





## THE COLLINS COLLEGE OF HOSPITALITY MANAGEMENT

<http://collins.csupomona.edu>

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### VISION

*Our vision is to shape the future of hospitality.*

We seek to create an engaging university experience that embodies excellence in hospitality management education as we become a preeminent source of future leaders in this dynamic and growing industry.

### MISSION

We are dedicated to advancing the field of hospitality management through:

- our collaborative learn-by-doing approach;
- our profound appreciation of diverse backgrounds, ideas, and cultures; and
- our strategic integration of scholarship, service, and applied learning

to benefit our stakeholders and the global hospitality industry.

### CORE VALUES

- Our students are the most valued stakeholders of the college.
- We are learning-centered.
- Our faculty are teacher-scholars, valuing balance in their academic pursuits.
- We believe in the power of diversity and inclusiveness to positively impact our lives and the lives of others.
- We practice ethical behavior and instill this value in others.
- We inspire our stakeholders to value lifelong learning.
- We have an obligation to protect the environment.
- We believe that student success evolves from an environment where people enjoy what they do.

The Collins College of Hospitality Management offers both undergraduate and graduate programs. The undergraduate program is accredited by ACPHA, Accreditation Commission for Programs in Hospitality Administration. The graduate program is the only hospitality management degree program of its kind in California. Today, the college thrives with more than 1,000 ethnically diverse students and 30 faculty

members.

In 1999, the undergraduate program was named The Collins School of Hospitality Management in recognition of a \$10 million pledge from Jim and Carol Collins. In 2008, the school became a college. This designation places The Collins College among only a handful of hospitality colleges nationwide, and it remains the only hospitality management college on the West Coast.

The Collins College of Hospitality Management's state-of-the-art facilities include three buildings (43,000 square feet) that house kitchen laboratories, seminar rooms, classrooms, a student government and club center, conference facilities, faculty and administrative offices and a food and wine education center. The college also includes the Restaurant at Kellogg Ranch. Students manage and operate this full-service restaurant that serves lunch and dinner to the campus community and general public.

Each year, Collins College students are eligible for more than \$100,000 in endowed college scholarships. Another \$100,000 is also available through professional organizations that have historically supported Collins College students. The Collins College also offers the annual Richard N. Frank Distinguished Lectureship Series and has received major gifts from Andrew and Peggy Cherng (Panda Restaurant Group), Hae and Shina Park, Carl N. and Margaret Karcher (Carl's Jr.), Richard N. 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.

### DEGREES AND MINORS OFFERED BY THE COLLEGE OF HOSPITALITY MANAGEMENT

#### BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT

The college offers a Bachelor of Science in Hospitality Management that provides a combination of hospitality management, business, and general education coursework designed to assure that students understand the economic, legal, and social forces that shape the hospitality industry. Major coursework emphasizes qualitative and quantitative analysis, marketing and human resources. The program objectives include team building, unique characteristics of service, guest encounter skills, technology, critical thinking, ethics and leadership. Students work with a faculty mentor to design a series of elective courses to help them focus on individual career goals. Additionally, students learn about the hospitality industry by completing a minimum of 800 required hours of professional work experience prior to graduation.

#### MASTER OF SCIENCE IN HOSPITALITY MANAGEMENT (See Graduate Studies Section)

The Master of Science in Hospitality Management (MSHM) degree exposes students to advanced management concepts including accounting and finance, marketing, strategic management, human resources management, as well as qualitative and quantitative analytical skills as they pertain specifically to the hospitality industry.

The program is designed to prepare graduates with the depth of hospitality knowledge and skills that will equip them to make an immediate impact in the highly competitive hospitality industry or to provide the foundation for the pursuit of a terminal degree at an academic institution. The MSHM program is sufficiently flexible to recognize the full range of skills and knowledge needed for significant contributions in all segments of the hospitality industry.

#### MASTER OF BUSINESS ADMINISTRATION WITH A HOSPITALITY MANAGEMENT EMPHASIS

The College of Business Administration, in partnership with The Collins College, offers a Master of Business Administration degree, with an

emphasis in the hospitality industry. The program, which is designed for managers, offers courses in management, strategy, leadership, law, operations analysis, multi-unit management and information systems. The MBA core classes are offered by the College of Business Administration and the hospitality emphasis is offered by The Collins College.

