



Bachelor of Science in Education and Human Sciences

Major: Hospitality, Tourism, and Event Management

2024-2025 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		
NUTR 141	Food Principles	Fall Only	3	F	
NUTR 141L	Food Principles Lab	Fall Only	1	F	
PSYC 101	General Psychology	SGR #3	3		
SGR #1	Written Communication	p. Placement	3		
SGR #4	Arts and Humanities		3		
Total Credit Hours			15		

Spring

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
ECON 201	Principles of Microeconomics		3		
HMGY 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		3		
Electives			3		
Total Credit Hours			15		

Summer

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



THIRD YEAR

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
CS 377	Professional Documents	Fall Only	1	F	
HMG 251	Foodservice Sanitation	Fall Only	1	F	
HMG 355	Events and Facilities Administration	Fall Only	3	F	
HMG 370	Lodging Management	Fall Only – Odd Years	3	F-Odd	
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/Summer	2	S/SU	
HMG 361	Hospitality Industry Law	Spring Only – Even Years	3	S-Even	
HMG 375	International Tourism	Spring Only – Odd Years	3	S-Odd	
HMG 455	Advanced Events and Facilities Administration	p. HMG 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
HMG 495	Practicum	Summer Only	3	SU	
Total Credit Hours			3		

FOURTH YEAR

Fall

Prefix + Number	Course Title	Prerequisites/Comments	Credits	Semester	Grade
HMG 380	Foodservice Operations and Purchasing Management	Fall Only	3	F	
HMG 472	Hospitality Facilities Management and Design	p. Junior, Fall Only – Odd Years	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		
HMG 381	Quantity Food Production and Service	p. NUTR 141/141L, HMG 251, HMG 380, Spring Only	1	S	
HMG 381L	Quantity Food Production and Service Lab	p. NUTR 141/141L, HMG 251, HMG 380, Spring Only	3	S	
HMG 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 HMG and NUTR courses.