HOSPITALITY & TOURISM

HOSP 1100
Introduction to the Hospitality Industry
3 Credit Hours
Orientation to the hospitality industry, its history and magnitude, organization, challenges, and opportunities. Highlights interdependent nature of the public hospitality industry. (3 lecture hours)

HOSP 1101
Introduction to Travel & Tourism
3 Credit Hours
Overview of the career opportunities within the travel and tourism industries. Includes airlines, cruise lines, tour operators, wholesalers, charter operations, hotel representatives, car rental agencies, tourist offices, meeting and convention planning companies, incentive travel, consolidators, travel agencies, and home-based agents. Specific job titles and necessary skills will be examined. (3 lecture hours)

HOSP 1102
Introduction to World Destinations
3 Credit Hours
Covers the seven continents of the world in general terms. Discusses basic geography terminology including map reading, time zones, and the location of major airports and cities. Examines companies serving these areas for tourism purposes. Analyzes cultural differences, weather and climate conditions from a traveler's perspective. (3 lecture hours)

HOSP 1103
Principles of the Travel Industry
3 Credit Hours
An overview of responsibilities within the travel industry. Students will review the management functions including: analyzing, coordinating, implementing, and supervising tasks of managing a travel related business. Protocol, etiquette, and different types of travel professionals will be discussed, including the changing role of the travel agent. (3 lecture hours)

HOSP 1104
Principles of the Tourism Industry
3 Credit Hours
Introduction to the characteristics of tourism concepts and systems. Tourism past and present is discussed building around why people want to be tourists. (3 lecture hours)

HOSP 1105
Introduction to Resort Management
3 Credit Hours
Overview of resort management and operations. Review the history and the growth of resorts in the United States, expansion of resorts worldwide, and their operations and characteristics. (3 lecture hours)

HOSP 1111
Front Office Operations
3 Credit Hours
Supervisory management roles in the front office of a hotel or resort. Includes desk operations, reservations, sales, information management and uniformed services. Use of simulations, computers, role playing and hotel job shadowing. (2 lecture hours, 2 lab hours)

HOSP 1112
Hospitality Facilities Management
3 Credit Hours
Introduction to the environments and functions in the housekeeping, maintenance, and engineering departments of today's hospitality environment. (3 lecture hours)

HOSP 1113
Supervision in the Hospitality Industry
3 Credit Hours
Principles of effective human relations required by hospitality industry supervisory personnel. Practical skills for effective supervision including decision making, leadership roles, motivating personnel, recruiting and training employees, conflict resolution, delegation and effective communications. (3 lecture hours)

HOSP 1122
Food & Beverage for the Meeting Planner
2 Credit Hours
Introduction to the food and beverage industry for the meeting/event professional. Emphasis will be placed on menu planning, service styles, nutrition, and special dietary restrictions. (2 lecture hours)

HOSP 1131
State and National Parks
3 Credit Hours
In-depth study of State and National Parks in the United States. Covers the most popular National Parks as important tourist attractions. Itinerary planning is included. (3 lecture hours)

HOSP 1140
Quality Mgmt of Service in Hospitality
3 Credit Hours
Applies the services concept to a total management improvement system in the hospitality industry. Analysis includes ethics, practices, and case studies of leading hotel companies. (3 lecture hours)

HOSP 1151
Restaurant Service and Sales
2 Credit Hours
Principles and techniques necessary in a dining room to perform proper food and beverage service, reflecting the variety of operations in the restaurant industry including responsible service of alcohol. Laboratory activities will provide students an opportunity to develop skills in proper cash handling, training with a point of sale system, and service styles to include: Russian, American, tapas and banquet service. The student will also learn principles of dining room management, and will receive BASSET certification upon completion of the class. (additional fee required) (4 lab hours)

HOSP 1152
Advanced Restaurant Service
2 Credit Hours
This advanced level service management course includes fine dining and a la carte table service, with an emphasis on complex table and beverage techniques. Focus on customer service skills, responsible service of alcohol, cash handling, and technology systems in a lab setting. Students will analyze the service delivery system from the conceptual development stages to the final
measurement of guest satisfaction. Prerequisite: Hospitality & Tourism 1151 with a grade of C or better, or equivalent or consent of instructor. (4 lab hours)