**MINORS**

**HOSPITALITY MANAGEMENT**

The Minor in Hospitality Management is designed to help students in other majors develop marketable skills for application in the hospitality industry and to allow students to explore the unique application of business skills and knowledge of management practices in customer-driven service industries.

The minor is designed primarily for students in Foods and Nutrition, Management and Human Resources, International Business or other majors within the College of Business Administration. The minor helps students develop skills that complement their major course of study and prepare them to pursue careers in the hospitality industry. The Minor in Hospitality Management will also prepare students to be successful, in any customer-oriented industry in which service is the intangible product.

**CULINOLOGY®**

Culinology® is a discipline that blends culinary arts and the science of food. Students majoring in hospitality management or food science and technology may earn a minor in Culinology®, which is trademarked by the Research Chefs Association (RCA). This track is one of only a few programs approved by the RCA. The minor will provide students the tools to successfully develop food products for retail and food service consumption. This track is particularly attractive to those interested in product development. Please refer to the College of Agriculture's Food Science and Technology section in the University Catalog for course requirements.

**REQUIRED CORE COURSES**

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)
Hotel/Resort Operations . . . . .	HRT	203	(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)
Strategic Leadership in the Hospitality Environment . . . . .	HRT	410	(4)
Hospitality Industry Finance . . . . .	HRT	474	(4)
Hospitality Operations Analysis Seminar . . . . .	HRT	476	(4)
<b>Food and Beverage Series</b>			
Professional Cooking I . . . . .	HRT	281/L	(2/2)
Food and Beverage Operations I . . . . .	HRT	382*	(4)
Food and Beverage Operations II . . . . .	HRT	383L*	(8)

\*HRT 382 and HRT 383L must be taken in two consecutive quarters. When students enroll in HRT 382, they must select one of two options

available. The lunch option will require students to take 382 01 and 383L 01. The dinner option will require students to take HRT 382 02 and HRT 383L 02.

**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.

**REQUIRED SUPPORT COURSES**

Principles of Economics (GE Area D2) . . . . .	EC	201	(4)
Financial Accounting for Decision Making . . . . .	ACC	207/207A	(4/1)
Principles of Management . . . . .	MHR	301	(4)
Principles of Marketing Management . . . . .	IBM	301	(4)

**ELECTIVE SUPPORT COURSES**

Select 28 units from the following courses with 4 units at the 400 level. Of the 28-unit total, 12 units may be in non-HRT courses approved by an advisor.

Tourism Concepts . . . . .	HRT	201	(4)
Hosp. Procurement, Purchasing, and Selection . . . . .	HRT	250	(4)
Healthy American Cuisine (GE Area 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)
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)
Club Management Seminar . . . . .	HRT	420	(4)
Hotel/Resort Operations Seminar . . . . .	HRT	425	(4)
Internship in Hospitality Management . . . . .	HRT	441	(4)
Teaching Kids to Cook . . . . .	HRT	444/444L	(2/2)
Disney Internship . . . . .	HRT	451	(12)
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**

Select a sufficient number of courses so that the total from "Required Support," "Elective Support," "GE," and "Unrestricted Electives" is at least 117 units.

Unrestricted Electives . . . . .	(4-12)
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**GENERAL EDUCATION REQUIREMENTS**

Students should consult the catalog website [www.csupomona.edu/~academic/catalog/](http://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. Oral Communication
2. Written Communication
3. Critical Thinking

**Area B. Mathematics and Natural Sciences (16 units)**

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

**Area C. Humanities (16 units)**

1. Visual 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 HOSPITALITY MANAGEMENT**

The Collins College currently offers two minor options: one for non-hospitality students and one for HRT and FST students. Information about each type of minor follows. The objectives of the Minor in Hospitality Management are 1) to allow students in majors other than Hospitality 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 Department and 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 Hospitality Management will prepare students to be successful, in any customer-oriented industry in which service is the intangible product.

