

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)
2009-2010

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; 17 hours HESC; 49-55 hours additional requirements; 5-15 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																																
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*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 may be repeated until 1000 hours of work experience are completed.