topic-driven seminars.

The American Culinary Federation, Big Apple Junior Chapter (ACF)

The department offers students membership in this nationally recognized chefs' organization. Qualified students guided by ACF-member faculty participate in culinary competitions on the local and state levels. Students and instructors enjoy a tradition of winning gold, silver and bronze medals.

'A Day In The Life' Alumni Initiative

Hospitality management alumni offer first year hospitality management (HM) students the opportunity to spend a day working with alumni. At the job site, students use the first-hand exposure to gain knowledge and an understanding of the necessary skills. Students interview alumni who share the process of successfully navigating their chosen career path.

The Thomas Ahrens International Programs

The department offers four popular international programs; students in both degree programs are encouraged to apply. Participating students must have valid passports and-in some cases-visas.

The Paris Exchange Summer Study Program

The department, in agreement with Université d'Evry-Val d'Essonne, provides a rich and varied learning and living opportunity for qualified students to earn six elective credits in international tourism and traditions of the French table. All requirements are detailed in a required meeting each February.

The Walt Disney World College Program

The department is a designated recruitment site for the internationally respected work/study program presented by Disney. Selected students earn 12 college credits through a balanced learning, living and earning environment in Orlando, Florida, supported by online course work.

The International Work Program

Selected students spend the summer months working as interns at resorts, hotels and restaurants in the United States, in western Europe and in the Caribbean. In recent summers interns have worked in New England, France, Italy, Germany and Ireland. With the generous support of industry associations, in particular, Société Culinare Philanthropique de New York, Inc., Paris Gourmet, and DeBragga & Spittler, students receive a stipend.

The International Study Program

Selected students spend one or two semesters studying in hospitality management programs at colleges in the United Kingdom, enrolling in courses selected to meet their individual needs. For over 25 years, Chefs de Cuisine Association of America, Inc. has generously contributed to this program. The courses closely parallel those offered at City Tech and credits earned are applied to students' degree requirements.

Hospitality Career Day

Each semester, the Hospitality Management department offers graduating students an opportunity to participate in Hospitality Career Day. Human resources directors from the hospitality industry visit and conduct on-campus interviews with eligible AAS and BTech students.

Placement in Hospitality Management Courses

Placement in any (HM) courses requires CUNY certification in reading, writing and mathematics. Students who do not, upon entrance, pass all three CUNY skills assessment tests will first be required to take the applicable developmental course work.

Transfers from Other Departments

Students in any other program in this College who wish to transfer into the Hospitality Management associate degree program must be CUNY certified in reading, writing and mathematics and must have earned a cumulative average of 2.5 or higher. Space permitting, students meeting these criteria will be accepted.

Transfer Credits

There are great differences in hospitality management course offerings from one college to another. Credit will be granted for courses taken at other colleges if the courses are considered

equivalent to those offered at City Tech. Final determination of transfer credits will be made by the registrar of City Tech and the chair of the Hospitality Management department.

Approximate additional costs, other than tuition and college-wide fees for the associate degree program:

Textbooks	\$ 2,000
Professional Uniforms	\$ 150
Professional Tools	\$ 350
Supplies	\$ 300
Duplicating Expenses	\$ 200
Professional Memberships	\$ 100
Periodicals	\$ 100
Trade Show Admission	\$ 100
Hotel/Restaurant Visits (inc. meals)	\$ 300

Note: Students are required to use professional uniforms, text, and culinary, baking, pastry and dining room tools as specified by the department.

The College will grant an associate in applied science degree (AAS) with a major in hospitality management upon satisfactory completion of the required 60 credits listed.