HOSP 1161
Travel Geography & Culture - The Americas
3 Credit Hours
Covers the location of major cities, airports, and sea ports and the air, land, and cruise companies serving North, Central, and South American destinations. Includes the location of important tourist attractions, unique land formations, climate data, the best time to visit the attractions, and how tour companies operate in these areas. Includes the impact of cultural differences, protocols, and acceptable standards of behavior. (3 lecture hours)

HOSP 1162
Travel Geography/Culture - Europe/Africa
3 Credit Hours
Covers the location of major cities, airports, and sea ports and the air, land, and cruise companies serving European and African destinations. Includes the location of important tourist attractions, unique land formations, climate data, the best time to visit the attractions, and how tour companies operate in these areas. Includes the cultural differences, protocols, and accepted standards of behavior. (3 lecture hours)

HOSP 1163
Travel Geography & Culture - Asia/Pacific
3 Credit Hours
Covers the location of major cities, airports, and sea ports and the air, land, and cruise companies serving these areas. Includes the location of important tourist attractions, unique land formations, climate data, the best time to visit the attractions, and how tour companies operate in these areas. Includes the cultural differences, protocols, and accepted standards of behavior. (3 lecture hours)

HOSP 1201
Introduction to Wine
2 Credit Hours
An introductory course designed for the wine enthusiast. Examines wine history, basic wine terminology, fermentation, and an appreciation for all types of wine. Prerequisite: Students must be 21 years of age or older to enroll in this course. (2 lecture hours)

HOSP 1202
Old World Wine Traditions
3 Credit Hours
Exploration of the old world wine-producing regions: France, Germany, Italy, Spain, Portugal, Hungry, and Austria. Students will sample tastings, understand viticulture influences and practice technique that impact aroma, flavor, body, and style of wine. Students will also learn the seven noble grapes. Prerequisite: Students must be 21 years of age or older to enroll in this course. Hospitality & Tourism 1201 or equivalent or concurrent enrollment in Hospitality & Tourism 1201. (3 lecture hours)

HOSP 1203
New World Wine Advancements
3 Credit Hours
Exploration of the new world wine producing regions: California, Oregon, Washington, Australia, New Zealand, South Africa, Argentina, and Chile through tastings, viticulture influences, and techniques that impact aroma, flavor, body, and style of wine. Prerequisite: Students must be 21 years of age or older to enroll in this course. Hospitality & Tourism 1202 or equivalent or concurrent enrollment in Hospitality & Tourism 1202 or consent of instructor. (3 lecture hours)

HOSP 1204
Wine and Food Pairing
2 Credit Hours
Introduction to wine and food pairings through tastings, viticulture influences, and preparation techniques that impact aroma, flavor, body, and style of wine. Students will taste various foods that showcase the best possible expression of food and wine. Prerequisite: Students must be 21 years of age or older. Hospitality & Tourism 1201 or equivalent or consent of instructor. (2 lecture hours)

HOSP 1820
Selected Topics
1 to 3 Credit Hours
Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college class schedule. (1 to 3 lecture hours)

HOSP 1821
Selected Topics II
1 Credit Hour
Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college class schedule. (1 lecture hour)

HOSP 1822
Selected Topics III
2 Credit Hours
Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college class schedule. (2 lecture hours)

HOSP 1823
Selected Topics IV
3 Credit Hours
Introductory exploration and analysis of selected topics with a specific theme indicated by course title listed in college class schedule. (3 lecture hours)

HOSP 1840
Independent Study
1 to 4 Credit Hours
Exploration and analysis of topics within the discipline to meet individual student-defined course description, goals, objectives, topical outline, and methods of evaluation in coordination with, and approved by the instructor. This course may be taken four times for credit as long as different topics are selected. (1 to 4 lecture hours)

HOSP 2105
Spa & Recreational Management
3 Credit Hours
Orientation to spa and recreational management within a resort. Highlights the role of wellness, relaxation, and entertainment to the guest experience. Emphasis is also placed on business relationship between spa and hotel property. (3 lecture hours)
HOSP 2130
**Hospitality Industry Accounting**
3 Credit Hours
Application of basic accounting principles to hospitality industry establishments. Systems of daily reporting and the preparation of periodic accounting statements will be covered. Recommended courses: Accounting 1110 or Accounting 2140. (3 lecture hours)

HOSP 2131
**Contracts & Risk Mgmt for the Planner**
3 Credit Hours
Introduction to basic meeting and event contract law. Meeting and event planner contract terminology and risk associated with signing a contract. (3 lecture hours)

