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THE COLLINS SCHOOL OF
HOSPITALITY MANAGEMENT

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THE OFFICE OF HOUSING
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THE COLLINS SCHOOL OF HOSPITALITY MANAGEMENT

www.csupomona.edu/~cshh

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Founded in 1973, the School of Hotel and Restaurant Management became The Collins School of Hospitality Management in 1999 in recognition of a gift from Jim and Carol Collins. Over the past 30 years, we have earned an international reputation as a leader in hospitality management education and are now ranked among the top programs in North America. Today, more than 800 students are pursuing a Bachelor's degree in hotel and restaurant management, making The Collins School the largest and best regarded hospitality management program on the West Coast.

The School offers a Bachelor of Science Degree in hotel and restaurant management that provides a combination of hospitality management, business, and general education course work designed to assure that students understand the economic, legal, and social forces that shape the hospitality industry. Major course work emphasizes qualitative and quantitative analysis, marketing and human resources. The themes of team building, unique characteristics of service, guest encounter skills, technology, critical thinking, ethics and leadership are woven throughout our courses.

Students work with their faculty mentor to design a series of support courses to help them focus on individual career goals. In addition, students also learn about the hospitality industry by completing a minimum of eight hundred required hours of professional work experience prior to graduation.

The Collins School of Hospitality Management's state-of-the-art facilities include three buildings (43,000 square feet) that house kitchen laboratories, seminar rooms, classrooms, a career development center, a student government and club center, conference facilities, faculty and administrative offices and a Food and Wine Education Center. The School also includes the Restaurant at Kellogg Ranch. And, because we have a learn-by-doing educational philosophy, our students manage and operate this full-service, fine-dining restaurant that serves lunch and dinner to the campus community as well as to the general public.

The \$11 million cost of these buildings was raised entirely from contributions from the hospitality industry. This support and generosity demonstrates how significant the partnership between The Collins School and the hospitality industry is to our success.

The Collins School also offers the Richard N. Frank Distinguished Lectureship Series and has received major gifts from Hae and Shina Park, Andrew and Peggy Cherng (Panda Restaurant Group), Carl and Margaret Karcher (Carl's Jr.), Richard and Mary Alice Frank (Lawry's Prime Rib), Handlery Hotels, Darden Restaurants, The Conrad N. Hilton Foundation, and The J. Willard and Alice S. Marriott Foundation. Each year, Collins School students are eligible for more than \$100,000 in scholarships.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in all courses for the major in order to receive a degree in the major.

Introduction to the Hospitality Industry	HRT	101	(4)
Sanitation Practices in the Hospitality Industry . . .	HRT	225	(1)
Hospitality Management Law	HRT	240	(4)
Food, Beverage, and Labor Cost Control	HRT	276	(4)
Hospitality Marketing Management	HRT	302	(4)
Information Technology for the Hospitality Industry	HRT	338	(4)
Professional Work Experience	HRT	341	(2)
<i>(A minimum 800-hour professional work experience must be completed and documented prior to enrolling in HRT 341.)</i>			
Management of Human Resources in Hospitality .	HRT	350	(4)
Hospitality Industry Managerial Accounting	HRT	374	(4)
Hospitality Industry Finance	HRT	474	(4)
Strategic Leadership in the Hospitality Environment	HRT	410	(4)
Hospitality Operations Analysis Seminar	HRT	476	(4)

Food and Beverage Series

Professional Cooking I	HRT	281/L*	(2/2)
Food and Beverage Operations I	HRT	382/L*	(3/1)
Food and Beverage Operations II	HRT	383/L*	(3/9)

*Food and Beverage Series courses must be taken in three consecutive quarters. When students sign up to start the F&B Series, they must select one of two options available. The lunch option will require students to take HRT 28101, 38201, and 38301. The dinner option will require students to take HRT 28102, 38202, and 38302.