REQUIRED COURSES IN THE MAJOR			Credits
HMGT 1101/HM 101	Perspectives in Hospitality Management		3
HMGT 1102/HM 102	Food and Beverage Purchasing Methods		3
HMGT 1105/HM 105	Lodging Operations Management		3
HMGT 1202/HM 202	Food and Beverage Cost Control		3
HMGT 1203/HM 203	Culinary Arts I		3
HMGT 1204/HM 204	Baking and Pastry Arts		3
HMGT 1205/HM 205	Dining Room Operations		3
HMGT 2302/HM 302	Hospitality Accounting		4
HMGT 2303/HM 303	Culinary Arts II		3
HMGT 2304/HM 304	Baking and Pastry Arts II		3
HMGT 2402/HM 402	Wines and Beverage Management		3
HMGT 2405/HM 405	Hospitality Marketing		3
Subtotal			37
OTHER REQUIRED COURSES			
ENG 1101/EG 101	English Composition I		3
ENG 1121/EG 121	English Composition II		3
ECON 1101/EN 101	Macroeconomics		3
MAT 1180/MA 180	Mathematics		4
SCI 1 ¹	Laboratory Science		4
LAP ¹	Literature/Aesthetics/Philosophy		3
SPE 1330/TS 330/ SPE 1315/TS 315	Effective Speaking		3
Subtotal			23
TOTAL CREDITS REQUIRED FOR THE DEGREE²			60

¹ See page 34 for detailed explanation of core required courses and categories.

² Students pursuing the BTech degree should choose core electives with great care. Non-contributory courses will not substitute for degree requirements.

Bachelor of Technology in HOSPITALITY MANAGEMENT

In the last few years, hospitality industry needs have become more complex. While entry level jobs are a first step for either AAS or BTech graduates, employees with a baccalaureate degree are considered more readily equipped for promotion in the industry. The upper-level courses in hospitality management are built on top of the AAS degree program. AAS foundation courses integrate operations procedures and practices with theories of management. Baccalaureate level course work builds on that foundation and offers the tools for professional advancement. A wider choice of elective options allows students to specialize and explore the multi-faceted world of hospitality management. Course work culminating with a research project prepares students for graduate level study as well. The BTech degree in hospitality management is an accredited program of the Accrediting Commission for Programs in Hospitality Administration (ACPHA).

BTech graduates should expect rapid progress from entry level positions to managerial positions in such job classifications as front office supervisor to front office manager to rooms division manager, floor manager to housekeeping training manager to night housekeeper to assistant executive housekeeper, sales agent to assistant sales manager to sales manager, banquet sales representative to banquet coordinator or room service manager, line cook to chef de partie to sous chef or banquet chef, assistant restaurant manager to restaurant manager, to name a few progressions.

With more experience, alumni have become accomplished as executive chefs, directors of housekeeping, human resources directors, food and beverage directors, restaurant owners, district food service managers, directors of marketing, general managers, and corporate level positions, to cite a few examples. Graduates are employed by such well-known organizations as Marriott Hotels, Restaurant Associates, Hilton Hotels, Compass, Starwood Hotels, ARAMARK, Affinia Hospitality, Hyatt Hotels Corp, Union Square Hospitality Group, Sodexo, and many others.

REQUIRED COURSES IN THE MAJOR		Credits
For AAS		37
Other Required Core Courses for AAS¹		23
Subtotal		60
UPPER-LEVEL REQUIRED COURSES IN THE MAJOR		Credits
HMG 3501/HM 501	Hospitality Management Process	3
HMG 3601/HM 601	Hospitality Management Legal Environment	3
HMG 3602/HM 602	Hospitality Management Accounting and Finance	3
HMG 4701/HM 701	Hospitality Management Human Resources	3
HMG 4702/HM 702	Hospitality Management Marketing Strategies	3

HMG 4801/HM 801	Hospitality Management Research Seminar	3
HMG 4802/HM 911.2	Hospitality Internship II	3
Subtotal		21
ELECTIVE COURSES IN THE MAJOR		
HM B ²	Electives: Advanced Topics	
Subtotal		17
OTHER REQUIRED COURSES		
MAT 1272/MA 272	Statistics	3
SCI 2 ¹	Laboratory Science (one year sequence)	4
LIT ¹	Literature	3
LAP ¹	Literature/Aesthetics/Philosophy	3
BS/SS ¹	Behavioral Science/Social Science	3
BS/SS ¹	Behavioral Science/Social Science (advanced)	3
Subtotal		19
OTHER ELECTIVE COURSE		
Choice	Area of interest	3
TOTAL CREDITS REQUIRED FOR THE DEGREE		120

¹ See page 34 for detailed explanation of core required courses and categories. Non-contributory courses are not accepted as part of the required core courses.

