Dale Bumpers College of Agricultural, Food & Life Sciences NINE-SEMESTER DEGREE COMPLETION PROGRAM

B.S.H.N.H.I. –Human Nutrition & Hospitality Innovation Hospitality Innovation (HOSP) 2016-2017

HRMN Requirements: 12 hours Communication; 3 hours History; 6-7 hours Mathematics and Computers; 8- hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 35 hours HOSP Core; 15 hours HOSP additional requirements; 16-17 hours general electives.

Bold – Course meets University Core Pre-requisites, co-requisites, or recommended courses are in parentheses.

Fall Semester Year 1	
Course	Hours
ENGL 1013 Composition – unless exempt	3
NUTR 1213 Fundamentals of Nutrition	3
Science Core of choice	4
HOSP 1603 Intro Hospitality & Restaurant Management	3
Math 1203 College Algebra or MATH 1204	3-4
Total Semester Hours	16-17

Spring Semiester Tear 1	
Course	Hours
ENGL 1023 Composition II (Pre-ENGL 1013) – unless exempt	3
Science Core of choice	4
COMM 1313 Fundamentals of Communication	3
Fine Arts/Humanities Core Elective	3
AGME 2903 Ag. HES Applications of Microcomputers or ISYS 1123	3
HESC 1501 Issues & Trends in HESC	1
Total Semester Hours	17

Spring Semester Year 1

Fall Semester Year 2	
Course	Hours
MATH 2053 Finite Math	3
Social Sciences Core PSYC 2003 General Psychology or SOCI 2013 General Sociology	3
FDSC 2503 Food Safety and Sanitation	3
HOSP 2633 Hotel & Resort Op Mgmt (Pre-HESC 1603)	3
Total Semester Hours	12

Spring Semester Year 2	
Course History or Government Core Elective	Hours
Thistory of Government Core Elective	3
General or Hospitality Electives	3-4
HOSP 2603 Purchasing & Cost Control (Pre-HESC 1603)	3
ECON 2143 Basic Economics – Theory and Practice	3
Total Semester Hours	12-13

Fall Semester Year 3	
Course	Hours
Social Science Core HESC 2413 Family Relations (Pre- HESC 1501)	3
AGEC 2142/2141L Ag Financial Records or ACCT 2013	3
AGED 3143 Agricultural Communications	3
General or Hospitality Electives	6
1 ,	
Total Semester Hours	15

Spring Semester Year 3	
Course	Hours
HOSP 3603/3601L Menu, Layout and Food Preparation (Pre-	4
NUTR1213, and HOSP 2603)	4
HOSP 3633 Front Office Revenue Management (Pre-HOSP	
2633)	3
HOSP 4653 Global Travel & Tourism Management (Pre-	3
HOSP1603 and PSYC 2003 or SOCI 2013)	3
General or Hospitality Electives	4
Total Semester Hours	14

Fall Semester Year 4	
Course	Hours
HOSP 4643 Meetings, Events & Conventions Mgmt. (Pre- HOSP 1603 and Pre/Co-AGEC 3303)	3
AGEC 3303 Food & Ag Marketing (Pre-ECON 2143) or MKTG 3433	3
HOSP 3653 Food Systems Management (Pre-HOSP 1213)	3
General or Hospitality Electives	6
Total Semester Hours	15

Spring Semester Year 4	
Course	Hours
HOSP 4633 Hosp. Operations& Financial Analysis (Pre/Co-HOSP3633 & AGEC 2142/2141L, ACCT 2013)	3
General or Hospitality Electives	3
BLAW 2013 Business Law	3
Fine Arts/Humanities Core Elective	3
General or Hospitality Elective	3
Total Semester Hours	15

Summer Semester Year 4	
Course	Hours
HOSP 4693 Hospitality Management Internship (Pre-HESC 3604, HOSP 3653, and COMM 1313)	3
Total Semester Hours	3
TOTAL HOURS	120