

Hospitality Management, BS

Freshman Year

Fall Semester		
Course		Credits
FSHN 140	Introduction to Hospitality ¹	3
FSHN 123	FSHN Orientation Seminar ¹	1
ACE 161	Microcomputer Applications	3
RHET 105	Writing and Research	3-4
PSYC 100	Introduction Psychology	4
Total		14-15

Spring Semester		
Course		Credits
FSHN 145	Introduction to Hospitality Management ¹	3
CMN 101	Public Speaking OR ▼	
ALEC 115	Let's Talk about Food, Ag and Env.	3
	Quantitative Reasoning Gen Ed (1 or 2)	3-4
	Humanities/Non-Western Cultures ⁵	3
	Open electives	3
Total		15-16

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

Sophomore Year

Fall Semester		
Course		Credits
FSHN 101	Science of Food	3
	Statistics ²	3
CHEM 101	Introductory Chemistry	3
ECON 102	Microeconomic Principles OR ▼	3-4
ACE 100	Introduction Applied Microeconomics	
ANSC 309	Meat Production and Marketing ³	2
Total		14-15

Spring Semester		
Course		Credits
FSHN 120	Contemporary Nutrition	3
FSHN 232	Science of Food Preparation	3
	Humanities/US Minority Cultures ⁵	3
FSHN 346	Foundations in Hotel Management ¹	3
FSHN 292	HM Professional Issues ¹	1
	Open electives	3
Total		16

Junior Year

Fall Semester		
Course		Credits
FSHN 345	Strategic Operation Management ¹	3
ACCY 200	Fundamentals of Accounting	3
BADM 310	Management/Organizational Behavior	3
	ACP/ Western Cultures ⁵	3
	Open electives	3
Total		15

Spring Semester		
Course		Credits
FSHN 249	Food Service Sanitation	1
FSHN 340	Food Production and Service ⁴	4
MCB 100	Introductory Microbiology	3
MCB 101	Introductory Microbiology Lab	2
BADM 300	The Legal Environment of Business	3
	Open electives	3
Total		16

Summer: FSHN 293/294 Professional Work Experience/Internship, 4 credit hours

Senior Year

Fall Semester		
Course		Credits
PSYC 245	Industrial Organizational Psyc OR ▼	3
BADM 313	Strategic HR Management	
BADM 320	Principles of Marketing	3
FSHN 441	Services Management ¹	3
FSHN 439	Design Thinking for Restaurants ¹	2
	Open electives ⁵	5
Total		16

Spring Semester		
Course		Credits
FSHN 442	Hospitality Management & Leadership ¹	3
FSHN 443	Management of Fine Dining ¹	4
LEAD 321	Training and Development ¹	3
	Upper-Level Open Electives (300 or 400)	4
Total		14

¹ Course is offered only once/year during designated semester

² Select from CPSC 241; ECON 202; MATH 161; PSYC 235; or STAT 100

³ Odd years only during designated semester

⁴ Enrollment Priority given to HM majors in spring, Dietetic and Nutrition majors in Fall

⁵ Humanities requirement = 6 credit hours. Cultural Studies = 3 courses/1 from each category: US Minority, Western, and Non-Western.