MAJOR SUPPORT COURSES

Some major support courses should be used to satisfy the indicated GE requirements. If these courses are not used to satisfy GE, the total units to degree may be more than 180 units.

Principles of Economics (D2)	EC	201	(4)
Financial Accounting for Decision Making	ACC	207/207A	(5)
Principles of Management	MHR	301	(4)
Principles of Marketing Management	IBM	301	(4)

Select 28 units from the following courses with 4 units at the 400 level. Of the 28-unit total, 8 units may be in non-HRT courses approved by an advisor.

Tourism Concepts	HRT	201	(4)
Hotel/Resort Operations	HRT	203	(4)
Quick Food Service (QFS) Management	HRT	235	(4)
Hosp. Procurement, Purchasing, and Selection . .	HRT	250	(4)
Healthy American Cuisine (E)	HRT	255	(4)
Hotel/Resort Rooms Division Management	HRT	304	(4)
Beer and Culture	HRT	312	(4)
Wines, Beers, and Spirits	HRT	315	(4)
Wines of the World	HRT	316	(4)
Beverage Marketing	HRT	317	(4)
Club Operations	HRT	320	(4)
World Cuisine	HRT	324/324L	(2/2)
Professional Healthy Cooking	HRT	325/325L	(2/2)
Labor Law for the Hospitality Industry	HRT	340	(4)
Tourism in a Globalizing World	HRT/GEO	345	(4)
Hospitality Property Layout and Design	HRT	365	(4)
Professional Cooking II	HRT	381/381L	(2/2)
Beverage Management	HRT	385	(4)
Hotel/Resort Sales, Advertising, Public Relations .	HRT	390	(4)
Hospitality Property Development	HRT	395	(4)

Catering and Banquet Management	HRT	401/401L	(2/2)
Special Event Management	HRT	402/402L	(3/1)
International Travel and Tourism	HRT	415	(4)
Advanced Club Management	HRT	420	(4)
Club Management Seminar	HRT	421	(4)
Hotel/Resort Operations Seminar	HRT	425	(4)
Internship in Hospitality Management	HRT	441	(4)
Teaching Kids to Cook	HRT	444/444L	(2/2)
Senior Project	HRT	461,462	(2)(2)
Hospitality Information Systems Seminar...	HRT	480	(4)
Multi-Unit Restaurant Management	HRT	484	(4)
Culinary Product Development and Evaluation	HRT	485	(4)

Consult advisor to determine under which category HRT 200, 299, 400, and 499 can be applied. A course will only apply to one area.

Unrestricted Electives (8)

GENERAL EDUCATION REQUIREMENTS

Students should consult the catalog website www.csupomona.edu/~academic/catalog/ for current information regarding this requirement. Please refer to the list of approved courses under General Education Requirements, Areas A through E.

Area A. Communication and Critical Thinking (12 units)

1. Written Communication
2. Oral Communication
3. Critical Thinking

Area B. Mathematics and Natural Sciences (16 units)

1. Mathematics/Quantitative Reasoning
2. Physical Science
3. Biological Science
4. Science and Technology Synthesis

Area C. Humanities (16 units)

1. Fine and Performing Arts
2. Philosophy and Civilization
3. Literature and Foreign Languages
4. Humanities Synthesis

Area D. Social Sciences (20 units)

1. U.S. History, Constitution, and American Ideals
2. History, Economics, and Political Science
3. Sociology, Anthropology, Ethnic and Gender Studies
4. Social Science Synthesis

Area E. Lifelong Understanding and Self-development (4 units)

MINOR IN HOTEL AND RESTAURANT MANAGEMENT

The objective of the Minor in Hotel and Restaurant Management are 1) to allow students in majors other than Hotel and Restaurant Management to develop marketable skills for application in the hospitality industry and 2) to allow students to explore the unique application of business skills and knowledge to management practices in customer-driven service industries.