² Selected in consultation with departmental advisor

BTech Option in Tourism

The hospitality management BTech tourism option offers a core of hospitality management courses combined with required tourism courses for individuals desiring a management career in corporate travel, meeting planning, destination development, resort/convention/conference marketing and policy development. Tourism is a segment of the industry that affects global, national and regional economies.

The BTech in hospitality management/tourism option requires 18 credits in hospitality management upper-level courses, 12 credits in tourism management, eight elective credits and the liberal arts and sciences core.

Students with a two-year degree in travel and tourism or in hospitality management may elect to take the upper-level tourism option. Students with AAS degrees in travel and tourism may transfer 60 credits (no more than 40 of these will be accepted as lower-level tourism transfer credits) and complete the upper-level course work at City Tech. All students must meet baccalaureate core requirements. Where students are missing core courses at the lower level, they must take the required core courses to fulfill degree requirements.

Professional Organizations

BTech students are expected to become student members of a professional organization most suited to their career focus. Membership information is available from faculty advisors and in the department office. Students choose from memberships in The American Institute of Wine & Food, The American Culinary Federation, Hospitality Sales & Marketing Association International, Women, Chefs & Restaurateurs, among others.

The Thomas Ahrens International Programs

All baccalaureate students that meet the requirements are eligible for selection in international study and work programs. Detailed information is available in the department office.

Community Service

BTech students are expected to take leadership roles in community service programs on and off campus. The Gifts for Special Children Project, CHIPS holiday meals, Cooks in the Market, Days of Taste®, Brooklyn Tourism are a few examples.

Hospitality Career Day

Baccalaureate students, especially seniors, are encouraged to participate every November and April in Hospitality Career Day. Human resource directors and their representatives from a wide variety of hospitality-related companies come to campus and conduct individual initial interviews. As part of our tradition of service, associate-level students plan and produce Hospitality Career Day.

Admission to the Bachelor of Technology Program

There are many ways a student can enter the bachelor of technology program in hospitality management. Except for the BTech option in tourism, students may enter the program as freshman if they meet the general College criteria on page 34. These students will follow the AAS curriculum for the first 60 credits and may earn the AAS along the way. Students may transfer from the City Tech AAS program in hospitality management before or after completing the AAS degree. Students may enter from other programs either here at City Tech or from other colleges if they meet the College criteria for transfer admission. Transcripts of entering transfer students will be evaluated by the registrar prior to registration. A listing of transfer credits is accessible to each student via e-sims.cuny.edu/ny, a web-based tool designed for student use. Students with questions are advised to consult in the Transfer Office.

All students admitted to programs of upper-level study in The City University of New York are first required to meet standards of proficiency in reading, writing and mathematics, demonstrated by passing CUNY skills assessment tests, the CUNY Proficiency Exam (CPE), and/or other prescribed CUNY requirements as may be applicable. Students who do not achieve the necessary certification upon entry must complete developmental courses. Students who have not achieved certification in all three areas will be denied access to hospitality management courses.

Placement in Hospitality Management Courses

Placement in any hospitality management (HM) courses requires CUNY certification in reading, writing and mathematics. Students

who do not, upon entrance, pass all three CUNY skills assessment tests will first be required to take the applicable developmental course work.

