

# HOSPITALITY MANAGEMENT (HSMPT)

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## **HSMPT-101 INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION 3.00 Credits**

This course is an introduction and overview of the primary facets of the Hospitality Travel & Tourism industry. It is to provide students with an understanding of the world of hospitality, travel and tourism and particularly to business as it applies to the industry. The business practices have been transformed by the intensity of competition, health safety, and redesign in all segments of the industry. Those charged with working in, owning, creating and managing hospitality businesses must understand the market dynamics and be adept at understanding, analyzing, actions on said analysis, and staying ahead of the trends. These are exciting times to enter the hospitality industry and this course will outline the opportunities available and begin to prepare you for the industry with tools and foundation required to function proficiently in your chosen profession. This course will also expose you to the important regulations, safety standards, and sanitation practices that are implemented within this industry. Using industry standards you will understand, demonstrate and apply principles of food safety and sanitation and, activities and all applications pertaining to food preparation and storage. By the end of the course students will understand national, state and local agencies responsible for both safety and sanitation. Students will also learn how these practices apply to other hospitality industries such as hotel, events, catering and more. A passing score of 70% or higher on the National Restaurant Association of America's-ServSafe Manger Certification exam is required to pass this course and receive the ServSafe Manager Certification.

## **HSMPT-190 DIRECTED STUDY IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits**

## **HSMPT-191 WORKSHOP IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits**

## **HSMPT-192 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits**

## **HSMPT-194 INTERNSHIP IN HOSPITALITY MANAGEMENT 1.00-12.00 Credits**

## **HSMPT-194A INTERNSHIP IN HOSPITALITY MANAGEMENT I 1.00-6.00 Credits**

Internship in Hospitality Management.

## **HSMPT-194B INTERNSHIP IN HOSPITALITY MANAGEMENT II 1.00-6.00 Credits**

Continuation of HSMPT 194A as a 100-level internship in Hospitality Management.

## **HSMPT-194C INTERNSHIP IN HOSPITALITY MANAGEMENT III 1.00-6.00 Credits**

Continuation of HSMPT 194B as an intermediate 100-level internship in Hospitality Management.

## **HSMPT-194D INTERNSHIP IN HOSPITALITY MANAGEMENT IV 1.00-6.00 Credits**

Continuation of HSMPT 194C as an intermediate to advanced 100-level internship in Hospitality Management.

## **HSMPT-210 FOOD AND BEVERAGE MANAGEMENT 3.00 Credits**

Teaches to successfully manage food and beverage operations found in lodging properties including coffee shops, gourmet dining rooms, room service, banquets, lounges, and entertainment/show rooms.

## **HSMPT-220 HOSPITALITY SUPERVISION 3.00 Credits**

This comprehensive and interactive course is specifically designed to equip students with the essential knowledge, skills, and competencies required to excel as effective supervisors in the dynamic hospitality industry. Throughout this course, students will delve into the fundamental principles of management, effective communication strategies, recruitment and selection procedures, orientation and training methods, productivity management, performance evaluation, and coaching techniques. Additionally, the course will cover discipline and labor laws that affect hospitality supervisors, ensuring students are well-versed in the legal aspects of supervision.

## **HSMPT-221 FRONT OFFICE MANAGEMENT 3.00 Credits**

Front Office Management presents a systematic approach to front office procedures by detailing business flow through a hotel, from the reservations process to check-out and account settlement. The course also examines the various elements of effective front office management, paying particular attention to the planning and evaluating front office operations and human resources management. Front office procedures and management are placed within the context of the overall operation of a hotel. Front Office management will help students understand, organize, perform, and evaluate the Front Office functions that are critical to a hotel's success. It examines complex relationships between hotel departments, technological advancements, and unique front-office strategies. This course provides crucial technical information to understand the day-to-day complexities of the front office profession- from planning and organizing to budgeting to supervising and performing the work. The Front Office oversees and connects a multitude of departments. The efficient management of front office procedures is imperative to the success of any lodging establishment.