This minor is primarily designed for students in Foods and Nutrition, Management and Human Resources, Marketing Management, International Business or any College of Business majors who may wish to develop adjunct skills that will complement their major course of study and prepare them to pursue careers in the hospitality industry. The Minor in Hotel and Restaurant Management will prepare students to be successful, in any customer-oriented industry in which service is the intangible product.

The Hotel and Restaurant Management Minor requires 29 units for completion.

Prerequisite courses: 17 units and completion of Math 12 or higher

Core courses	(17)
Support courses	(12)
Total credits	(29)

Prerequisite Courses

Completion of Math 12 or higher			
Principles of Economics	EC	201	(4)
Financial Accounting	ACC	207/207A	(5)
Principles of Management	MHR	301	(4)
Principles of Marketing Management	IBM	301	(4)
Total			(17)

Core Courses

Introduction to the Hospitality Industry	HRT	101	(4)
Sanitation Practices in the Hospitality Industry	HRT	225	(1)
Food, Beverage, and Labor Cost Control	HRT	276	(4)
Hospitality Marketing Management	HRT	302	(4)
Hospitality Industry Managerial Accounting	HRT	374	(4)
Total			(17)

Hospitality Emphasis (Choose any 12 units):

Prerequisites must be met for all courses.

Tourism Concepts	HRT	201	(4)
Hotel/Resort Operations	HRT	203	(4)
Quick Food Service (QFS) Management	HRT	235	(4)
Hospitality Management Law	HRT	240	(4)
Legal Environment of Business Transactions	FRL	201	(4)
Hospitality Procurement, Purchasing, Selection	HRT	250	(4)
Healthy American Cuisine (GE Area E)	HRT	255	(4)
Professional Cooking I	HRT	281/281L	(2/2)
Hotel/Resort Rooms Division Management	HRT	304	(4)
Facilities Maintenance Technology	AE	301	(3/1)
Wines, Beers, and Spirits	HRT	315	(4)
Club Operations	HRT	320	(4)
World Cuisine	HRT	324/324L	(2/2)
Professional Healthy Cooking	HRT	325/325L	(2/2)
Information Technology for Hospitality Industry	HRT	338	(4)
Labor Law for the Hospitality Industry	HRT	340	(4)
Tourism in a Globalizing World	HRT/GEO	345	(4)
Management of Human Resources in Hospitality	HRT	350	(4)
Hospitality Property Layout and Design	HRT	365	(4)
Beverage Management	HRT	385	(4)
Hotel/Resort Sales, Advertising, Public Relations	HRT	390	(4)
Hospitality Property Development	HRT	395	(4)
Catering and Banquet Management	HRT	401/401L	(2/2)
Special Event Management	HRT	402/402L	(3/1)
International Travel and Tourism	HRT	415	(4)
Advanced Club Management	HRT	420	(4)
Club Management Seminar	HRT	421	(4)
Hotel/Resort Operations Seminar	HRT	425	(4)
Teaching Kids to Cook	HRT	444/444L	(2/2)
Hospitality Industry Finance	HRT	474	(4)
Hospitality Information Systems Seminar	HRT	480	(4)
Multi-Unit Restaurant Management	HRT	484	(4)
Culinary Product Development and Evaluation	HRT	485	(4)

COURSE DESCRIPTIONS**HRT 101 Introduction to the Hospitality Industry (4)**

An overview of the hospitality industry with an emphasis on career opportunities, customer service, and personal success strategies. Brief history, description and interrelationships of key leisure industry segments emphasizing the application of technology, ethics, leadership, teams, critical thinking, and service standards for the restaurant, hotel, and travel-related businesses. 4 lecture discussions.

HRT 200 Special Study for Lower Division Students (1-2)

Individual or group investigations, research, studies or surveys of selected problems. Titles and prerequisites determined in advance. Total credit limited to (4), with a maximum of 2 units per quarter.

HRT 201 Tourism Concepts (4)

Comprehensive study of travel management, its principles, practices, philosophies and systems. Examination of tourism as a developing industry including its travel modes, organizations, laws and socio-economic impact. 4 lecture discussions.

