CURRICULUM IN HOSPITALITY MANAGEMENT
OPTION: CULINARY SCIENCE (CULI)

Student Name	Date of Entry
SID	Advisor
Email	

University Core Curriculum (41 hours)

	ENGL 1100 English Composition I (3)
	ENGL 1120 English Composition II (3)
	MATH 1120 Pre-Calculus Algebra (3)
	Core Science I[1] (3)
	Core Science I[1] lab (1)
	Core Science II[1] (3)
	Core Science II[1] lab (1)
	Core History 1 (3)
	Core History 2 (3)
	Core Social Science (3)
	Core Social Science (3)
	Core Literature (3)
	COMM 1000 Public Speaking (3)
	Core Philosophy (3)
	Core Fine Arts (3)

Required Supporting Courses (3 hours)

	HDFS 2040 Analytics for Social & Behav. Sciences (3)

Required Major Core Coure (3)

	HOSP 2000 Principals of Service Management (3)

Human Sciences Core Courses (6 hours, choose 2 courses)

	CADS 2000 Global Consumer Culture (3)
	NTRI 2000 Nutrition and Health (3)
	HDFS 2100 Love, Life, and Growing Up; The Science of Human Connections (3)

Required Graduation Course

	UNIV 4AA0 Undergraduate Graduation (0)

HOSP Major Core (40 hours)

	HOSP 1010 Introduction to Hospitality Mngt. (3)
	HOSP 1050 Food Safety and Sanitation (1)
	HOSP 2300 Hospitality Law (3)
	HOSP 2350 Culinary Fundamentals (3)
	HOSP 2400 Food Production and Service (2)
	HOSP 2401 Food Production and Service - Lab (1)
	HOSP 2500 Lodging Operations (2)
	HOSP 2501 Lodging and Operations - Lab (1)
	HOSP 2600 Event Operations (3)
	HOSP 2940 Professional Development in HOSP (2)
	HOSP 3200 Hospitality Financial Mngt. (3)
	HOSP 3800 Hospitality Information Technology (3)
	HOSP 4500 Strategic Hospitality Mngt. (3)
	HOSP 4600 Beverage Appreciation (3)
	HOSP 4920 Hospitality Internship (4)
	HOSP 5530 Science of Quality Service in Hospitality (3)

Culinary Courses (12 hours)

	HOSP 3450 Advanced Culinary Arts (3)
	HOSP 3750 Baking & Patisserie (3)
	HOSP 4300 Food and Beverage Mngt. (2)
	HOSP 4301 Food and Beverage Management - Lab (1)
	HOSP 4480 Global Gastronomy (3)

Required Business Courses (18 hours)

	ECON 2030 Principals of Macroeconomics (3) or BUSI
	ACCT 2810 Fundamentals of Accounting (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)

Total Credit Hours: 123

[1] 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				Spring Semester		
HOSP 1010	**Introduction to Hospitality Mngt.**	**3**	**HOSP 2600**	**Event Operations**		**3**
HOSP 2350	**Culinary Fundamentals**	**3**	**HOSP 2940**	**Professional Development in Hospitality**		**2**
HOSP 1050	**Food Safety and Sanitation**	**1**	SCIENCE	Core Science I [1]		3
ENGL 1100	English Composition I	3	SCIENCE	Core Science I lab [1]		1
COMM 1000	Public Speaking	3	ENGL 1120	English Composition II		3
SOCIAL SCIENCE	Social Science Core	3	MATH 1120	Pre-Calculus Algebra		3
		16				15

SOPHOMORE YEAR

Fall Semester				Spring Semester		
HOSP 2400	**Food Service and Production**	**2**	**HOSP 2300**	**Hospitality Law**		**3**
HOSP 2401	**Food Service and Production-Lab**	**1**	**HOSP 2500**	**Lodging Operations**		**2**
HOSP 2000	**Principals of Service Management**	**3**	**HOSP 2501**	**Lodging Operations-Lab**		**1**
ACCT 2810	Fundamentals of Accounting	3	HDFS 2040	Analytics for Social and Behavioral Sci.		3
SOCIAL SCIENCE	Social Science Core	3	ECON 2030 OR	ECON 2030 Principals of Macroeconomics or		3
LITERATURE	Literature Core	3	BUSI 3250	BUSI 3250 International Business		
		15	PHILOSOPHY	Core Philosophy		3
						15

JUNIOR YEAR

Fall Semester				Spring Semester		
HOSP 3200	**Hospitality Financial Management**	**3**	**HOSP 3750**	**Baking & Patisserie**		**3**
HOSP 3450	**Advanced Culinary Arts**	**3**	FINC 3810	Foundations of Business Finance		3
HOSP 3800	**Hospitality Information Technology**	**3**	HISTORY	Core History I		3
HOSP 4300	**Food and Beverage Management**	**2**	SCIENCE	Core Science II [1]		3
HOSP 4301	**Food and Beverage Management-Lab**	**1**	SCIENCE	Core Science II lab [1]		1
MNGT 3810	Management Foundations	3	FINE ARTS	Fine Arts		3
		15				16

Summer Semester			
HOSP 4920	**Internship [3]**		**4**
			4

SENIOR YEAR

Fall Semester				Spring Semester		
HUSC CORE	**Human Sciences Core**	**3**	**HOSP 4500**	**Strategic Hospitality Management**		**3**
HUSC CORE	**Human Sciences Core**	**3**	**HOSP 4600**	**Beverage Appreciation**		**3**
HRMN 3420	Human Resource Management	3	**HOSP 4480**	**Global Gastronomy**		**3**
MKTG 3810	Foundations of Marketing	3	**HOSP 5530**	**Science of Quality Service**		**3**
		12	HISTORY	Core History II		3
			UNIV4AA0	Undergraduate Graduation [2]		0
						15

Total: 78 Semester Hours

College and Department Notes:

[1] 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.

[2] Seniors must register for UNIV 4AA0 the term they plan to graduate (non-credit class for clearing graduation).

[3] 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.