

Hospitality Management (HMGT)

Courses

HMGT 100 ACF Junior Culinarian (3 Hours)

The American Culinary Federation Education Foundation (ACFEF) offers a certification for graduates of ACFEF Secondary Certified programs. Students are able to obtain a Certified Junior Culinarian (CJC) certification if they meet certain requirements.

HMGT 120 Food Service Sanitation (1 Hour)

This course covers the basic principles of providing and serving safe food. It also provides the student with safe food-handling procedures necessary to manage a sanitary and safe food service operation in compliance with the national Food Code and National Restaurant Association guidelines. The successful completion of the ServSafe Sanitation exam will result in a national sanitation certification.

HMGT 121 Perspectives of Hospitality Management (3 Hours)

This introductory course is designed to provide students with current information on topics relevant to career exploration, employment and operational specifics of the various segments of the hospitality industry. The course includes exploration of the tourism, lodging, food and beverage and related industries, along with the operational characteristics unique to each and the critical concepts of service management. The identification of current events and trends will be included along with the evaluation of impact on the hospitality industry. This course also identifies and explores career opportunities and includes the professional profiles and job search materials directly related to the hospitality industry.

HMGT 123 Professional Cooking I* (3 Hours)

Prerequisites or corequisites: HMGT 120.

This is the first of two courses in professional cooking methods for students enrolled in hospitality management programs. Upon completion of this course, the student should be able to demonstrate skills in basic cooking methods, recipe conversion, and professional food preparation and handling. Additionally, the student should be able to safely operate common food service equipment used in commercial kitchens.

HMGT 126 Food Management* (4 Hours)

Prerequisites : HMGT 123 and HMGT 230 and HMGT 277.

This course offers an overview of restaurant management practices used in the hospitality industry. Emphasis will be on demonstrating the components of menu planning and the styles of food service used for various occasions -- buffet service and French, Russian and American service. The student will participate in the operation of the campus restaurant, including food preparation, service, sales promotion, purchasing and costing.

HMGT 128 Supervisory Management (3 Hours)

This course contains the basic supervisory management skills, management styles, motivation with emphasis on human relations, delegation, training, evaluation and communication. In addition, the hiring and firing functions within FLSA guidelines will be covered.

HMGT 130 Hospitality Law (3 Hours)

This course offers an overview of product and dram shop liability as well as of the various areas of federal and state legislation that regulate the hospitality industry. Emphasis will be on familiarizing the hospitality manager with ways to avoid costly and time-consuming lawsuits. A manager's or owner's legal rights and responsibilities also will be discussed. Upon successful completion of this course, the student should be able to recognize potential legal problems.

HMGT 132 Seminar in Housekeeping Operations (3 Hours)

This course presents a systematic approach to managing housekeeping operations in the hospitality industry. The course will also include related health department and OSHA regulations. While enrolled in this class, a student must work a minimum of 15 hours a week in a lodging operation. The work experience is concurrent but does not necessarily concentrate on the subject being taught in the course.

HMGT 150 Seminar: Food Service Sales and Marketing (3 Hours)

This course includes detailed information in distinguishing the difference between marketing, sales, promotion, advertising and merchandising. In addition, development and quantifying the cost of a marketing plan by analyzing markets and developing a primary target market will be discussed. This course is a seminar course, and students are required to be employed 15 hours per week in a job related to the hospitality industry.

HMGT 170 Value-Added Production (3 Hours)

The value of farm products can be increased by canning, cleaning, cooling, cooking, combining, churning, culturing, grinding, extracting, drying, handcrafting, packaging, and distributing. Through sourcing raw agricultural products directly from the farm, students will learn how to transform quality ingredients into higher-value products through the application of time-tested techniques thus capturing more value from their own products. In addition to learning about what certifications are needed and what safety regulations should be followed if wanting to market each category of value-added products, students will complete Better Process Control training which provides certification for producing and marketing low acid and acidified foods. Students will also learn the processes and regulations that should be followed if wanting to market home kitchen-produced value-added products such as jams, jellies, preserves, baked goods, cheese, jerky, soaps, and herbal products. SAG 170 is the same course as HMGT 170; enroll in only one.

HMGT 203 Hotel Sales and Marketing* (3 Hours)

Prerequisites : Admission to the hospitality management program and HMGT 121.

This course will focus on practical sales and marketing techniques for the hotel industry. It will cover a marketing plan and advertising campaign for a hotel, including identifying target markets, prospecting for sales leads and using sales techniques.

HMGT 207 Hospitality Human Resource Management* (3 Hours)

Prerequisites : HMGT 128.

This course will examine hospitality human resources management from the global perspective as the rise of multinational hospitality corporations and a multicultural society place new requirements on managers with human resource responsibilities. Special emphasis will be placed on both the "soft skills" involved in counseling, interpersonal relations and different management theories, as well as the "hard skills" involved in the legislative aspects of managing people. This course will concentrate on how to manage managers.

