

Bachelor of Science in Hospitality Management
Curriculum Model

Fall 1	Credits	Fall 2	Credits	Fall 3	Credits
College Writing	3	Managerial Accounting	3	Justice, Ethics, and Leadership	3
Introduction to Statistics	3	Service & Beverage Management	3	History and Cultures I	3
Principles of Science and Food	3	Industrial Psychology	3	Liberal Arts elective	3
Language I	3	Modern Banquet Cookery	3	Hospitality Law	3
Into to Food and Beverage Management	3	Baking and Pastry Skill Dev.	3	Hospitality Facilities and Operations Management	3
Semester credits	15	Semester credits	5	Semester credits	15
Spring 1		Spring 2		Spring 3	
College Writing II	3	Finance	3	Research Methods	3
Language II	3	Human Resource Management	3	Liberal Arts elective	3
Globalization in Historic and Contemporary Context	3	Interpreting Literature	3	Contemporary Topics in Culinary Arts	3
Micro Economics or Macro Economics	3	Liberal Arts elective	3	Managing Technology in the Hospitality Industry	3
Food Product Identification, Selection, & Procurement	3	Cuisine of Asia or America or Mediterranean	3	History and Cultures II	3
Semester credits	15	Semester credits	15	Semester credits	15
Summer 1		Summer 2		Summer 3	
Culinary Fundamentals	6	Hospitality Management Internship	3	Hospitality elective	
Financial Accounting	3			Hospitality elective	
Marketing and Promoting Food	3			Strategic Management in the Hospitality Industry	
Public Speaking	3			Liberal Arts Elective	
				Liberal Arts Elective	
Semester credits	15	Semester credits	3	Semester credits	15