

## HOS – Hospitality

### **HOS 105 Survey of Food Management 3-0-3**

This course is a broad overview of operations in food, sanitation, kitchen equipment, first aid and safety, inventory, cost control, and ordering procedures.

### **HOS 128 Culinary Management & Human Re 3-0-3**

This course is the study of the theories and concepts of management with an emphasis on human relations skills and managerial techniques as applied to chefs and kitchen managers. Legal aspects of the industry are introduced as part of human resources and executive team responsibilities.

### **HOS 140 The Hospitality Industry 3-0-3**

This course is a survey of the hospitality industry and the principles of operations of both lodging and food service industries.

### **HOS 150 Hotel Management 3-0-3**

This course covers the management of the lodging phase of the hospitality industry, including front office, housekeeping, and engineering.

### **HOS 161 Event Management 3-0-3**

This course provides an introduction to the event management industry. Topics include planning, implementation and evaluation of special events and festivals.

### **HOS 164 Travel & Tourism 3-0-3**

This course covers the history, development, concepts, and principles of the travel and tourism industry.

### **HOS 252 Adv Food & Beverage Service 2-3-3**

**Prerequisites:** *CUL 104*

This course is an advanced food and beverage management course requiring conception, operation and management of a small quantity food and beverage operation in an applied lab setting.

### **HOS 255 Food Service Management 3-0-3**

**Prerequisites:** *HOS 140*

This course is a study of operational food service management. Topics include food service operations, layout and design of restaurants, marketing and sales promotion, food and beverage procedures, and public relations.