

Bachelor of Science in Hospitality Management  
Curriculum Model

<b>Fall 1</b>	<b>Credits</b>	<b>Fall 2</b>	<b>Credits</b>	<b>Fall 3</b>	<b>Credits</b>
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
<b>Semester credits</b>	<b>15</b>	<b>Semester credits</b>	<b>5</b>	<b>Semester credits</b>	<b>15</b>
<b>Spring 1</b>		<b>Spring 2</b>		<b>Spring 3</b>	
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 Contexts	3	Interpreting Literature	3	Contemporary Topics in Food and Beverage	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
<b>Semester credits</b>	<b>15</b>	<b>Semester credits</b>	<b>15</b>	<b>Semester credits</b>	<b>15</b>
<b>Summer 1</b>		<b>Summer 2</b>		<b>Summer 3</b>	
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	

<b>Semester credits</b>	<b>15</b>	<b>Semester credits</b>	<b>3</b>	<b>Semester credits</b>	<b>15</b>
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