Transfers from Other Departments

Students in any other program in the College who wish to transfer into the Hospitality Management program must be CUNY certified in reading, writing and mathematics and must have earned a cumulative average of 2.5 or higher. Space permitting, students meeting these criteria will be accepted.

Transfer Credits

There are great differences in hospitality management course offerings from one college to another. Credit will be granted for courses taken at other colleges if the courses are considered equivalent to those offered at City Tech. Final determination of transfer credits will be made by the registrar of City Tech and the chair of the Hospitality Management department.

Approximate additional costs other than tuition and college-wide fees

Note: Students are required to use professional uniforms, text, and culinary, baking, pastry and dining room tools as specified by the department.

For the baccalaureate degree program:	
Textbooks	\$2,000
Professional Uniforms	\$150
Professional Tools	\$350
Supplies	\$300
Duplicating Expenses	\$200
Professional Memberships	\$100
Periodicals	\$100
Trade Show Admissions	\$100
Hotel/Restaurant Visits (inc. meals)	\$300

REQUIRED COURSES IN THE MAJOR		Credits
AAS degree in Travel and Tourism³ or AAS degree in Hospitality Management		
Subtotal		60
UPPER-LEVEL REQUIRED COURSES IN THE MAJOR		Credits
HMGT 3501/HM 501	Hospitality Management Process	3
HMGT 4941/HM 950	Tourism Geography	3
HMGT 4942/HM 955	Corporate/Business Travel Management	3
HMGT 3601/HM 601	Hospitality Management Legal Environment	3
HMGT 3602/HM 602	Hospitality Management Accounting and Finance	3
HMGT 4943/HM 960	Meeting/Conference/Trade Show Management	3
HMGT 4944/HM 965	Sustainable Tourism	3
HMGT 4701/HM 701	Hospitality Management Human Resources	3
HMGT 4702/HM 702	Hospitality Management Marketing Strategies	3
HMGT 4801/HM 801	Hospitality Management Research Seminar	3
Subtotal		30

ELECTIVE COURSES IN THE MAJOR

HMGT B/HM B ²	Electives: Advanced Topics	
	Subtotal	8

OTHER REQUIRED COURSES

MAT 1272/MA 272	Statistics	3
SCI 2 ¹	Laboratory Science (one year sequence)	4
LIT ¹	Literature	3
LAP ¹	Literature/Aesthetics/Philosophy	3
BS/SS ¹	Behavioral Science/Social Science	3
BS/SS ¹	Behavioral Science/Social Science (advanced)	3
	Subtotal	19

OTHER ELECTIVE COURSE

Choice	Area of interest	3
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TOTAL CREDITS REQUIRED FOR THE DEGREE 120

The College will grant a bachelor of technology degree (BTech) with a major in hospitality management upon satisfactory completion of the required 120 credits.

¹ See page 34 for detailed explanation of core required courses and categories. Students pursuing the BTech degree should choose core electives with great care. Non-contributory courses will not substitute for degree requirements.

² Credits selected from the HM B electives; advanced topics HMGT 4900/900 level series includes HMGT 4802/IHM 911.2.

³ Transfer credits from CUNY AAS T&T degree programs and other CHRIE/ACPHA or accredited colleges.

Principles of purchasing, determination of costs over time, inventory turnover rates, portion controls, forecasting and pre-control methods, comparison of actual and standards costs are topics of discussion.

Prerequisites: HMGT 1101/IHM 101, HMGT 1102/IHM 102

HMGT 1203/HM 203 Culinary Arts I

1 cl hr, 3.5 lab hrs, 3 cr

Practical application of foundations of culinary terminology and techniques in professional kitchen. Emphasis on proper use of knives, equipment and utensils in a safe and sanitary manner. Individual and team skills development, organization, timing, recipe structure, and flavoring.

Development of professional attitude and demeanor.

