

**Dale Bumpers College of Agricultural, Food & Life Sciences**  
**NINE-SEMESTER DEGREE COMPLETION PROGRAM**  
*B.S.H.E.S. – Food, Human Nutrition & Hospitality (FHNH)*  
*Hospitality & Restaurant Management (HRMN)*  
**2006-2007**

HRMN Requirements: 12-15 hours Communication; 3 hours History; 3 hours Mathematics; 8-9 hours Science; 6 hours Fine Arts/Humanities (recommended - 6 hours Foreign Language); 9 hours Social Sciences; 20 hours HESC; 34 hours additional requirements; 8-11 hours general electives.

**Bold** – Course meets University Core

Pre-requisites, co-requisites, or recommended courses are in parentheses.

Fall Semester Year 1	
Course	Hours
<b>English Core ENGL 1013</b> Composition	3
HESC 1213 Nutrition in Health	3
<b>Science Core *CHEM 1074/1071L</b> Fundamentals of Chemistry	5
HESC 1603 Intro Hospitality & Restaurant Management	3
<b>Total Semester Hours</b>	<b>14</b>

Spring Semester Year 1	
Course	Hours
<b>English Core ENGL 1023</b> Composition II (Pre-ENGL 1013)	3
<b>Science Core *BIOL 1543/1541L</b> Principles of Biology	4
COMM 1313 Fundamentals of Communication	3
PEAC <b>OR</b> DEAC Elective	1
<b>Math Core MATH 1203</b> College Algebra	3
HESC 1601 Work Experience Practicum**	1
HESC 1501 Orientation to HESC	1
<b>Total Semester Hours</b>	<b>16</b>

Fall Semester Year 2	
Course	Hours
HESC 2112/2111L Foods I (Pre-HESC 1501 and CHEM 1074/1071L OR CHEM 1103)	3
PEAC Elective	1
WCOB 1120 Computer Competency Requirement	0
<b>Social Sciences Core PSYC 2003</b> General Psychology	3
FDSC 2503 Food Safety and Sanitation	3
HESC 2633 Hotel Operations	3
General Elective	3
<b>Total Semester Hours</b>	<b>16</b>

Spring Semester Year 2	
Course	Hours
HESC 2623 Legal Issues in the Hospitality Industry (Pre-HESC 1603)	3
HESC 2123/2120L Catering Management (Pre-HESC 2112 & 2111L)	3
<b>History Core Elective</b>	3
<b>Fine Arts/Humanities Core Elective</b>	3
ENGL 2003 Adv. Composition <b>OR</b> Exemption Elective	3
HESC 1601 Work Experience Practicum	1
<b>Total Semester Hours</b>	<b>16</b>

Fall Semester Year 3	
Course	Hours
HESC 3653 Food Systems Management (Pre-HESC 1213)	3
<b>Social Science Core HESC 2413</b> Family Relations	3
AGEC 2143 Ag Financial Records	3
<b>Social Sciences Core ECON 2143</b> Basic Economics – Theory & Practice)	3
<b>Fine Arts/Humanities Core Elective</b>	3
<b>Total Semester Hours</b>	<b>15</b>

Spring Semester Year 3	
Course	Hours
HESC 3604/3600L Food Preparation for the Hospitality Industry (Pre-HESC 1213 and HESC 2112/2111L)	4
AGED 3142/3141L Agriculture Communications	3
HESC 3633 Front Desk (Pre-HESC 2633)	3
HESC 1601 Work Experience Practicum **	1
HESC 3613 Resort Management (Pre-HESC 1603)	3
<b>Total Semester Hours</b>	<b>14</b>

Fall Semester Year 4	
Course	Hours
HESC 4613 Food Service Purchasing (Pre-HESC 3653 and HESC 3604)	3
HESC 4643 Conventions & Meetings Mgmt. (Pre-HESC 1603, HESC 2123/2100L)	3
AGEC 3303 Food & Ag Marketing	3
HESC 4653 Global Travel & Tourism Management (Pre-HESC 1603)	3
General Elective	3
<b>Total Semester Hours</b>	<b>15</b>

Spring Semester Year 4	
Course	Hours
HESC 4103/4100L Experimental Foods (Co-HESC 4100L) (Pre-HESC 2112/2111L and CHEM 1123/1121L) <b>OR</b> HESC 2112/2111L and CHEM 1074/1071L	3
HESC 4623 Select & Layout of Food Service Equipment (Pre HESC 3653 and HESC 3604)	3
HESC 4633 Adv. Hotel Operations (Pre-HESC 3633)	3
HESC 1601 Work Experience Practicum **	1
General Electives	5
<b>Total Semester Hours</b>	<b>15</b>

Summer Semester Year 4	
Course	Hours
HESC 4693 Hospitality Management Internship (Pre-HESC 1213, HESC 3604 and HESC 3653)	3
<b>Total Semester Hours</b>	<b>3</b>
<b>TOTAL HOURS</b>	<b>124</b>

\*May take CHEM 1103/1101L **AND** CHEM 1123/1121L (Pre-requisite for both courses-MATH 1203 or satisfactory performance on the mathematics proficiency examination)

\*\*HESC 1601 must be repeated until 1000 hours of work experience are completed.