HRT 203 Hotel/Resort Operations (4)

An introduction to the operating systems and components of a hotel-resort facility, which includes: front office, housekeeping, food and beverage, sales and marketing, accounting, property maintenance, human resources management and information systems. 4 lecture discussions.

HRT 225 Sanitation Practices in the Hospitality Industry (1)

Sanitation practices as they affect the individual and the operation. Prevention and control of problems encountered through guest and employee experiences. Topics include: how to prevent and control disease causing microorganisms, safe food handler practices, protecting food during its flow through the establishment, the HACCP system, integrated pest management, employee training, and regulations. Students will use materials from The National Restaurant Association Educational Foundation to complete the ServSafe certification program. This is a Credit/No Credit course. Students must pass the ServSafe exam to get credit for this course. 1 lecture discussion.

HRT 235 Quick Food Service (QFS) Management (4)

The quick food service industry (fast foods, limited menu restaurants, cafeterias) will be introduced using case studies, written analysis, student presentations, and operation development projects. Areas covered will include franchiser-franchisee relationships, menu development, and service systems. 4 lectures/problem-solving.

HRT 240 Hospitality Management Law (4)

Study of business-related torts and contracts, real and personal property, with an emphasis on hotels, restaurants, resorts and associated businesses; includes duties of innkeepers, food and beverage liability. Cases. 4 lectures/problem-solving.

HRT 250 Hospitality Procurement, Purchasing, and Selection (4)

Policy, procedures, controls, and their implementation in purchasing merchandise and supplies for the hospitality industry including equipment, serveware, furniture, fixtures, contract services, food, and beverage. The focus of this course is on optimal procurement, purchasing, and selection policies and procedures for the hospitality industry. 4 lecture discussions.

HRT 255 Healthy American Cuisine (4)

Healthy and environmentally sound perspectives on culinary customs in America. 4 lecture discussions. Product fee required. Fulfills GE Area E.

HRT 276 Food, Beverage, and Labor Cost Control (4)

Analyzing food, beverage and labor cost controls. Problem solving and solution techniques are applied by students in realistic operational situations. Areas covered include: cost, volume, profit relationships; food cost determination; standard costs; forecasting; sales control and menu pricing; beverage control; and labor control. 4 lectures/problem-solving. Prerequisite: ACC 207.

HRT 281/281L Professional Cooking I (2/2)

Hands-on cooking, tasting and evaluating approach used to teach students professional cooking techniques. Emphasis on understanding how ingredients and cooking techniques affect product outcome. 2 lecture discussions, 2 three-hour laboratories. Product fee required. Prerequisites: HRT 225, HRT 276. Co-requisites: HRT 281 and HRT 281L.

HRT 299/299A/299L Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of (4) per quarter. Instruction is by lecture, laboratory, or a combination.

HRT 302 Hospitality Marketing Management (4)

The application of basic marketing principles to the hospitality service product. In teams, students will learn by developing strategic marketing plans for a hospitality entity including a situation analysis, SWOT analysis, mission statement, position statement, and marketing action plan that includes objectives, tactics and success measures and present their plan. Application of menu engineering techniques. 4 lecture discussions. Prerequisites: IBM 301.

HRT 304 Hotel/Resort Rooms Division Management (4)

Examines the techniques, issues, and problems of rooms division management systems. Incorporates the examination of the major departments which traditionally report to the Rooms Division including: the front office, housekeeping, engineering, and security. 4 lecture presentations.

HRT 312 Beer and Culture (4)

Study of beer and brewing methods and the role of beer in food and beverage operations. The course provides a brief history of beer from Mesopotamia to present day, including the growth of microbreweries during the last third of the 20th century. Additional topics include how beer is made, beers of the world, beer evaluation and food pairing, selection procedures for restaurants, beer promotion and sales, proper service of beer and career options in the brewing industry. Minimum age of student must be 21 years. Product fee required.