HMGT 220 American Regional Cuisine* (3 Hours)

Prerequisites : HMGT 230.

This course introduces the student to regional American cooking from nine regional culinary traditions and two specialty traditions within American cuisine. Students will study the cuisine of New England; the Mid-Atlantic states; the Deep South; Florida and the Caribbean; Cajun and Creole; the Central Plains and Rocky Mountain states; Tex-Mex and the American Southwest; California and Hawaii; the Pacific Northwest, as well as vegetarian cuisine and kosher dietary laws. Upon completion of this course, the student should be able to demonstrate skills in cooking and presenting classic American dishes in their traditional forms within a restaurant setting.

HMGT 221 Design and Facilities Management* (3 Hours)

Prerequisites : HMGT 123 and HMGT 271.

This course includes detailed information about food service design that covers layout, design and equipment specifications. In addition, facilities operations will be discussed regarding electrical, water and transportation systems; refrigeration; waste disposal; energy management; and HVAC. Preventive maintenance will be emphasized.

HMGT 223 Fundamentals of Baking (3 Hours)

This course covers bakeshop production as it relates to the basic principles of ingredients, measurements, mixing, proofing, baking and final presentation. In addition, the student will be able to identify the various types of baking equipment used in the preparation of bakeshop products. The class includes lecture and participation.

HMGT 226 Garde Manger* (3 Hours)

Prerequisites : HMGT 230.

This course is designed for the student to learn cold food production and charcuterie. The course will allow the student to develop fundamental principles of the cold kitchen and modernize traditional methods of salad preparation.

HMGT 228 Advanced Hospitality Management* (3 Hours)

Prerequisites : Department approval.

This course includes detailed information about various components of menu planning, food service, supervision, design and beverage control. In addition, an understanding of the external factors affecting the hotel-restaurant industry will be discussed. Skills necessary to secure a position in management within the hospitality industry will be emphasized, and case studies and computer simulation (HOTS) will be used for critical thinking analysis. Business plans will be developed as part of the course project.

HMGT 230 Professional Cooking II* (3 Hours)

Prerequisites : HMGT 120 and HMGT 123.

This is the second of two courses in professional cooking methods for students enrolled in hospitality management programs. Upon completion of this course, the student should be able to demonstrate advanced level skills in cooking methods, recipe conversion, and professional food preparation and handling. Additionally, the student should be able to safely operate advanced food service equipment used in commercial kitchens. This course consists of lecture, demonstration and participation in food preparation.

HMGT 231 Advanced Food Preparation* (4 Hours)

Prerequisites : HMGT 230 and department approval.

This course is designed to develop a student's advanced culinary skills in preparation of international cuisine commonly served in today's operations in Latin America, Europe, Asia, the Middle East, the Far East and the Pacific area.

HMGT 235 Seminar: Risk Management and Loss Prevention (3 Hours)

This course explains the issues surrounding the need for individualized security programs, examines a wide variety of security and safety equipment and procedures, discusses guest protection and internal security for asset protection. It explores risk management and loss prevention issues and outlines OSHA regulations that apply to lodging properties. While enrolled in this class, a student must work a minimum of 15 hours a week in a lodging operation. The work experience is concurrent but does not necessarily concentrate on the subject being taught in the course.

HMGT 238 Advanced Garde Manger* (3 Hours)

Prerequisites : HMGT 226.

This course is designed for the student to learn advanced cold food production and charcuterie as well as Modern Cuisine techniques. This course will allow the student to develop advanced principles of the cold kitchen and modern cooking techniques and equipment.

HMGT 240 Advanced Baking* (4 Hours)

Prerequisites : HMGT 123 and HMGT 223.

This course covers the principles needed to enter the baking and pastry industry. The course provides knowledge of specialty ingredients and techniques needed to make tortes, finished desserts and a wedding cake. The student will be instructed in the making of these items through lecture and will prepare a variety of such items in lab.

HMGT 245 Travel for Credit* (3 Hours)

Prerequisites : HMGT 121 and department approval.

This travel-for-credit course consists of visits to restaurants, hotels, markets and food and beverage producers in an established region.

HMGT 248 Confectionery Arts (3 Hours)

This course covers the design and production of artistic centerpieces made from confections. It provides knowledge of and basic skills in making decorative dining table centerpieces using food products such as cooled and pulled sugar syrup, isomalt, pastillage, marzipan and chocolate. The student will be instructed in the preparation of these ingredients and will construct center and showpieces after viewing demonstrations.

HMGT 250 Introduction to Catering (3 Hours)

This course includes detailed information about the different types of catered events within the hospitality industry. Topics covered include the importance of marketing, contract writing, food production, room arrangements and required personnel relative to specific catered events.

HMGT 265 Front Office Management (3 Hours)

This course provides a full understanding of the flow of business from the front office, beginning with the reservations process to checkout and settlement. It also includes the night audit and statistical analysis of rates and revenue management.

HMGT 268 Hospitality Managerial Accounting* (3 Hours)

Prerequisites : MATH 120 (or higher) and HMGT 121 and HMGT 273.