Prerequisites: HMGT 1101/IHM 101, HMGT 1102/IHM 102

HMGT 1204/HM 204 Baking and Pastry Arts I

1 cl hr, 3.5 lab hrs, 3 cr

Practical application of foundations of baking and pastry terminology and techniques in professional bake shop. Emphasis on proper use of pastry bag, equipment and utensils in a safe and sanitary manner. Individual and team skills development, organization, timing, recipe structure, ingredients and flavoring. Production of breads for dining room service.

Prerequisites: HMGT 1101/IHM 101, HMGT 1102/IHM 102

HMGT 1205/HM 205 Dining Room Operations

1.5 cl hrs, 4.5 lab hrs, 3 cr

Procedural, customer and staff perspectives involved in the provision of quality service as practiced in a dining room laboratory. Student rotation through dining room service positions with emphasis on responsibilities of planning, producing and evaluating service. Practice of proper safety and sanitation methods. Critique of restaurant service.

Prerequisites: HMGT 1101/IHM 101, HMGT 1102/IHM 102

HMGT 2302/HM 302 Hospitality Accounting

4 cl hrs, 4 cr

A balance of basic accounting theory and practice tailored to the special needs of hospitality service industries. Study of all phases of the accounting cycle from the

transactional analysis to the accountant's worksheet and presentation of financial statements.

Prerequisites: HMGT 1105/IHM 105, HMGT 1202/IHM 202, HMGT 1205/IHM 205

HMGT 2303/HM 303 Culinary Arts II

1.5 cl hrs, 4.5 lab hrs, 3 cr

Reinforcement of foundation terminology and techniques in a production laboratory for dining room service. Practice of basic skills, safety and HACCP sanitation procedures, professional attitude and demeanor. Students rotate through kitchen stations with appropriate responsibilities, communication and supervisory skills. Practical applications of recipe conversion, butcher and cooking yield tests, cost controls, recipe structure and flavor elements are analyzed.

Prerequisites: HMGT 1202/IHM 202, HMGT 1203/IHM 203

HMGT 2304/HM 304 Baking and Pastry Arts II

2 cl hrs, 3 lab hrs, 3 cr

Practical application of foundations of pastry terminology and techniques in professional pastry kitchen. Review of proper use of pastry bag, equipment and utensils in a safe and sanitary manner. Individual and team skills development, organization, timing, recipe structure, ingredients and flavoring. Production of pastry for dining room service including presentation techniques for banquet and a la carte.

Prerequisites: HMGT 1202/IHM 202, HMGT 1204/IHM 204

HMGT 2402/HM 402 Wines and Beverage Management

3 cl hrs, 3 cr

Historical introduction to fermented beverages throughout the world. Study of beverage making and tasting procedures, including jargon particular to the beverage trade. Basic understanding of geographic, historic, economic and cultural aspects of beverages. Wines – still, sparkling and fortified – are the focus of study. Beers, sake and spirits are introduced. Reinforcement of cost controls and legal responsibilities.

Prerequisites: HMGT 2302/IHM 302, HMGT 2303/IHM 303, HMGT 2304/IHM 304

COURSES:**HMGT 1101/HM 101 Perspectives in Hospitality Management**

3 cl hrs, 3 cr

An overview of the history, likely direction and organizational structure of the hospitality industry and its role in the local, national and international economy. Examination of the nature and scope of this industry and basic management concepts. Introduction to department mission and interaction with alumni in career exploration. *Prerequisite:* CUNY certification in reading and writing; *corequisite:* MAT 0605/MA 065

HMGT 1102/HM 102 Food and Beverage Purchasing Methods

3 cl hrs, 3 cr

Purchasing methods of hotels, restaurants, resorts and institutions. Emphasis on specifications and yields to assure quality in relation to price and value. Current market and purchasing trends, effect of

government regulations, and ethical considerations are explored.

Prerequisite: CUNY certification in reading and writing and mathematics

HMGT 1105/HM 105 Lodging Operations Management

3 cl hrs, 3 cr

Operational view of the front office and rooms operations. Emphasis on learning the basic terminology, technology, concepts and functions of the rooms division in relation to other key departments within the hotel.

