

HOSPITALITY AND TOURISM (HTR)

HTR 100 MULTICULTURAL FOODS

3, 1/2

Cultural overview of the foods and food habits of selected groups. Common foods, meal patterns, special-occasion foods, and the role of food in society. The impact of the groups on the American lifestyle. Offered fall, spring and summer only.

HTR 110 INTRODUCTION TO HOSPITALITY AND TOURISM

3, 3/0

Overview of the hospitality-tourism industry: hotels, resorts, tourism and travel, convention management, casinos and gaming, food service (commercial and noncommercial), and culinary arts. Emerging trends in the industry and available career opportunities. Offered fall, spring and summer only.

HTR 200 SANITATION AND SAFETY IN FOOD SERVICE

3, 3/0

Causes of and conditions leading to food-borne illnesses. Evaluation of potential hazards of food service operations and measures to control them. Students take the SERVSAFE sanitation certificate examination, offered by the National Restaurant Association's Educational Foundation, at the end of the course. Offered fall and J Term only.

HTR 300 FOOD AND BEVERAGE MANAGEMENT

4, 1/6

Prerequisite: HTR 110. Students work at Campus House, the hospitality training facility. Students are required to apply various food production, purchasing, and sanitation principles while participating in labs. Emphasis on preparing high-quality products and providing high-quality service. Offered fall, spring and summer only.

Equivalent Course: NFS 300

HTR 305 APPLIED CULINARY ARTS

3, 2/2

Prerequisite: HTR 110. This course is designed to provide students with the progressive skills and knowledge needed to build on their existing culinary abilities in order to create advanced levels of Haute cuisine. Offered spring only.

HTR 318 CULTURAL TOURISM

3, 3/0

Prerequisite: HTR 110. A practical approach to understanding regional cultural attractions and the economic impact they have on the community. The course examines the historical context of cultural tourism and the structure of local cultural attractions through guided tours, guest presentations, and participation in the regional cultural tourism efforts. Offered spring only.

HTR 330 FUNDAMENTALS OF BAKESHOP PRODUCTION

3, 1/4

Prerequisite: HTR 110. Designed to provide students with an overview of bakeshop concepts, which include knowledge base and production skills necessary to create fundamental bakery products. Offered spring and summer only.

HTR 335 WINE ESSENTIALS

3, 3/0

Prerequisite: HTR 110. A presentation of the origins and history of wines. At the completion of the course, students will have had exposure to winemaking, wine service, and wine tasting. Students will learn to evaluate variations and quality of wines. Offered fall and spring only.

HTR 340 INDUSTRY EXPERIENCE

3, 1/9

Prerequisites: Completion of CWP 101, CWP 102 and HTR 110; major GPA of at least 2.0. Opportunity to integrate technical knowledge with industry experience in hospitality and tourism enterprises. Supervised field experience, meeting with instructor, and structured written assignments. May be taken for a maximum of six credits. Offered fall, spring and summer only.

HTR 348 TOURISM AND WORLD TRAVEL

3, 3/0

Prerequisite: HTR 110. Overview of world tourism and travel and the impact of tourism on world trade, geopolitical understandings, and cultural exchange. Introduction to career opportunities in the industry. Offered occasionally.

HTR 350 COMPUTER APPLICATIONS FOR HOSPITALITY

3, 3/0

Prerequisites: HTR 110. Focuses on computer technology and application in the hospitality industry. Emphasis on computer hardware, available software, and the impact technology has played in the industry. A thorough exploration of Web-based information will enhance real-world applications. Offered fall and spring only.

HTR 361 PRINCIPLES OF MANAGEMENT IN FOOD SERVICE

3, 3/0

Prerequisite: HTR 110. Application of management principles in food service systems. Offered fall only.

HTR 365 MENU DESIGN AND DEVELOPMENT

3, 3/0

Prerequisites: HTR 110. A complete study of restaurant menus including historic perspective, the current state of the food service industry, detailed menu analysis, pricing, mechanics, menu production and service. Financial planning and ethical management will also be covered. Offered fall only.

HTR 368 HOTEL OPERATIONS

3, 3/0

Prerequisite: HTR 110. Organization, function, and management of the rooms and divisions of hotels, resorts, and other lodging facilities; security; facilities management; front-office management. Offered fall and spring only.

HTR 370 COST CONTROLS IN HOSPITALITY

3, 3/0

Prerequisite: HTR 110 and successful completion of Mathematic and Quantitative Reasoning requirement. Relevant accounting and financial concepts and procedures. Interrelationships between costs and their impact on gross margins and net incomes. Strategies to control fixed and variable costs. Offered fall, spring and summer only. Offered fall and spring only.

