



**Bachelor of Science**

**Major: Hospitality Management**

**2018-2019 Sample 4-Year Plan**

**Total Degree Requirements: 120 credits**

Student \_\_\_\_\_ Student ID# \_\_\_\_\_ Student Phone # \_\_\_\_\_

Advisor \_\_\_\_\_ Minimum GPA 2.00 Minor/Career Interest(s) \_\_\_\_\_

Students are not limited to this plan; it is meant to be used as a guide for planning purposes in consultation with your advisor. The sample schedule is one possible path to completing your degree within four years. For official program requirements, please refer to the [Undergraduate Catalog](#).

**First Year**

**Fall**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
EHS 119	EHS Seminar		2		
ENGL 101	Composition I	SGR #1	3		
NUTR 141/141L	Food Principles and Lab		4		
PSYC 101	General Psychology	SGR #3	3		
SGR #6	Natural Science	SGR #6	3		
<b>Total Credit Hours</b>			15		

**Spring**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ECON 201	Principles of Microeconomics		3		
HMG1 171	Introduction to Hospitality Industry	Spring Only	3	S	
MATH 102	College Algebra (or higher)	SGR #5	3		
SGR #6	Natural Science	SGR #6	3		
SPCM 101	Fundamentals of Speech	SGR #2	3		
<b>Total Credit Hours</b>			15		

**Second Year**

**Fall**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ACCT 210	Principles of Accounting I		3		
ECON 202	Principles of Macroeconomics	SGR #3	3		
CS 282	Customer Service	Fall Only	3	F	
	Elective		3		
SGR #4	Arts and Humanities/Diversity	SGR #4	3		
<b>Total Credit Hours</b>			15		

**Spring**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ACCT 211	Principles of Accounting II	p. ACCT 210	3		
ENGL 201	Composition II	p. ENGL 101 SGR #1	3		
HMG1 251	Foodservice Sanitation		1		
SGR #4	Arts and Humanities/Diversity		3		
LEAD 210 or CS 230	Foundations of Leadership (F/S) or Consumer Behavior (S)		3		
	Electives		2		
<b>Total Credit Hours</b>			15		

**Summer**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
HMG1 295	Practicum	After Sophomore year, Summer Only	2	SU	
<b>Total Credit Hours</b>			2		



**Third Year**

**Fall**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CS 377	Professional Documents	Fall Only	1	F	
HMG 355	Events and Facilities Administration	p. Junior, Senior, or consent, Fall Only	3	F	
HMG 370	Lodging Management	p. HMG 171, Fall Only	3	F	
HMG 380	Foodservice Operations and Purchasing Management	Fall Only	3	F	
FIN 310	Business Finance	p. ACCT 210, 211	3		
<b>Total Credit Hours</b>			13		

**Spring**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
MG 360	Organization and Management		3		
HMG 361	Hospitality Industry Law	p. HMG 171, Spring Only	3	S	
HMG 371/371L	Leisure Activities Management and Lab	p. HMG 171	3		
	Electives		2		
	Electives		3		
<b>Total Credit Hours</b>			14		

**Summer**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
HMG 495	Practicum	Summer Only	3	SU	
<b>Total Credit Hours</b>			3		

**Fourth Year**

**Fall**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
LMNO/LEAD 435	Organizational Leadership and Team Development		3		
HMG 381/381L	Quantity Food Production and Service and Lab	p. NUTR 141/141L, HMG 251, HMG 380	4		
HMG 472	Hospitality Facilities Management and Design	p. Junior, Senior, or consent, Fall Only	3	F	
	Electives		1		
	Electives		3		
<b>Total Credit Hours</b>			14		

**Spring**

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CSC 325	Management Information System		3		
EHS 319	Life, Love, and Money	Spring Only	2	S	
HMG 482	Hospitality Marketing	p. Senior, Spring Only	3	S	
HRM 460	Human Resource Management		3		
	Electives		3		
<b>Total Credit Hours</b>			14		

**Comments/Notes**

Students from all academic majors can pursue graduation with Fishback Honors College distinction. View the [Honors program requirements](#).

A grade of "C" or above is required in all HMG and NUTR courses.