Prerequisite: CUNY certification in reading and writing and mathematics

HMGT 1202/HM 202 Food and Beverage Cost Control

3 cl hrs, 3 cr

Application of cost control methods, cost/volume/profit relationship to food and beverage revenue.

**HMGT 2405/HM 405
Hospitality Marketing***3 cl hrs, 3 cr*

Overview of marketing and current topics facing modern hospitality decision-makers. Basic terminology and problem solving techniques; relationship between marketing and other functions to maximize profits in any size hospitality establishment; basic elements of publicity and public relations, advertising and sales techniques.

Prerequisites: HMGT 2302/IHM 302, HMGT 2303/IHM 303, HMGT 2304/IHM 304

**HMGT 3501/HM 501
Hospitality Management Process***3 cl hrs, 3 cr*

The role of management in the hospitality industry. Investigation of the basic managerial functions of planning, organizing, directing and controlling. Exploration of formal organizations and their nature, internal structure, goals and relationships to the environment as well as policy formation, productivity, analysis and scheduling. Review of department mission and goals in relation to faculty, student and staff.

Prerequisites: HMGT 2302/IHM 302, HMGT 2303/IHM 303, HMGT 2304/IHM 304 or AAS in Travel and Tourism or Hospitality Management

**HMGT 3601/HM 601
Hospitality Management Legal Environment***3 cl hrs, 3 cr*

Legal implications of acts by hotelkeeper, employees, guests and visitors. Review of the development of legal rights of persons to travel and have access to public accommodations. Rights and responsibilities of hospitality industry establishments; discussion of historical and current liability, predictability and probability in the environment.

Prerequisites: HMGT 2302/IHM 302, HMGT 2303/IHM 303, HMGT 2304/IHM 304

**HMGT 3602/HM 602
Hospitality Management Accounting and Finance***3 cl hrs, 3 cr*

The needs of management and application of accounting concepts to managerial and financial decision making, methods and planning; analysis of financial statements; preparing operating and capital budget analysis; principles and

techniques for managing cash reserves; ethical and current managerial financial issues.

Prerequisite: HMGT 2302/IHM 302

**HMGT 4701/HM 701
Hospitality Management Human Resources***3 cl hrs, 3 cr*

The history, current structure and role of human resources in the hospitality industry; analysis of its relationship to managerial functions. Examination of the nature and scope of the workforce: motivation, communication, goal setting and evaluation, leadership, training, fair employment practices, union relations, recognition; personal skills analysis and likely career pathways, given current industry trends.

Prerequisite: HMGT 3501/IHM 501

**HMGT 4702/HM 702
Hospitality Management Marketing Strategies***3 cl hrs, 3 cr*

Relationship among the various components of the hospitality industry and the markets it serves. Study of corporate mission, goals, vision statement, company history, customer perception, environment and social factors as influences on profitability; techniques for analyzing businesses, strategy formation and implementation.

Prerequisite: HMGT 3501/IHM 501

**HMGT 4801/HM 801
Hospitality Management Research Seminar***3 cl hrs, 3 cr*

Techniques of research and review of literature as applied to hospitality management. Review of computer searching with data bases. Interdisciplinary approach to problem solving and policy development for issues facing hospitality managers. Students research and write an investigative report on a current industry problem.

Prerequisites: HMGT 3501/IHM 501, HMGT 3601/IHM 601, HMGT 3602/IHM 602

**HMGT 4802/HM 911.2
Hospitality Management Internship***120 internship hrs, 3 cr*

Work experience in the hospitality field, defined as part-time, supervised employment. Each student is responsible for getting and keeping an appropriate supervisory position for the required

period: a minimum of 120 hours for a minimum of six weeks. Measurable career objectives and related readings are defined in the initial meeting.

