

HOSPITALITY AND TOURISM (HOSP)

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)

Course types: Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

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 1121

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 Management of Service in the Hospitality Industry

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. (4 lab hours)

Prerequisite: HOSP 1151 with a grade of C or better, or equivalent or consent of instructor.

HOSP 1156

Introduction to Wedding Planning

2 Credit Hours

Introduction to the logistical planning of weddings. The course will begin with inspiration and vision, and end with the wedding day. Highlights include: budgets, timelines, design elements, venues, food and beverage, media, entertainment, and more. Students will create an inspiration board as a culminating activity. (2 lecture 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 and Culture - Europe And 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. Also includes the cultural differences, protocols, and accepted standards of behavior. (3 lecture hours)

HOSP 1163

Travel Geography & Culture - Asia and 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 impacts of 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. (2 lecture hours)

Prerequisite: Students must be 21 years of age or older to enroll in this course.

HOSP 1202

Old World Wine Traditions

3 Credit Hours

Exploration of the old world wine-producing regions: France, Germany, Italy, Spain, Portugal, Hungary, 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. (3 lecture hours)

Prerequisite: Students must be 21 years of age or older to enroll in this course. HOSP 1201 or equivalent or concurrent enrollment in HOSP 1201.

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. (3 lecture hours)

Prerequisite: Students must be 21 years of age or older to enroll in this course. HOSP 1202 or equivalent or concurrent enrollment in HOSP 1202 or consent of instructor.

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 partner with International Cuisine class to pair wines for meals served in restaurant. Students will pair wine with food, serve wine to customers, and describe the wine to patrons. (2 lecture hours)

Prerequisite: Students must be 21 years of age or older. HOSP 1201 or equivalent or consent of instructor.

HOSP 1820

Selected Topics

1-3 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

1-4 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. (3 lecture hours)

Prerequisite: Recommended: ACCOU 1110 or ACCOU 2140.

HOSP 2131***Contracts and Risk Management 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 2203***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. (1 lecture hour, 2 lab hours)

Prerequisite: Students must be 21 years of age or older to enroll in this course.

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 2229***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, Planning, and Operations Practicum***

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. (3 lecture hours)

Prerequisite: HOSP 2240 or equivalent or consent of instructor

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. (3 lecture hours)

Prerequisite: HOSP 2253 or equivalent or consent of instructor.

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 2258***Gastronomy and Marketing in Hospitality***

4 Credit Hours

This course examines the relationships between gastronomy, tourism, and marketing for the hospitality industry. The rise in mainstream interest in food and drink has provided opportunities for new markets and businesses. Gastronomy will be studied from its history to its present contributions in the hospitality industry, eventually exploring futuristic trends in food and drink. This course will also prepare students for marketing goods and services within the hospitality industry using social, digital, and online reputation management practices. (4 lecture hours)

HOSP 2260***Hospitality Sales Management***

3 Credit Hours

Exploration of the responsibilities for hospitality sales managers. Emphasis will be placed on the skills required for sales managers including prospecting for new business, developing strong interpersonal skills, account management, overcoming objectives, and strategic problem solving. (3 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 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 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. (3 lecture hours)

Prerequisite: HOSP 1111 or equivalent or consent of instructor.

HOSP 2290***Advanced 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. (6 lab hours)

Prerequisite: HOSP 2253 and HOSP 2254 or equivalent or consent of instructor.

HOSP 2820***Advanced Selected Topics***

1-3 Credit Hours

Advanced 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 2821***Advanced Selected Topics II***

1 Credit Hour

Advanced exploration and analysis of selected topics with a specific theme indicated by course title listed in college class schedule. (1 lecture hour)

HOSP 2822***Advanced Selected Topics III***

2 Credit Hours

Advanced exploration and analysis of selected topics with a specific theme indicated by course title listed in college class schedule. (2 lecture hours)

HOSP 2823***Advanced Selected Topics III***

3 Credit Hours

Advanced exploration and analysis of selected topics with a specific theme indicated by course title listed in college class schedule. (3 lecture hours)

HOSP 2860***Internship (Career & Technical Ed)***

1-4 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. (5 to 20 lab 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.

Course types: Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

HOSP 2862***Internship (Career & Technical Ed)***

2 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 150 clock hours for two semester credit hours. (10 lab 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.

Course types: Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

HOSP 2863***Internship (Career & Technical Ed)***

3 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 320 clock hours for three semester credit hours. (15 lab 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.

Course types: Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

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. (20 lab 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.

Course types: Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)

HOSP 2865***Internship Advanced (Career & Tech Ed)***

1-4 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. (5 to 20 lab 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.

Course types: Contemporary Life Skills (A.A., A.S., A.A.S., A.G.S.)