HRT 315 Wines, Beers, and Spirits (4)

The study of wine grapes, wine-making, and the evaluation of wine. Also includes initiation into the study of beer-making and the distillation of spirits. A thorough examination of the major wine grape varieties and world-wide appellations where they are grown. History, geography, economics, health and legal issues, as well as a thorough evaluation of wine and food. Wine and food in the business setting. 4 lecture discussions. Minimum age of student must be 21 years. Product fee required.

HRT 316 Wines of the World (4)

Advanced study and exploration of wines of the world. A thorough examination of major and minor wine regions of the world as well as regions within the United States with an emphasis on variety, geographic, viticultural and viticultural characteristics. Wine and food evaluations. Application and use in the commercial and retail beverage market place. 4 lecture discussions. Prerequisite: HRT 315. Minimum age of student must be 21 years. Product fee required.

HRT 317 Beverage Marketing (4)

Study of the marketing components of the American beverage industry. Study of the wine, beer and spirits industries including product background, legal issues, trends, consumer segments and issues, manufacturing and distribution. Focus on issues related to sales, marketing and distribution in the wholesale, retail and restaurant marketplaces. 4 lecture discussions.

HRT 320 Club Operations (4)

Provides the student with an understanding of the general operational and administrative procedures in private clubs. It will provide the hospitality student with the unique sensitivities required in managing and operating in the increasingly lucrative club management market. 4 lecture discussions.

HRT 324/324L World Cuisine (2/2)

A hands-on cooking, tasting and evaluating approach is used to teach students how to cook cuisine from countries around the world. It emphasizes the ingredients, origins, cooking techniques, tools, equipment and characteristics of cuisine from countries around the world. 2 lecture discussions, 2 three-hour laboratories. Product fee required. Prerequisites: HRT 281/281L.

HRT 325/325L Professional Healthy Cooking (2/2)

A hands-on cooking, tasting and evaluating approach of healthy menu selections is used to teach students professional healthy cooking techniques. It emphasizes understanding how to make delicious, palate pleasing dishes that are nutritious. 2 lecture discussions, 2 three-hour laboratories. Product fee required. Prerequisites: HRT 281/281L.

HRT 338 Information Technology for the Hospitality Industry (4)

Application and examination of technology-based systems in the hospitality industry. Use of global distribution systems, yield management systems, property management systems, food-service management systems, and club management systems from the management and end-user perspectives. Application of information technology to problems found in the hospitality industry and identification of the appropriate tools. Effective use of the Internet and strategic use of information technology in the hospitality industry. 4 lectures/problem solving. Prerequisites: junior standing.

HRT 340 Labor Law in the Hospitality Industry (4)

An examination of current labor law and its impact on the operation of hotels and restaurants. Includes state and federal regulations, court decisions and legislative requirements as they relate to hiring/recruitment, affirmative action, equal employment, collective bargaining, union avoidance, employee relations, discrimination in the workplace, as well as workers' compensation and wages. Lecture and case studies.

HRT 341 Professional Work Experience (2)

A qualified 800-hour minimum Professional Work Experience (PWE) in the hospitality service industry segment of the student's choice that allows the student to apply classroom knowledge and performance appraisal with guided practice. The position will offer a variety of tasks relevant to the student's career preparation, an opportunity for autonomy and an opportunity to interact with other employees. A written report that evaluates the firm, the PWE and the learning experience will be required. Students must have completed a minimum of 800 hours in professional work experience prior to enrolling in this course. Field work. Prerequisite: junior standing.

HRT 345 Tourism in a Globalizing World (4)

The geography of tourism and recreation in selected regions of the world. Aspects of physical and cultural geography that directly affect the tourist industry. 4 lecture discussions. (Also listed as GEO 345)

HRT 350 Management of Human Resources in Hospitality (4)

Effective management of human resources in the hospitality industry. Application of human resource management techniques to hotels, restaurants and other hospitality workplaces in planning, recruitment, selection, training, performance management, coaching, counseling and discipline, delegation and decision-making. 4 lecture discussions. Prerequisite: MHR 301.