Prerequisites: HMGT 3501/IHM 501, HMGT 3601/IHM 601, HMGT 3602/IHM 602

**ADVANCED TOPICS IN
HOSPITALITY MANAGEMENT****HMGT 4901/HM 909
Events Management***3 cl hrs, 3 cr*

A practical application of trends in events management. Study of organizing, arranging, operating and evaluating events in the hospitality industry through events participation.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

**HMGT 4902/HM 910
Operations Analysis***3 cl hrs, 3 cr*

A practical application of a systems approach to evaluation of the ongoing and various changes occurring in an operating hospitality establishment. Using tools of management, marketing and accounting to analyze and recommend a plan of action.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

**HMGT 4903/HM 917
Food Sanitation and Safety Principles***1 cl hr, 1 cr*

Safety and sanitation are essential to the health and well-being of staff and customers. Industry standards, through a systems approach to sanitation risk management, provide students with the nationally recognized HACCP (hazard analysis critical control point) certification.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

**HMGT 4904/HM 918
Professional Alliances***1 cl hr, 1 cr*

The essential role of networking in the hospitality industry is explored. Membership participation in a professional organization is required. Recognition and development of professional relationships in relation to individual career development and goals.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

**HMGT 4905/HM 911.1
Internship Project***120 internship hrs, 3 cr*

Project-based work experience in the hospitality field. Student-initiated, pre-approved project benefiting student career goals as well as providing a necessary service for the workplace or official competition. Project timeline, progress reports, implementation and evaluation are part of the process.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

**ADVANCED TOPICS IN
CULINARY ARTS****HMGT 4911/HM 903
Garde Manger***2 cl hrs, 3 lab hrs, 3 cr*

Practical application of techniques for decorative production of classical buffet. Industry standards such as aspic, chaud froid, en croute, timbales, pates, galantines, garniture may be included. Elements of color, design, flavor, texture and creativity are factors in the evaluative process.

Prerequisite: HMGT 2303/IHM 303

**HMGT 4912/HM 904
Nutrition for Foodservice Professionals***3 cl hrs, 3 cr*

Relationship of food to health from the perspective of the culinary professional. Discussion of the basic elements of nutrition as it relates to menu development, role of restaurateurs, and diverse cultural perspectives on American gastronomy.

Prerequisite: HMGT 2303/IHM 303

**HMGT 4913/HM 919
Menu Planning and Design***1 cl hr, 1 cr*

Understanding the role of menu planning and design in historic and contemporary terms. Exploration of pricing strategies, design elements, seasonal and theme-based fare, kitchen expertise, market segmentation and customer perceptions.

Prerequisite: HMGT 2303/IHM 303

HMG 4914/HM 923
Advanced Culinary Arts

1.5 cl hrs, 4.5 lab hrs, 3 cr
 Continued development of communication and culinary skills and concepts build on previous courses; students research, plan, produce and evaluate a series of menus; students rotate through kitchen stations with safety and HACCP sanitary standards practiced as a component of supervisory plans of actions; current menu trends – plate presentation, ingredients and flavors – are emphasized in relationship to cost controls, evaluation of food, staff and operation.

Prerequisite: HMG 2303/HM 303

ADVANCED TOPICS IN
PASTRY ARTS

HMG 4921/HM 901
Deluxe Desserts

2 cl hrs, 3 lab hrs, 3 cr
 Contemporary dessert production focused on à la carte dining room service. Elements of technique, color, design, flavor, texture, and creativity are factors in the evaluative process.

Prerequisite: HMG 2304/HM 304

HMG 4922/HM 902
Confectionery Arts

2 cl hrs, 3 lab hrs, 3 cr
 Practical application of techniques for decorative production of sugar and chocolate. Industry standards such as pastillage, royal icing, caramel, marzipan, nougat, cocoa and food color painting may be included. Elements of technique, color, design, construction and creativity are factors in the evaluative process.

