# Hospitality Management Degree Curriculum Sheet

#### 2018-2019 (Semesters)

Required Core Courses		
Course		Units
Introduction to the Hospitality Industry	HRT 1010	3
Tourism Concepts	HRT 2010	3
Dining Room and Banquet Management *	HRT 2020	3
Hotel/Resort Operations	HRT 2030	3
Hospitality Management Law	HRT 2400	3
Hospitality Industry Financial Accounting	HRT 2740	3
Food, Beverage, & Labor Cost Controls	HRT 2760	3
Professional Cooking/Laboratory *	HRT 2810/2810L	2/1
Hospitality Marketing Management	HRT 3020	3
Professional Work Experience **	HRT 3410	2
Hospitality Human Resource Management	HRT 3500	3
Hospitality Industry Managerial Accounting	HRT 3740	3
Strategic Leadership in the Hospitality Environment	HRT 4100	3
Hospitality Industry Finance	HRT 4740	3
Food & Beverage Series:		
Food & Beverage Operations/Laboratory *	HRT 3830/3830L	3/4
OR		
Lodging Series:		
Hotel/Resort Rooms Division Management	HRT 3040	3
Lodging Operations/Laboratory ***	HRT 3930/3930L	3/1
Capstone		
Hospitality Operations Analysis Seminar	HRT 4760	3
	Total Units	51

# Required: Food Protection Manager Certification

\*On the first day of class for HRT 2020, HRT 2810L, and HRT 3830L, students must present a copy of a valid Food Protection Management Certification (certificate or wallet card) from any program accepted by the Los Angeles Department of Environmental Health. For more details, please visit: http://bit.ly/collinscertification

## Required: Professional Work Experience (PWE)

\*\*A minimum of 800-hours of PWE must be completed and documented prior to enrolling in HRT 3410.

The student will complete an approved 800-hour minimum Professional Work Experience (PWE) in a hospitality industry segment that allows the student to apply classroom knowledge with guided practice. The PWE position(s) will offer a variety of tasks relevant to the student's career preparation, and opportunities for autonomy, interaction with other employees, and engagement in management and/or supervisory activities for the employer or host property. PWE must be completed after high school and 400 hours must be completed in residence.

\*\*\*A pre-requsiite for HRT 3930L is a minimum 200 hours PWE in the lodging industy (this may be 200 of the total 800 hours required).

# Elective Courses Course

Any course taken in the Required Core may not be used to also satisfy an Elective. Of the 18 units of Electives, at least 3 units must be 4000-level HRT and up to 6 units may be advisor-approved non-HRT courses. If any advisor-approved non-HRT course or the one HRT Elective course listed below is used to satisfy a GE requirement, then the Unrestricted Elective units may be more than 3 units. Every HRT student must earn at least 120 units to satisfy the degree requirements.

#### Select 18 units from these courses:

Hospitality Procurement, Purchasing, & Selection	HRT 2500	3
Healthy American Cuisine (GE Area E)	HRT 2550	3
Hotel/Resort Rooms Division Management	HRT 3040	3
Beer and Culture	HRT 3120	3
Wines, Beers, & Spirits	HRT 3150	3
Wines of the World	HRT 3160	3
World Cuisine/Laboratory	HRT 3240/3240L	2/
Professional Healthy Cooking/Laboratory	HRT 3250/3250L	2/
Professional Cooking II/Laboratory	HRT 3810/3810L	2/
Hotel/Resort Sales, Advertising & Public Relations	HRT 3900	3
Hospitality Property Development	HRT 3950	3
Special Event Management/Laboratory	HRT 4020/4020L	2/
International Travel & Tourism	HRT 4150	3
Club Management Seminar	HRT 4200	3
Casino Management Seminar	HRT 4220	3
Hotel/Resort Operations Seminar	HRT 4250	3
Internship in Hospitality Management	HRT 4410	3
Disney Internship	HRT 4420	9
Senior Project	HRT 4610	3
Hospitality Information Systems Seminar	HRT 4800	3
Multi-Unit Restaurant Management	HRT 4840	3
Culinary Product Development & Evaluation	HRT 4850	3

HRT 2000, HRT 2990, HRT 4000, and HRT 4990 may be applied to this area; consult with your faculty advisor for further details and petition approval.

Total Units 18

Units

# Unrestricted Electives (UE) Units

Students are responsible for making sure that they earn at least 120 units to graduate. Unrestricted electives (UE) are used to fulfill any deficiencies in total units and may be taken as part of earning a minor.

Minimum Total Units

Total Units: 120

General Education Requirements (GE)	
Area	Units
Area A Communication & Critical Thinking	9
1 Oral Communication	
2 Written Communication	
3 Critical Thinking	
Area B Mathematics & Natural Sciences	12
Select at least one lab course from sub-area 1 or 2.	
1 Physical Science	
2 Biological Science	
3 Laboratory Activity	
4 Math/Quantitative Reasoning	
5 Science & Technology Synthesis	
Area C Humanities	12
1 Visual and Performing Arts	
2 Philosophy and Civilization	
3 Literature and Foreign Language	
4 Humanities Synthesis	
Area D Social Sciences	12
<ol> <li>U.S. History, Constitution, American Ideals</li> </ol>	
2 History, Economics and Political Science	
3 Sociology, Anthropology, Ethic and Gender Studies	
4 Social Science Synthesis	
Area E Lifelong Understanding and Self-Development	3
Total Units	48

American Institutions	
Courses that satisfy this requirement may also satisfy GE	6
Area D1	

American Cultural Perspective Requirement	
Refer to catalog for a list of courses that satisfy this	3
requirement. Course may be part of major, minor, GE,	
or unrestricted elective requirements.	

## **General Education Recommendations**

The GE courses listed below are recommended. If the courses below are taken to satisfy the indicated GE Area requirement, the content of these courses will also count as Elective Support Courses, increasing the number of Unrestricted Elective units available and providing more flexibility and choice.

The total units earned must be at least 120 units to graduate.

The factor of th		
Course	G	E Area
Statistics with Applications	STA 1200	B4
Principles of Economics	EC 2201	D2
Healthy American Cuisine	HRT 2550	Ε
The remaining GE requirements may be sa	itisfied by any course	

The remaining GE requirements may be satisfied by any course approved for that area.