HRT 365 Hospitality Property Layout and Design (4)

Evaluation of work analysis, design procedures, human engineering, and activity analysis. Project-based course analyzing and developing solutions to layout and design facilities for hospitality properties that address employee needs, productivity, and the guests' needs and comfort. 4 lectures/problem-solving.

HRT 374 Hospitality Industry Managerial Accounting (4)

Comprehensive application of accounting principles to the hospitality industry; managerial accounting approach to accounting practices, financial statements, and operating activities. Problem solving methods applied to managerial decisions. 4 lecture/problem-solving. Prerequisites: ACC 207/207A.

HRT 381/381L Professional Cooking II (2/2)

A hands-on cooking, tasting and evaluating approach is used to teach students professional advanced cooking techniques. It emphasizes understanding how ingredients and cooking techniques affect product outcome. 2 lecture discussions, 2 three-hour laboratories. Product fee required. Prerequisite: HRT 281/281L.

HRT 382/382L Food and Beverage Operations I (3/1) FWSp

Comprehensive study of restaurant and food service management principles, practices, philosophies, and systems. Competency-based skills incorporating the practices of The Restaurant at Kellogg Ranch. 3 lectures/problem-solving, 1 three-hour laboratory. Product fee required. Prerequisites: HRT 281/281L, the preceding quarter; HRT 302. Corequisites: HRT 382 and 382L.

HRT 383/383L Food and Beverage Operations II (3/9) FWSp

Comprehensive application of food and beverage principles, practices, philosophies, and systems in operating a casual and fine dining restaurant. Analysis of daily operations with a focus on developing viable solutions to problems. 3 lectures/problem-solving, 9 three-hour laboratories. Prerequisites: HRT 382/382L which should have been taken the preceding quarter. Corequisites: HRT 383 and 383L.

HRT 385 Beverage Management (4)

Planning, organizing and analysis of a beverage facility. Problem-solving methods and solution techniques are applied through written projects. Topics include alcoholic beverage control regulations, examination of product, service methods and computerized control systems. 4 lectures/problem-solving. Minimum age of student must be 21 years. Product fee required.

HRT 390 Hotel/Resort Sales, Advertising, and Public Relations (4)

Analysis and application of the principles of sales, advertising, and public relations to hotel/resort operations. A project-based course that includes problem solving and solution techniques applied to factors that impact the sales, advertising, and public relations of the hotel/resort industry. 4 lectures/problem solving.

HRT 395 Hospitality Property Development (4)

Project-based course. Planning a hospitality property from concept to opening: location and market analysis; competitor analysis; menu development and pricing; equipment selection; organizing and staffing; feasibility and forecasting income, costs and profits; employee training and management development; and promoting and advertising. 4 lectures/problem-solving. Prerequisite: Junior standing.

HRT 400 Special Study for Upper Division Students (1-4)

Individual or group investigation, research, studies, or surveys of selected problems. Title and prerequisites determined in advance. Total credit limited to 12 units.

HRT 401/401L Catering and Banquet Management (2/2)

Planning, marketing, financing, organizing and implementing a catered banquet function. As managers and crew, students produce a series of catered banquet meals. 2 lectures/problem-solving, and six hours laboratory. Prerequisites: HRT 276 and 281/281L. Co-requisites: HRT 401 and HRT 401L.

HRT 402/402L Special Event Management (3/1)

Overview of competencies required for professional event planning. Review, implement, and analyze elements of a successful event. Consider creative and practical aspects of theme development, decor, vendor relations, on-site coordination, and financial management for special events. 3 lecture discussions, 1 three-hour laboratory. Prerequisites: HRT 281/281L and junior standing. Co-requisites: HRT 402 and HRT 402L.

