

**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)*  
**2010-2011**

HRMN Requirements: 6-15 hours Communication; 3 hours History; 3 hours Mathematics; 8-9 hours Science; 6 hours Fine Arts/Humanities; 9 hours Social Sciences; 14 hours HESC Core; 36 hours HRMN additional requirements; 29-39 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 – unless exempt	3	ENGL 1023 Composition II (Pre-ENGL 1013) – unless exempt	3
HESC 1213 Nutrition in Health	3	*BIOL 1543/1541L Principles of Biology and lab	4
*CHEM 1074/1071L Fundamentals of Chemistry and lab	5	COMM 1313 Fundamentals of Communication	3
HESC 1603 Intro Hospitality & Restaurant Management	3	<b>Fine Arts/Humanities Core Elective</b>	3
<b>Math 1203 College Algebra or higher level math</b>	3	General or Hospitality Electives	3
WCOB 1120 Computer Competency Requirement	0	HESC 1501 Orientation to HESC	1
<b>Total Semester Hours</b>	<b>17</b>	<b>Total Semester Hours</b>	<b>17</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	<b>History or Government Core Elective</b>	3
<b>Social Sciences Core PSYC 2003</b> General Psychology or <b>SOCI 2013</b> General Sociology	3	ENGL 2003 Adv. Composition - unless exempt	3
FDSC 2503 Food Safety and Sanitation	3	General or Hospitality Electives	3
HESC 2633 Hotel & Resort Op Mgmt (Pre-HESC 1603)	3	HESC 2603 Food Service Purchasing & Cost Control (Pre-HESC 1603)	3
General or Hospitality Electives	3	<b>ECON 2143</b> Basic Economics – Theory and Practice	3
<b>Total Semester Hours</b>	<b>15</b>	<b>Total Semester Hours</b>	<b>15</b>
Fall Semester Year 3		Spring Semester Year 3	
Course	Hours	Course	Hours
<b>Social Science Core HESC 2413 Family Relations</b> (Pre-HESC 1501)	3	HESC 3604/3600L Menu, Layout and Food Preparation for the Hospitality Industry (Pre-HESC 1213, HESC 2112/2111L, and HESC 2603)	4
AGEC 2142/2141L Ag Financial Records (Pre-WCOB 1120 and ECON 2143) or WCOB 1023	3	HESC 3633 Revenue & Front Office Management (Pre-HESC 2633)	3
AGED 3142/3141L Agricultural Comm and Lab	3	General or Hospitality Electives	8
General or Hospitality Electives	6	<b>Total Semester Hours</b>	<b>15</b>
<b>Total Semester Hours</b>	<b>15</b>		
Fall Semester Year 4		Spring Semester Year 4	
Course	Hours	Course	Hours
HESC 4643 Meetings, Events & Conventions Mgmt. (Pre-HESC 1603 and Pre/Co-AGEC 3303)	3	HESC 4633 Hosp. Operations& Financial Analysis (Pre/Co-HESC 3633 & AGECE 2142/2141L or WCOB 1023)	3
AGEC 3303 Food & Ag Marketing (Pre-ECON 2143) or MKTG 3433	3	General or Hospitality Electives	3
HESC 4653 Global Travel & Tourism Management (Pre-HESC 1603 and PSYC 2003 or SOCI 2013)	3	HESC 3623 Legal Issues in the Hospitality Industry (HESC 1603)	3
HESC 3653 Food Systems Management (Pre-HESC 1213)	3	<b>Fine Arts/Humanities Core Elective</b>	3
General or Hospitality Electives	3	<b>Total Semester Hours</b>	<b>12</b>
<b>Total Semester Hours</b>	<b>15</b>		
		Summer Semester Year 4	
		Course	Hours
		HESC 4693 Hospitality Management Internship (Pre-HESC 3604, HESC 3653, and COMM 1313)	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)