HOSP 2133
**Professional Catering & Banquet Management**
3 Credit Hours
Planning, production, and execution of catered events and banquets. Topics covered include needs assessment, client relationships, operations, food production, technology, primary and auxiliary services, and post event activities. (3 lecture hours, 3 lab hours)

HOSP 2204
**Wines of the World**
2 Credit Hours
Survey of the world’s leading wines classified by type and suitability for particular use. Methods and techniques employed in purchasing, storing, and merchandising of wine will be discussed. Restaurant service staff’s role in customer satisfaction is emphasized. Prerequisite: Students must be 21 years of age or older to enroll in this course. (1 lecture hour, 2 lab hours)

HOSP 2210
**Global Distribution Systems**
3 Credit Hours
Fundamental computer entries to complete an airline reservation within a computer system. Includes the major airline Global Distribution Systems (GDS), their operation, and value to travel agents, outside sales agents, home-based agents, and independent contractors. (2 lecture hours, 2 lab hours)

HOSP 2218
**Revenue, Fares, & E-Ticketing for Travel**
3 Credit Hours
Air travel basic terminology and documentation procedures including fares, tariffs, reservations, e-ticketing, airline computer Global Distribution Systems (GDS), and Internet capabilities. Examine the interrelationships of accommodations, car rentals, ground handlers, rail travel, air travel, and tours. (2 lecture hours, 2 lab hours)

HOSP 2230
**Law for the Hospitality Industry**
2 Credit Hours
Introduction to the legal principles that affect the hospitality industry. Special emphasis is placed on the rights and responsibilities of a manager in a hospitality enterprise. (2 lecture hours)

HOSP 2231
**Airline Operations & Security Procedures**
3 Credit Hours
Operations and security procedures for domestic and international airlines. Topics include airport policies for passengers and baggage handling, procedures for transporting live animals, denied boarding compensation and other procedures. (3 lecture hours)

HOSP 2236
**Cruise Industry Sales**
3 Credit Hours
Study of the Cruise Line Industry with analysis of contemporary cruising, marketing strategies, and documentation. Includes evaluation of types of ships, styles, sizes, itinerary selection, and destinations. Cruise Lines International Association (CLIA) cruise lines will be evaluated. Credit towards CLIA certification available. (3 lecture hours)

HOSP 2240
**Tour Escorting, Planning and Operations**
3 Credit Hours
Wholesale and group tour operations, including the initiation and development of tours and vacation packages, generating group business via travel agency sales, marketing travel products to the retail industry, and reviewing documentation preparation. Basic theories and strategies related to tour escorting are covered. (3 lecture hours)

HOSP 2245
**Tour Escorting**
3 Credit Hours
Wholesale and group tour operations with hands-on experience. Students will prepare a comprehensive plan and implement an actual tour package to a vacation destination. Course culminates with student planned tour. Prerequisite: Hospitality & Tourism 2240 or equivalent or consent of instructor. (3 lecture hours)

HOSP 2250
**Sustainable Tourism**
3 Credit Hours
Essential principles and concepts of sustainable tourism. Includes practical applications of the economic, environmental, and sociocultural context of sustainability. Integrates challenges and opportunities with sustainable tourism principles. Covers conventional mass and alternative tourism. (3 lecture hours)

HOSP 2253
**Meeting and Event Management I**
3 Credit Hours
Meeting and special event planning including exhibits, trade shows, and conventions. Emphasis is on techniques of conference service, related food and beverage services, and sales management. (3 lecture hours)

HOSP 2254
**Meeting & Event Management II**
3 Credit Hours
Intermediate principles in meeting and event planning including registration and housing, technology, greening, and international planning. Prerequisite: Hospitality & Tourism 2253 or equivalent or consent of instructor. (3 lecture hours)

HOSP 2255
**Special Event Management**
3 Credit Hours
The development of a special event from the conceptual design through completion. (3 lecture hours)
HOSP 2256
**Wedding Planning Management**
4 Credit Hours
The Wedding Planning Management course will concentrate on the planning of a wedding and follow through to the implementation of the event. The course will highlight the history of marriage, cultural and ethnic diversity in weddings, consumerism, venues, destination weddings, and stress management. The students will apply this learning through a business plan, marketing strategies, and client relations. (4 lecture hours)