This course introduces the student to basic managerial accounting. This includes accounting concepts, processing data and the flow of financial information within a hospitality operation. The course provides a working knowledge of an income statement, balance sheet, statement of owner's equity and cash flows.

HMGT 270 Meat and Fish Identification and Fabrication* (3 Hours)

Prerequisites : HMGT 226 and HMGT 286.

This course is designed for the student to learn about meat and fish identification, and fabrication of beef, veal, pork, lamb, poultry, fish and seafood.

HMGT 271 Seminar in Hospitality Management: Purchasing (3 Hours)

This course offers an overview of purchasing techniques and specification writing for commodities used in the hospitality industry. Emphasis will be on decision-making skills in the areas of quality, quantity, specifications and general value analysis. Two hours in class and a minimum of 15 hours a week are required in a supervised work situation in an approved area of the hospitality industry. Work experience is concurrent but does not necessarily concentrate on the subject being taught in the course.

HMGT 273 Hospitality Cost Accounting* (3 Hours)

Prerequisites : MATH 120 (or higher) and HMGT 121.

This course includes detailed information on how to prepare operation statements for a food service operator, including inventory and control systems. Areas of concentration will be food cost controls, labor cost controls, purchasing controls and profit production. The practice set will be used to reinforce control systems.

HMGT 275 Seminar in Hospitality Management: Internship* (3 Hours)

Prerequisites : Admission to the hospitality management program.

This course provides industry experience for students in cooperating businesses, agencies and organizations. While enrolled in this course, a student must work a minimum of 320 hours in an approved position in the hospitality industry. By arrangement.

HMGT 277 Seminar in Hospitality Management: Menu Design & Planning* (3 Hours)

Prerequisites : HMGT 123 and HMGT 273.

This course provides the basic knowledge of menu design and planning. Students will learn the components of menu design and planning for each concept category. The course will cover the topics of menu layout, selection and development, price structures and the theory of menu design. A minimum of 15 hours a week is required in a supervised work situation in an approved area of the hospitality industry. Work experience is concurrent, but does not necessarily concentrate on the subject being taught in the course.

HMGT 279 Beverage Control (3 Hours)

This course covers the history of wines and their use and storage procedures. The students should gain an understanding of beverage control and how it is used in all types of operations. The course will also cover in-depth study of spirits, internal control systems and local/state alcoholic beverage control laws.

HMG T 281 Culinary Arts Practicum I* (2 Hours)

Prerequisites : Acceptance into the American Culinary Federation Chef Apprenticeship training program and hospitality management department approval.

A qualified chef who is a member of the American Culinary Federation will supervise this on-the-job apprentice training. Upon successful completion of this course, the student should be able to apply food preparation and presentation techniques and gain experience in all phases of food service operation.

HMG T 282 Culinary Arts Practicum II* (2 Hours)

Prerequisites : HMG T 281.

A qualified chef who is a member of the American Culinary Federation will supervise this on-the-job apprentice training. Upon successful completion of this course, the student should be able to apply food preparation and presentation techniques and gain experience in all phases of food service operation. This course is a continuation of Culinary Arts Practicum I.

HMG T 285 Culinary Arts Practicum III* (2 Hours)

Prerequisites : HMG T 282.

A qualified chef who is a member of the American Culinary Federation will supervise this on-the-job apprentice training. Upon successful completion of this course, the student should be able to apply food preparation and presentation techniques and gain experience in all phases of food service operation. This course is a continuation of Culinary Arts Practicum II.

HMG T 286 Culinary Arts Practicum IV* (2 Hours)

Prerequisites : HMG T 285.

A qualified chef who is a member of the American Culinary Federation will supervise this on-the-job apprentice training. Upon successful completion of this course, the student should be able to apply food preparation and presentation techniques and gain experience in all phases of food service operation. This course is a continuation of Culinary Arts Practicum III.

HMG T 287 Culinary Arts Practicum V* (2 Hours)

Prerequisites : HMG T 286.

A qualified chef who is a member of the American Culinary Federation will supervise this on-the-job apprentice training. Upon successful completion of this course, the student should be able to apply food preparation and presentation techniques and gain experience in all phases of food service operation. This course is a continuation of Culinary Arts Practicum IV.

HMG T 288 Culinary Arts Practicum VI* (2 Hours)

Prerequisites : HMG T 287 and hospitality management department approval.

A qualified chef who is a member of the American Culinary Federation will supervise this on-the-job apprentice training. Upon successful completion of this course, the student should be able to apply food preparation and presentation techniques and gain experience in all phases of food service operation. This course is a continuation of Culinary Arts Practicum V.

HMG T 292 Special Topics:* (3 Hours)

Prerequisites : Department approval .

This course periodically offers specialized or advanced discipline-specific content related to diverse areas of culinary arts, not usually taught in the curriculum, to interested and qualified students within the program. This is a repeatable course and may be taken more than once for credit.