

**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)*  
**2008-2009**

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		Spring Semester Year 1	
Course	Hours	Course	Hours
ENGL 1013 Composition	3	ENGL 1023 Composition II (Pre-ENGL 1013)	3
HESC 1213 Nutrition in Health	3	*BIOL 1543/1541L Principles of Biology	4
*CHEM 1074/1071L Fundamentals of Chemistry	5	COMM 1313 Fundamentals of Communication	3
HESC 1603 Intro Hospitality & Restaurant Management	3	PEAC OR DEAC Elective	1
<b>Math Core Math 1203 College Algebra or higher level math</b>	3	<b>Fine Arts / Humanities Core elective</b>	3
<b>Total Semester Hours</b>	<b>17</b>	HESC 1601 Work Experience Practicum**	1
		HESC 1501 Orientation to HESC	1
		<b>Total Semester Hours</b>	<b>16</b>
Fall Semester Year 2		Spring Semester Year 2	
Course	Hours	Course	Hours
HESC 2112/2111L Foods I (Pre-HESC 1501 and CHEM 1074/1071L OR CHEM 1103)	3	HESC 3623 Legal Issues in the Hospitality Industry (Pre-HESC 1603)	3
PEAC Elective	1	HESC 2123/2120L Catering Management (Pre-HESC 2112 & 2111L)	3
WCOB 1120 Computer Competency Requirement	0	<b>History or Government Core Elective</b>	3
<b>Social Sciences Core PSYC 2003 General Psychology</b>	3	General Elective	3
FDSC 2503 Introduction to Food Safety and Sanitation	3	ENGL 2003 Adv. Composition OR Exemption Elective	3
HESC 2633 Hotel Operations	3	<b>Total Semester Hours</b>	<b>15</b>
HESC 2643 Principles in Tourism	3		
<b>Total Semester Hours</b>	<b>16</b>		
Fall Semester Year 3		Spring Semester Year 3	
Course	Hours	Course	Hours
HESC 3653 Food Systems Management (Pre-HESC 1213)	3	HESC 3604/3600L Food Preparation for the Hospitality Industry (Pre-HESC 1213 and HESC 2112/2111L)	4
HESC 2603 Food Service Purchasing	3	HESC 3633 Front Office Management (Pre-HESC 2633)	3
AGEC 2143 Ag Financial Records or equivalent	3	HESC 1601 Work Experience Practicum **	1
<b>ECON 2143 Basic Economics – Theory &amp; Practice</b>	3	HESC 3613 Resort Management (Pre-HESC 1603)	3
AGED 3142 / 3141L Agricultural Comm and Lab	3	General Elective	3
<b>Total Semester Hours</b>	<b>15</b>	<b>Total Semester Hours</b>	<b>14</b>
Fall Semester Year 4		Spring Semester Year 4	
Course	Hours	Course	Hours
HESC 2413 Family Relations	3	HESC 4103/4100L Experimental Foods (Co-HESC 4100L) (Pre-HESC 2112/2111L and CHEM 1123/1121L OR HESC 2112/2111L and CHEM 1074/1071L)	3
HESC 4643 Meeting, Events and Convention Management (Pre-HESC 1603, HESC 2123/2100L)	3	HESC 4623 Select & Layout of Food Service Equipment (Pre HESC 3653 and HESC 3604)	3
AGEC 3303 Food & Ag Marketing	3	HESC 4633 Adv. Hotel Operations (Pre-HESC 3633)	3
HESC 4653 Global Travel & Tourism Management (Pre-HESC 1603)	3	HESC 1601 Work Experience Practicum **	1
<b>Fine Arts / Humanities Core Elective</b>	3	General Elective	3
<b>Total Semester Hours</b>	<b>15</b>	<b>Total Semester Hours</b>	<b>13</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.