HOSP 2261
**Beverage Management Operation**
2 Credit Hours
Overview of beverage operations management in the hospitality industry. Covers equipment, staffing, managing, marketing, purchasing and mixology. Hospitality industry regulations relevant to beverage operations will be discussed. (2 lecture hours)

HOSP 2275
**Hospitality Concept Design**
2 Credit Hours
Exploration of culinary and hospitality based businesses. Vision, product development, marketing, management and operations are all emphasized. (2 lecture hours)

HOSP 2280
**Hospitality Marketing Management**
3 Credit Hours
Successful marketing principles employed in the hospitality industry. Demand variables, distribution channels, communications, promotions, research, packaging, collateral materials, pricing strategies, the marketing plan, and enhancing internal sales may be covered. (3 lecture hours)

HOSP 2285
**Advanced Hospitality Operations**
3 Credit Hours
Study of the integration of hotel industry departments such as hotel operations, marketing, technology, human resource management, accounting, and purchasing. Special emphasis is placed on decision-making and problem solving models used in the hospitality industry. Current issues in the hospitality industry will also be discussed. Prerequisite: Hospitality & Tourism 1111 or equivalent or consent of instructor. (3 lecture hours)

HOSP 2290
**Adv Meeting & Event Management- Capstone**
3 Credit Hours
The capstone course for meeting and event planning. This course will allow students implement the concepts learned from previous classes and plan an actual meeting. Prerequisite: Hospitality & Tourism 2253 and 2254 or equivalent or consent of instructor. (6 lab hours)

HOSP 2262
**Restaurant Beverage Service: Mixology**
2 Credit Hours
Essential skills of beverage service with emphasis placed upon the need for responsible beverage service. Includes the proper use of equipment and techniques used in beverage preparation. (1 lecture hour, 2 lab hours)

HOSP 2270
**Internship (Career & Technical Ed)**
1 to 4 Credit Hours
Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour, up to a maximum of four credits. Prerequisite: Consent of instructor and 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Dean from the academic discipline where the student is planning to earn credit.

HOSP 2275
**Hospitality Concept Design**
2 Credit Hours
Exploration of culinary and hospitality based businesses. Vision, product development, marketing, management and operations are all emphasized. (2 lecture hours)

HOSP 2280
**Hospitality Marketing Management**
3 Credit Hours
Successful marketing principles employed in the hospitality industry. Demand variables, distribution channels, communications, promotions, research, packaging, collateral materials, pricing strategies, the marketing plan, and enhancing internal sales may be covered. (3 lecture hours)

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**Advanced Hospitality Operations**
3 Credit Hours
Study of the integration of hotel industry departments such as hotel operations, marketing, technology, human resource management, accounting, and purchasing. Special emphasis is placed on decision-making and problem solving models used in the hospitality industry. Current issues in the hospitality industry will also be discussed. Prerequisite: Hospitality & Tourism 1111 or equivalent or consent of instructor. (3 lecture hours)

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Essential skills of beverage service with emphasis placed upon the need for responsible beverage service. Includes the proper use of equipment and techniques used in beverage preparation. (1 lecture hour, 2 lab hours)

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Successful marketing principles employed in the hospitality industry. Demand variables, distribution channels, communications, promotions, research, packaging, collateral materials, pricing strategies, the marketing plan, and enhancing internal sales may be covered. (3 lecture hours)

HOSP 2285
**Advanced Hospitality Operations**
3 Credit Hours
Study of the integration of hotel industry departments such as hotel operations, marketing, technology, human resource management, accounting, and purchasing. Special emphasis is placed on decision-making and problem solving models used in the hospitality industry. Current issues in the hospitality industry will also be discussed. Prerequisite: Hospitality & Tourism 1111 or equivalent or consent of instructor. (3 lecture hours)

HOSP 2290
**Adv Meeting & Event Management- Capstone**
3 Credit Hours
The capstone course for meeting and event planning. This course will allow students implement the concepts learned from previous classes and plan an actual meeting. Prerequisite: Hospitality & Tourism 2253 and 2254 or equivalent or consent of instructor. (6 lab hours)

HOSP 2262
**Restaurant Beverage Service: Mixology**
2 Credit Hours
Essential skills of beverage service with emphasis placed upon the need for responsible beverage service. Includes the proper use of equipment and techniques used in beverage preparation. (1 lecture hour, 2 lab hours)

HOSP 2270
**Internship (Career & Technical Ed)**
1 to 4 Credit Hours
Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour, up to a maximum of four credits. Prerequisite: Consent of instructor and 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Dean from the academic discipline where the student is planning to earn credit.

