Bachelor of Science in Education and Human Sciences Major: Hospitality, Tourism, and Event Management 2023-2024 Sample 4-Year Plan

Total	Degree	Rea	uiremen	ts:	120	credits
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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 <a href="Undergraduate Catalog">Undergraduate Catalog</a>.

## First Year

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
EHS 119	EHS Seminar		2		
NUTR 141	Food Principles		3		
NUTR 141L	Food Principles Lab		1		
PSYC 101	General Psychology	SGR #3	3		
SGR #1	Written Communication	p. Placement	3		
SGR #4	Arts and Humanities/Diversity		3		
		Total Credit Hours	15		

**Spring** 

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ECON 201	Principles of Microeconomics		3		
HMGT 171	Introduction to Hospitality, Tourism, and Event Industry	Spring Only	3	S	
SGR #2	Oral Communication		3		
SGR #5	Mathematics	p. Placement	3		
SGR #6	Natural Sciences		3		
		Total Credit Hours	15		

## Second Year

#### Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ACCT 210	Principles of Accounting I		3		
CS 282	Customer Service	Fall Only	3	F	
ECON 202	Principles of Macroeconomics	SGR #3	3		
SGR #6	Natural Sciences		3		
Electives			3		
		Total Credit Hours	15		

**Spring** 

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ACCT 211	Principles of Accounting II	p. ACCT 210	3		
CA 230	Consumer Behavior	Spring Only	3	S	
SGR #1	Written Communication	p. ENGL 101 (SGR #1)	3		
SGR #4	Arts and Humanities/Diversity		3		
Electives			3		
		Total Credit Hours	15		

#### Summer

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

#### Third Vear

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CS 377	Professional Documents	Fall Only	1	F	
HMGT 251	Foodservice Sanitation	Fall Only	1	F	
HMGT 355	Events and Facilities Administration	Fall Only	3	F	
HMGT 370	Lodging Management	Fall Only	3	F	
FIN 310	Business Finance	p. ACCT 210 and ACCT 211	3		
Electives			3		
		Total Credit Hours	14		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
EHS 319	Life, Love, and Money	Spring and Summer	2		
HMGT 361	Hospitality Industry Law	Spring Only	3	S	
HMGT 375	International Tourism	Spring Only	3	S	
HMGT 455	Advanced Events and Facilities Administration	p. HMGT 355, Spring Only	3	S	
MGMT 360	Organization and Management		3		
		Total Credit Hours	14		

Summer

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

# **Fourth Year**

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Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
HMGT 380	Foodservice Operations and Purchasing Management	Fall Only	3	F	
HMGT 472	Hospitality Facilities Management and Design p. Junior, Fall Only		3	F-Odd	
LDR 435	Organizational Leadership and Team Development	p. Junior	3		
Electives			5		
		Total Credit Hours	14		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CSC 325	Management Information System		3		
HMGT 381	Quantity Food Production and Service	p. NUTR 141/141L, HMGT 251, HMGT 380, Spring Only	1	S	
HMGT 381L	Quantity Food Production and Service Lab	p. NUTR 141/141L, HMGT 251, HMGT 380, Spring Only	3	S	
HMGT 482	Hospitality Marketing	Spring Only	3	S	
HRM 460	Human Resource Management	p. MGMT 360	3		
		Total Credit Hours	13		

#### 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 HMGT and NUTR courses.