Prerequisite: HMG 2304/HM 304

HMG 4923/HM 914
Specialty Cakes

1 cl hr, 4 lab hrs, 3 cr
 Contemporary and classical cake production focused on banquet-style dining room service. Elements of technique, color, design, flavor, texture and creativity are factors in the evaluative process.

Prerequisite: HMG 2304/HM 304

ADVANCED TOPICS IN
LODGING MANAGEMENT

HMG 4931/HM 906
Property and Equipment Management

3 cl hrs, 3 cr
 Maintenance and engineering requirements of hospitality establishments. Analysis of building energy conservation and utilities, building environment and rehabilitation, electrical and mechanical elements.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

HMG 4932/HM 907
Operations Management

3 cl hrs, 3 cr
 Current topics in human resources development and operations management. Methods of analysis of personal attributes in relation to professional development of personnel, corporate goals and trends in the marketplace.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

HMG 4933/HM 908
Facilities Planning and Design

3 cl hrs, 3 cr
 Analysis of the planning, design and layout of facilities including aesthetic, budget and marketing factors as they relate to project development of hospitality facilities.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

HMG 4934/HM 915
Executive Housekeeping Principles

2 cl hrs, 2 cr
 Projects, maintenance and personnel management of housekeeping division and its relationship to the rooms division of hotels, resorts and luxury senior residences.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

HMG 4935/HM 916
Restaurant Management

2 cl hrs, 2 cr
 History, current and likely direction of restaurant management. Operations, marketing and personnel management as they affect community and marketplace trends.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

ADVANCED TOPICS IN
TRAVEL AND TOURISM

HMG 4941/HM 950
Tourism Geography

3 cl hrs, 3 cr
 Physical and cultural factors influencing tourism as well as geographic aspects of international tourism. Location of major attractions related to underlying geographic, social and economic factors.

Prerequisite: AAS in Travel and Tourism or Hospitality Management

HMG 4942/HM 955
Corporate/Business Travel Management

3 cl hrs, 3 cr
 Operations and management of a corporate travel department. Travel planning and audit operations as currently practiced. Managerial issues such as design of travel department as a profit/cost center, development of company-wide travel budgets, policies, and surveys; selection of vendors through RFP process and evaluation of automation vendors.

Prerequisite: AAS in Travel and Tourism or Hospitality Management

HMG 4943/HM 960
Meeting, Conference and Trade Show Management

3 cl hrs, 3 cr
 Operations and management of meetings, conferences and trade shows. Design, implementation and evaluation of a meeting, conference or trade show. Topics include: determination of conference goals and objectives, design of a program agenda, site selection, negotiation with host and other vendors, budget and accounting procedures, arrangement for related tourism services.

Prerequisite: AAS in Travel and Tourism or Hospitality Management

HMG 4944/HM 965
Sustainable Tourism

3 cl hrs, 3 cr
 Concepts and techniques for planning tourism facilities at the attraction and destination levels. Exploration of economic, social, geographic factors in selected international locations. Topics such as community-driven planning, tourism resource inventories, urban re-imaging strategies, transportation and environmental planning are discussed.

Prerequisite: AAS in Travel and Tourism or Hospitality Management

HMG 4945/HM 970
Casino Operations Management

3 cl hrs, 3 cr
 Operation and management of leisure segment of tourism such as casinos, racetracks and other gaming facilities. History, current trends and likely direction of gaming. Revenue recognition, marketing strategies and relationship to other departments.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management

HMG 4946/HM 975
Parks, Recreation and Sports Management

3 cl hrs, 3 cr
 Operation and management of leisure segment of tourism such as parks, commercial and non-profit recreation facilities, and sports organizations. History, current trends and likely direction of leisure are explored. Management of resources, visitors and services along with planning and marketing of spectator and participatory sports events and products are highlighted.

Prerequisite: AAS degree in either Travel and Tourism or Hospitality Management