

Hospitality Management, B.S.: 120 units 2019-2020 Academic Year

Year 1	Fall		Units	Spring		Units	Comments
	Courses	Requirements/Comments		Courses	Requirements/Comments		
	HRT 1010 Introduction to the Hospitality Industry		3	GE Area E: Lifelong Learning and Self-Development	Prereq: HRT2550 Healthy American Cuisine is recommended	3	<i>Complete Food Manager's Certification during first semester</i>
	HRT 2010 Tourism Concepts		3	HRT 2020 Dining Room and Banquet Management	Prereq: Valid Food Protection Manager Certification.	3	
	GE Area A2: Written Communication (Success Marker)		3	HRT 2740 Hospitality Industry Financial Accounting		3	
	GE Area B4: Mathematics/Quantitative Reasoning (Success Marker)		3	GE Area A1: Oral Communication		3	
	Unrestricted Elective		3	GE Area C1: Visual and Performing Arts		3	
	Total Units		15	Total Units		15	

Last Name _____ First Name _____ Bronco ID# _____

Faculty Advisor: _____ CPP email: _____ Date: _____
 Curriculum Year: _____ Total Units on Plan: _____
 Expected Grad. Semester and Year: _____

Food and Beverage (FB)
 Lodging (L)
 Events and Meetings (EM)

Enter Cal Poly Pomona as a:

1st Year _____
 Transfer _____ Transferred from _____

Have you changed your Major?

No _____
 Yes _____ Previous Major _____

Hospitality Interest Area: Place an "x" next to one

Restaurant _____ Hotel/Resort _____ Club _____
 Culinary _____ Beverage Marketing _____ Tourism _____
 Event Planning _____

CHECKLIST FOR INCOMING STUDENTS

- Learn to read and understand Curriculum Sheet and prerequisite flow chart
- General education Area A2 and B4: Both areas should be completed during the first year
- Make sure take one B3 courses with either B1 or B2 course
- Learn to read and understand the Degree Progress Report (DPR): Should be reviewed at least twice a term
- Curriculum Sheet: Yellow sheet, cross off the courses completed after term
- Consider joining a Collins College Student club.

Year 2	Fall		Units	Spring		Units	Comments
	Courses	Requirements/Comments		Courses	Requirements/Comments		
	HRT 2030 Introduction to Hotel/Resort Operations		3	HRT 2400 Hospitality Management Law		3	
HRT 2760 Food, Beverage, and Labor Cost Controls	Prereq: HRT 2740, ACC 2070, or ACC 207 and ACC 207A; Valid Food Protection Manager Certification.	3	HRT 2810 Professional Cooking	Prereq: Current Food Protection Manager Certification that is acceptable as manager-level certification by the Los Angeles County Department of Environmental Health. Coreq: HRT 2810L.	2		
GE Area B1: Physical Sciences	Prereq: May include GE B3	3	HRT 2810L Professional Cooking Laboratory	Prereq: Current Food Protection Manager Certification that is acceptable as manager-level certification by the Los Angeles County Department of Environmental Health. Coreq: HRT 2810.	1		
GE Area A3: Critical Thinking		3	GE Area C2: Literature, Modern Languages, Philosophy and Civilization		3		
GE Area D1: U.S. History American Ideals		3	GE Area D3: Social Sciences: Principles, Methodologies, Value Systems, and Ethics		3		
		0	GE Area B2: Life Sciences		2		
		0	GE Area B3: Laboratory Activity		1		
Semester Total Units		15	Semester Total Units		15		

	Fall		Units	Spring		Units	Comments
	Courses	Requirements/Comments		Courses	Requirements/Comments		
Year 3	HRT 3020 Hospitality Marketing Management	Prereq: HRT 203 or HRT 2030.	3	HRT 3830 Food and Beverage Operations	Prereq: HRT 2020; HRT 276 or HRT 2760; HRT 281 or HRT 2810; HRT 281L or HRT 2810L; HRT 302 or HRT 3020; and Current Food Protection Manager Certification that is acceptable as manager-level certification by the Los Angeles County Department of Environment	3	<i>Graduation Writing Test must be taken before completion of 75 units.</i>
	HRT 3500 Management of Human Resources in Hospitality		3	HRT 3830L Food and Beverage Operations Laboratory	Prereq: HRT 2020; HRT 276 or HRT 2760; HRT 281 or HRT 2810; HRT 281L or HRT 2810L; HRT 302 or HRT 3020; and Current Food Protection Manager Certification that is acceptable as manager-level certification by the Los Angeles County Department of Environment	4	
	Major Required	HRT 3170 (MR-FB) or HRT 3040 (MR-L) or HRT 3050 (MR-EM)	3	HRT 3740 Hospitality Industry Managerial Accounting	Prereq: HRT 274, HRT 2740, ACC 207, or ACC 2070.	3	
	GE Area C1 or GE Area C2	Select either C1: Visual and Performing Arts or C2: Literature, Modern Languages, Philosophy and Civilization course	3	HRT 3410 Professional Work Experience	Prereq: Junior or Senior standing.	2	
	GE Area D2: U.S. Constitution and California Government		3	GE Area C3: Arts and Humanities Synthesis		3	
	<i>Take the Graduation Writing Test</i>						
Semester Total Units			15	Semester Total Units		15	

	Fall		Units	Spring		Units	Comments
	Courses	Requirements/Comments		Courses	Requirements/Comments		
Year 4	HRT 4100 Strategic Leadership in the Hospitality Environment	Prereq: Senior standing.	3	Major Core	Capstone: HRT 4410 or HRT 4610 or 4760	3	
	HRT 4740 Hospitality Finance	Prereq: HRT 374 or HRT 3740.	3	Major Required	HRT 4840 (MR-FB) or HRT 4860 (MR-L) or HRT 4870 (MR-EM)	3	
	Major Required	HRT 3950 (MR-FB) or HRT 3930 (MR-L) or HRT 4020 (MR-EM)	3	Major Elective	Select from Curriculum Sheet, 4000 Level Course	3	
	Major Electives	Select from Curriculum Sheet	3	GE Area D4: Social Science Synthesis		3	
	GE Area B5: Science and Technology Synthesis		3	Major Elective	Select from Curriculum Sheet or Unrestricted Elective if HRT 2550 Healthy American Cuisine taken	3	
	<i>File an application to graduate</i>						
Semester Total Units			15	Semester Total Units		15	
Total Units						120	