HOSP 2275
**Hospitality Concept Design**
2 Credit Hours
Exploration of culinary and hospitality based businesses. Vision, product development, marketing, management and operations are all emphasized. (2 lecture hours)

HOSP 2280
**Hospitality Marketing Management**
3 Credit Hours
Successful marketing principles employed in the hospitality industry. Demand variables, distribution channels, communications, promotions, research, packaging, collateral materials, pricing strategies, the marketing plan, and enhancing internal sales may be covered. (3 lecture hours)

HOSP 2285
**Advanced Hospitality Operations**
3 Credit Hours
Study of the integration of hotel industry departments such as hotel operations, marketing, technology, human resource management, accounting, and purchasing. Special emphasis is placed on decision-making and problem solving models used in the hospitality industry. Current issues in the hospitality industry will also be discussed. Prerequisite: Hospitality & Tourism 1111 or equivalent or consent of instructor. (3 lecture hours)

HOSP 2290
**Adv Meeting & Event Management- Capstone**
3 Credit Hours
The capstone course for meeting and event planning. This course will allow students implement the concepts learned from previous classes and plan an actual meeting. Prerequisite: Hospitality & Tourism 2253 and 2254 or equivalent or consent of instructor. (6 lab hours)

HOSP 2262
**Restaurant Beverage Service: Mixology**
2 Credit Hours
Essential skills of beverage service with emphasis placed upon the need for responsible beverage service. Includes the proper use of equipment and techniques used in beverage preparation. (1 lecture hour, 2 lab hours)

HOSP 2270
**Internship (Career & Technical Ed)**
1 to 4 Credit Hours
Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour, up to a maximum of four credits. Prerequisite: Consent of instructor and 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Dean from the academic discipline where the student is planning to earn credit.

HOSP 2275
**Hospitality Concept Design**
2 Credit Hours
Exploration of culinary and hospitality based businesses. Vision, product development, marketing, management and operations are all emphasized. (2 lecture hours)

HOSP 2280
**Hospitality Marketing Management**
3 Credit Hours
Successful marketing principles employed in the hospitality industry. Demand variables, distribution channels, communications, promotions, research, packaging, collateral materials, pricing strategies, the marketing plan, and enhancing internal sales may be covered. (3 lecture hours)

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**Advanced Hospitality Operations**
3 Credit Hours
Study of the integration of hotel industry departments such as hotel operations, marketing, technology, human resource management, accounting, and purchasing. Special emphasis is placed on decision-making and problem solving models used in the hospitality industry. Current issues in the hospitality industry will also be discussed. Prerequisite: Hospitality & Tourism 1111 or equivalent or consent of instructor. (3 lecture hours)

HOSP 2290
**Adv Meeting & Event Management- Capstone**
3 Credit Hours
The capstone course for meeting and event planning. This course will allow students implement the concepts learned from previous classes and plan an actual meeting. Prerequisite: Hospitality & Tourism 2253 and 2254 or equivalent or consent of instructor. (6 lab hours)
experiences. Credit is earned by working a minimum of 320 clock hours for three semester credit hours. Prerequisite: Consent of instructor and 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Dean from the academic discipline where the student is planning to earn credit.

HOSP 2864  
**Internship (Career & Technical Ed)**  
4 Credit Hours  
Course requires participation in Career and Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour. Prerequisite: Consent of instructor and 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Dean from the academic discipline where the student is planning to earn credit.

HOSP 2865  
**Internship Advanced (Career & Tech Ed)**  
1 to 4 Credit Hours  
Continuation of Internship (Career and Technical Education). Course requires participation in Career & Technical Education work experience with onsite supervision. Internship learning objectives are developed by student and faculty member, with approval of employer, to provide appropriate work-based learning experiences. Credit is earned by working a minimum of 75 clock hours per semester credit hour, up to a maximum of four credits. Prerequisite: Consent of instructor and 2.0 cumulative grade point average; 12 semester credits earned in a related field of study; students work with Career Services staff to obtain approval of the internship by the Dean from the academic discipline where the student is planning to earn credit.