HTR 375 EVENTS MANAGEMENT

3, 2/0

Prerequisite: HTR 110. The best practices in modern event management and the three dimensions of event leadership: event administration, an insider's vocabulary, and industry certification standards. An overview of event projects, new product developments, business meetings, seminars and conferences and exhibitions. Fieldwork opportunities, in special events on campus and off campus. Offered spring and summer only.

HTR 380 ADVANCED TRAINING IN HOSPITALITY

3, 3/0

Prerequisite: HTR 110. Review of training principles used to design, implement, and evaluate administrative programs for the hospitality industry. Application of theoretical concepts to hospitality-tourism related situations. Offered fall and spring only.

HTR 385 PRIVATE CLUB MANAGEMENT

3, 3/0

Prerequisite: HTR 110. This course is an in depth study of the private club industry. Emphasis is on club needs assessment, development of programs for members and other audiences, overcoming challenges that external and government agencies pose for managers, golf course maintenance, and capital improvement projects for club and resort facilities. Issues relative to finance and board governance and structure will also be analyzed. Offered fall only.

HTR 389 TOPICS COURSE

3, 0/0

Offered Occasionally.

HTR 390 STRATEGIC MARKETING IN HOSPITALITY

3, 3/0

Prerequisite: HTR 110. Relevant principles and concepts of marketing; theories of market segmentation and positions; various theories will be discussed using the analysis approach. Students will be required to develop a marketing plan and analyze hospitality case studies. Price, promotion, and consumer behavior are discussed in detail. Offered fall, spring and summer only.

HTR 400 CATERING MANAGEMENT

3, 1/4

Prerequisite: HTR 110. Provides students with an understanding of catering principles as well as management experiences through the execution of specially booked functions; opportunities to apprentice in planning, organizing, supervising, preparing, and serving food and beverage for planned catered events. Offered fall and spring only.

HTR 408 CONVENTIONS, MEETINGS, AND EXPOSITIONS

3, 3/0

Prerequisite: HTR 110. Introduction to the meeting, convention, and exposition industry. The basic framework for planning a meeting, convention, or exposition. Offered fall and spring only.

HTR 418 TOURISM MANAGEMENT

3, 3/0

Prerequisite: 110. Tourism as a world export industry and its importance to the economy; tourist behavior, motivation, and decision making; the interrelationship of recreation and tourism; the system used to deliver tourism services; and the products and services of the tourism industry. Offered fall, spring and summer only.

HTR 455 ADVANCED HUMAN RESOURCE MANAGEMENT IN HOSPITALITY

3, 3/0; RE23

Prerequisite: HTR 110. Strategies used by the hospitality manager to create a more effective work environment; application of advanced human resource concepts useful in problem solving and decision making in the diverse and competitive hospitality-tourism industry. Offered fall, spring and summer only.

HTR 468 HOTEL MANAGEMENT

3, 3/0

Prerequisites: HTR 110 and HTR 368. An in-depth look at duties, responsibilities, problems, and opportunities encountered by top management in the lodging industry. This course emphasizes current global issues facing hotel management today, linking advanced theory with real-world problems and solutions. Explores the diversity in management through cultural differences and leadership styles. Offered fall and spring only.

HTR 470 LEGAL ISSUES IN HOSPITALITY

3, 3/0

Prerequisite HTR 110. Overview of local, state, and federal laws and regulations that promote policies for effective hospitality organizations. Case-study analysis. Offered spring and summer only.

HTR 480 PRACTICUM IN HOSPITALITY OPERATIONS

4, 1/6; IN23

Prerequisites: HTR 300 and senior status. Culminating experience in hospitality administration at Campus House requiring students to apply various theories and concepts learned in previous courses. Students develop marketing, strategic, and financial plans. Offered fall, spring and summer only.

HTR 483 BSC LED STUDY AWAY PROGRAM

1-15, 0/0

Acceptance into the program required.

HTR 485 SEMINAR IN HOSPITALITY

1, 1/0

Prerequisite: Senior status. Investigation of contemporary issues relevant to the hospitality industry. Students research and present topics of their choice and participate in career-related activities. Offered fall and spring only.

HTR 495 SPECIAL PROJECT

1-3, 0/0

Prerequisite: Instructor and department chair permission, using department forms available in Caudell Hall 207. Offered occasionally.

HTR 499 INDEPENDENT STUDY

3-12, 0/0

Prerequisite: Instructor and department chair permission, using forms available in the department office. Offered occasionally.