

B.S. Degree in Hospitality Management
Effective Catalog Year Spring, 2024

FALL

SPRING

Freshman year

*FSHN 140: Introduction to Hospitality	3	*FSHN 145: Intro Hospitality Management	3
*ACES 101: Contemporary Issues in ACES	2	CMN 101 or CMN 112: Public Speaking	3
ACE 161: Microcomputer Applications	3	*MATH 234: Calculus for Business I	4
RHET 105 or CMN 111: Writing and Research	4	Humanities/Non-Western Cultures (HP or LA)*****	3
PSYC 100: Intro Psych	<u>4</u>	Open electives	<u>3</u>
Total	16	Total	16

Summer: Practical Work Experience (320 hours entry level), 0 credit hours

Sophomore year

FSHN 101: Science of Food & How it Relates to You	3	FSHN 120: Contemporary Nutrition	3
Statistics ¹	3	FSHN 232: Science of Food Preparation (FSHN 101 prereq)	3
CHEM 101: Introductory Chemistry	3	Humanities/US Minority Cultures (HP or LA and W) *****	3
**ECON 102 or ACE 100: Microeconomics	3-4	*FSHN 346: Foundations in Hotel Mgmt.	3
***ANSC 309: Meat Production and Marketing	<u>2</u>	*FSHN 292: HM Professional Issues	1
Total	14	Open electives	<u>3</u>
		Total	16

¹Select from ACE 261; CPSC 241; ECON 202; MATH 161; PSYC 235; SOC 280; or STAT 100

Junior year

*FSHN 345: Strategic Operation Mgmt	3	FSHN 249: Food Service Sanitation	1
ACCY 200: Fundamentals of Accounting	3	***FSHN 340 (prereq FSHN 232): Food Production and Service	4
BADM 310: Mgmt and Org Behavior	3	MCB 100: Introductory Microbiology	3
ACP/ Western Cultures *****	3	MCB 101: Intro Microbiology Laboratory	2
Open Elective	<u>3</u>	BADM 300 : The Legal Environment of Bus	3
Total	15	Open Electives	<u>3</u>
		Total	16

Summer: FSHN 293/294 Professional Work Experience/Internship, 4 credit hours (prerequisite of FSHN 340 and Practical Work Experience)

Senior year

*****PSYC 245 (prereq PSYC 100): Industrial Org Psych	3	*FSHN 442 (prereq FSHN 340): HM Skills and Applications	3
BADM 320 (prereq STAT): Principles of Marketing	3	*FSHN 443 (prereq FSHN 340 & FSHN 439): Management of Fine Dining	4
*FSHN 441: Services Management	3	*LEAD 321 : Training and Development	3
*FSHN 439: Design Thinking for Restaurants	2	Open electives	<u>3</u>
Open electives	<u>5</u>	Total	13
Total	16		

Total hours required (minimum) 126

*Course is offered only once/year during designated semester

**Choose one: ECON 102 (3 credit hours) or ACE 100 (4 credit hours)

***Odd years only during designated semester

****Enrollment Priority given to HM majors in spring, Dietetic majors in Fall

*****or BADM 311 or BADM 313 (both have prereq BADM 310):

*****6 credit hours needed to fulfill Humanities requirement. Cultural Studies requires three courses. Must have one course from each category: US Minority, Western, and Non-Western. 1

Advanced Composition course ACP required.

Additional open electives may be required beyond the courses listed above to meet the minimum amount necessary for graduation.

POTENTIAL 5TH YEAR: Transfers, Study/Work Abroad, Fail to Complete Prerequisites/Semester Courses as Outlined

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