## **HSMPT-222 HOUSEKEEPING MANAGEMENT 3.00 Credits**

Nothing sends a stronger message than cleanliness in a hospitality operation. No level of service, friendliness, or glamour can equal a guest's sensation upon entering a spotless, tidy, and conveniently arranged room." This course can be a resource for any professional who makes daily housekeeping decisions, from planning and budgeting to supervision and delegating tasks. This course introduces the role of housekeeping in a hospitality operation. It emphasizes the importance of quality, challenges, management responsibilities, inventories, controlling expenses, and monitoring safety and security functions. Executive Housekeeping and Front Office Management are synonymous, sending a message of professionalism and quality. The Executive Housekeeping knowledge of this course is designed to provide important technical information for students to understand the day-to-day complexities of the housekeeping profession- from planning and organizing to budgeting to supervising and performing the work itself. The course's focus on the practical aspects of housekeeping is intended to promote the importance of how these two hotel industry segments must coexist to function properly.

**HSMPT-230 BAR AND BEVERAGE MANAGEMENT 3.00 Credits**

This course provides the latest information on the Bar and Beverage Industry trends. It includes new and expanded discussions on managing bar and beverage hospitality firms. Examining trends, basics of beverage service, responsibilities, and leadership, this course also teaches managers how to reach out to new markets, using technology and social media to attract and retain customers. It also outlines the world of beer, wine, and spirits. It will cover new trends, technology, and creative ideas. The Bar & Beverage Book will be a fantastic asset to your professional library long after college.

**HSMPT-243 HOSPITALITY SALES AND MARKETING 3.00 Credits**

This course guides students down the intriguing, discover-laden road to learning hospitality marketing. Students will master the basic concepts and practices of modern hospitality marketing. A balance of concepts, practices, applications, and pedagogy will instruct the students in the art and science of marketing. Students will understand what it takes to market the hospitality industry and how to use the tools to succeed.

**HSMPT-251 HOTEL/MOTEL OPERATIONS 3.00 Credits**

Outstanding hotel managers ensure that their properties prosper through their attention to detail, respect for the managerial and hourly staff within the hotel, and adherence to the vision and mission they and their team support for their organizations. This course teaches students the procedures effective managers use to ensure success. An orchestra's conductor will not likely be an expert player of each musical instrument. Likewise, the hotel general manager will not have the detailed technical expertise of those managing every department with the property. The goal is to help the student learn the information necessary to properly supervise and monitor the activities of each department and manage a successful hotel. This is a SIMULATION course.

**HSMPT-252 CONVENTION MANAGEMENT AND SERVICE 3.00 Credits**

This course examines the techniques to sell to and service the meeting and convention market effectively. To succeed, becoming familiar with this market segment and the opportunities it offers as a rewarding career path is essential. This course offers practical insight into the various types of meetings and conventions, and the types of organizations that stage these types of events. The course includes discussions on developing a marketing plan, analyzing properties, segments of the industry, and more. This course finishes by detailing the aspects of convention service to ensure flow, procedures, breakout sessions, and space functionality.

**HSMPT-256 HOSPITALITY LAB/SKILLS DEVELOPMENT 3.00 Credits**

This 3-credit lab provides a food appreciation experience where students will examine the different preparation and service methods of commercial food operations. Students will gain an understanding of the standards, preparation, and the techniques and skills associated with commercial establishments. It will address the language of a professional kitchen to students who seek to become managers. Topics covered include tool skills, industry trends, management applications, property applications, shopping/inventories, creating menus, and mathematical applications. Students will participate in two-part modules that comprise theory (learning) and application (hands-on training); they will complete the modules with a "live" guest review of the food and course concepts. This course follows the passing of CULPT 101-01 Culinary Skills I in the "Semester of Exploration".

**HSMPT-257 HOSPITALITY LAB/SKILLS DEVELOPMENT 3.00 Credits**

This 3-credit lab is the continuation of a food appreciation experience where students will examine the different preparation and service methods of commercial food operations. Students will continue to gain an understanding of the standards, preparation, and the techniques and skills associated with commercial establishments. It will build on the skills acquired in previous Lab/Skills courses to enhance the professional students who seek to Understand the foods industry. Topics covered include tool skills, industry trends, management applications, property applications, shopping/inventories, creating menus, and mathematical applications. Students will participate in two-part modules that comprise theory (learning) and application (hands-on training); they will complete the modules with a "live" guest review of the food and course concepts. This will be the final Lab class for in all designated pathways minus the Culinary Arts pathway. Pre-requisites: CULPT-101 and HSMPT-256.