HRT 410 Strategic Leadership in the Hospitality Environment (4)

Integrated capstone seminar in the principles and skills of effective leadership in a global hospitality environment, application and development of hospitality policy, and the management of a service business in a strategic environment. 4 discussion. Prerequisites: senior standing.

HRT 415 International Travel and Tourism (4)

Description and analysis of international travel from the view of the American traveler and the travel entrepreneur. Communication of solutions to problems of travel and tourism development; analysis of popular international travel destinations. 4 lectures/problem-solving.

HRT 420 Advanced Club Management (4)

An advanced seminar in club management. Topics include leadership in club operations, strategic management in clubs, club governance, ethics and trends in clubs. 4 lecture discussions.

HRT 421 Club Management Seminar (4)

A club emphasis capstone course designed to integrate a variety of departmental disciplines within the private club industry and utilize abstract thinking and investigative reasoning skills. Students will conduct project-based analyses based on individual interest and instructor assignments drawn from class topics. 4 seminars/problem solving. Prerequisite: senior standing.

HRT 425 Hotel/Resort Operations Seminar (4)

Analysis and simulation of a hotel/resort operation. Competency-based skills developed by student analysis, written reports, and on-site learning opportunities in major departments of a hotel/resort including: General and Administrative, Rooms Division, Food and Beverage, Sales and Marketing, and Sports and Activities. The focus of this course is on analysis and understanding of the interdependent nature of major departments within a hotel/resort operation. 4 seminars. Prerequisites: senior standing.

HRT 441 Internship in Hospitality Management (4)

On-the-job training in some phase of hospitality management. The experience must be new to the student. Student meets with faculty to establish learning objectives and performance reviews. Analytical reports are made periodically to the instructor. Prerequisite: HRT 341; consent of instructor.

HRT 444/444L Teaching Kids to Cook (2/2)

Perform service learning by teaching elementary school (grades 2-5) students from the community to cook followed by reflection about the experience. Lesson plan development, portfolio and group presentation required. 2 lecture-discussion, 2 three-hour laboratories. Product fee required. Prerequisite: HRT 281/281L.

HRT 461, 462 Senior Project (2) (2)

Selection of a current development or problem in the hotel, restaurant, or travel industry. Completion of a written project under faculty supervision. Required minimum of 120 hours. Prerequisites: senior standing and consent of instructor.

HRT 474 Hospitality Industry Finance (4)

Comprehensive application of financial management techniques to the hospitality industry: managerial finance approach to ratio analysis, risk and value, timing and value of cash flows, project valuation, capital expenditures, financial markets, and income taxes. Problem solving methods applied to financial decisions. 4 lecture/problem solving. Prerequisite: HRT 374.

HRT 476 Hospitality Operations Analysis Seminar (4)

A capstone course to integrate various disciplines within the hospitality industry and utilize conceptual, analytical, and problem-solving skills. Problem identification, data collection, data analysis, and generation of viable solutions are emphasized. 4 seminars. Prerequisite: senior standing.

HRT 480 Hospitality Information Systems Seminar (4)

An advanced seminar in hospitality information systems. Topics include optimal utilization of property management systems, system reliability/flaws, purchasing systems for large organizations, hospitality systems analysis, implementation, training, and e-business. 4 seminars.

HRT 484 Multi-Unit Restaurant Management (4)

Concepts and Principles involved in managing multiple restaurant units; finance, marketing, human resources, operations, and financial management. This course is an overview to the multi-unit industry and selected operations. 4 seminars. Prerequisite: senior standing.

HRT 485 Culinary Product Development and Evaluation (4)

Development of products for commercial/retail food manufacture and foodservice operations from conception, market analysis, and sensory evaluation to production and packaging. Development and evaluation of an original product. 4 seminars. Product fee required. Prerequisites: HRT 281/281L, senior standing.

HRT 499/499A/499L Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title and prerequisites to be specified in advance. May be repeated up to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, or a combination.