**HSMPT-267 INTERNSHIP IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits**

Students will be placed in a variety of food and beverage operations and lodging properties. Gainful employment in the industry is encouraged early in the program.

**HSMPT-270 SECURITY AND LOSS PREVENTION MANAGEMENT 3.00 Credits**

This course reflects safety and security issues in the hospitality industry. This course presents best practices and guidance related to risk management in the hospitality workplace. The content takes a broader and more global view of the issues. It focuses on the identification and mediation of a variety of safety and security concerns such as security and safety in the lodging industry, legal aspects of loss prevention, guestroom security equipment, lodging safety equipment, security procedures covering guest concerns, departmental responsibilities in guest and asset protection, emergency management and media relations, protection of funds, employee safety, and insurance and risk management.

**HSMPT-273 THE ART OF EVENT PLANNING 3.00 Credits**

This course will examine the anatomy of an event to establish the different layers of the event experience and the general process of professional event coordination. Students will develop the necessary knowledge and skills so that a graduate may advance in career paths appropriate to an individual's particular interests. Event design is about creating memorable and impactful experiences for all aspects of the Event Planning Industry. It encompasses all the logistics, like venue, date, time, and budget, and all the visual details, such as theme and event decoration. However, it is not just about looks but also about defining the event's purpose, goals, and type (conference, workshop, celebration) and tailoring content and format to match the attendee's journey and connecting the experience with the goals. The key is crafting an engaging, meaningful, and emotional experience through the right mood, tone, and effective communication with attendees. While event design is a creative and intricate process demanding extensive research, analysis, and collaboration, there are fundamental elements that can serve as guiding pillars for the process. This course teaches the fundamentals of design, such as color, patterns, lighting, layout, concepts, and more with the hands-on development an Event Planner needs to be successful in the industry.

**HSMPT-280 TECHNOLOGY IN HOSPITALITY, TRAVEL & TOURISM 3.00 Credits**

Technology in Hospitality, Travel & Tourism introduces students to the basic concept of technologies and automation seen in the industry. The industry continues to see significant changes in all facets of business due to changing customer expectations, transitions in delivery systems, new and cheaper technology, need of creativity and organization, and a challenging labor market. The result of these forces has led the Hospitality, Travel & Tourism industry to increasingly turn to automation of basic job tasks to stay competitive and meet the needs of customers, clients and management. This course examines the new technologies shaping the hospitality industry and how industry leaders are taking advantage of these new technologies to improve efficiency and service.

**HSMPT-285 HOSPITALITY ENTREPRENEURSHIP 3.00 Credits**

This hands-on, immersive course allows students to take control of their own simulated businesses through a web-based platform. Students will experience all aspects of entrepreneurship, including market research, business planning, raising capital, hiring employees, and managing daily operations. The course culminates in the Mega-Mogul Project, where students expand their initial business into a multi-location enterprise. Through strategic decision-making, students will see how their choices impact their company's growth, profitability, and personal net worth.

**HSMPT-290 DIRECTED STUDY IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits****HSMPT-292 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT 1.00-6.00 Credits****HSMPT-294 INTERNSHIP IN HOSPITALITY MANAGEMENT 1.00-12.00 Credits****HSMPT-294A INTERNSHIP IN HOSPITALITY MANAGEMENT I 1.00-6.00 Credits**

Internship in Hospitality Management.

**HSMPT-294B INTERNSHIP IN HOSPITALITY MANAGEMENT II 1.00-6.00 Credits**

Continuation of HSMPT-294A as a 200-level internship in Hospitality Management.

**HSMPT-294C INTERNSHIP IN HOSPITALITY MANAGEMENT III 1.00-6.00 Credits**

Continuation of HSMPT-294B as an intermediate 200-level internship in Hospitality Management.

**HSMPT-294D INTERNSHIP IN HOSPITALITY MANAGEMENT IV 1.00-6.00 Credits**

Continuation of HSMPT-294C as an intermediate to advanced 200-level internship in Hospitality Management.