The Hospitality 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 (GE Area D2) .....	EC	201	(4)
Financial Accounting .....	ACC	207/207A	(4/1)
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)
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)
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)
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)
Club Management Seminar .....	HRT	420	(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)

**MINOR IN CULINOLOGY®**

Culinology® is the blending of culinary arts and food science and technology. This is an interdisciplinary minor offered jointly by the Human Nutrition and Food Science Department of the College of Agriculture and the Collins College of Hospitality Management. This minor is particularly suited for students majoring in Food Science and Technology, Foods and Nutrition, Chemistry and related sciences, as well as students in Hospitality Management with an interest in culinary arts and food science.

**Courses required for the Culinology® minor:**

**Prerequisite Courses:**

General Chemistry (B1, B3) .....	CHM	121/121L	(3/1)
General Chemistry .....	CHM	122/122L	(3/1)
Elements of Organic Chemistry .....	CHM	201	(3)
Elements of Organic Chemistry Laboratory .....	CHM	250	(1)

**Minor-specific courses:**

Sanitation Practices in the Hospitality Industry ..	HRT	225	(1)
Professional Cooking I .....	HRT	281/281L	(2/2)
Professional Cooking I I .....	HRT	381/381L	(2/2)

World Cuisine .....	HRT	324/324L	(2/2)
Introduction to Food Science and Technology .....	FST	125	(4)
Food Chemistry I .....	FST	420/420L	(3/1)
Food Chemistry II .....	FST	426/426L	(3/1)
Food Product Development .....	FST	421/421L	(3/1)
or Culinary Product Development & Evaluation .....	HRT	485	(4)

Total units including prerequisite courses. .... (41)

**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. The project title 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, environmental 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. Mandatory credit/no credit grading basis. Students must pass the ServSafe exam to get credit for this course. 1 lecture discussion.

**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, serviceware, 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. Course fulfills GE Area E. 4 lecture discussions. Product fee required.

**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 207/207A.

**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 project title to be specified in advance. Total credit limited to 8 units. 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 about hospitality marketing management by developing and presenting strategic marketing plans for a hospitality organization. The plan will include a situational analysis, SWOT analysis, mission statement, position statement, and marketing action plan that includes objectives, strategies, tactics and key result measures. 4 lecture discussions. Prerequisite: 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 micro and craft breweries. 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, and managing wine 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, vinicultural 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. The effective use of technology to enhance hospitality operations from the perspectives of the guest, employee, manager, and investor will be discussed. The operational and strategic roles of the internet, global distribution systems, yield management systems, property management systems, foodservice management systems, and club management systems will be applied to problems found in the hospitality industry. Appropriate tools will be identified. 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)**

The student will complete an approved 800-hour minimum Professional Work Experience (PWE) in a hospitality segment that allows the student to apply classroom knowledge with guided practice. The PWE position will offer a variety of tasks relevant to the student's career preparation, an opportunity for autonomy, an opportunity to interact with other employees, and an opportunity to engage in management and/or

supervisory activities for the employer or host property. Fieldwork, including critique and revision of the student's resume, an evaluation of interviewing skills, a personal assessment and performance appraisal, a profile of a hospitality firm which is of interest to the student, and interviews with hospitality managers, will also be required. Professional work experience must be completed after high school and 400 hours must be completed in residence. 4 lecture discussions. 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 hospitality 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 Food and Beverage Operations I (4) Fall, Winter, Spring**

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. 4 lectures/problem-solving. Prerequisites: HRT 281/281L, and HRT 302.

#### **HRT 383L Food and Beverage Operations II (8) Fall, Winter, Spring**

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 eight-hour laboratories. Prerequisite: HRT 382 the preceding quarter.

#### **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. Prerequisite: HRT 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 perspective of the traveler, the entrepreneur, and the host community. Strategic analysis of challenges and opportunities associated with travel and tourism development and investigation of popular international travel destinations. 4 lectures/problem-solving. Prerequisites: HRT 201 and junior standing.

**HRT 420 Club Management Seminar (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 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 (1-4)**

On-the-job training in some phase of hospitality management. The

experience must be new to the student. Student meets with industry representatives and faculty to establish learning objectives and performance reviews. Analytical reports are made periodically to the instructor. One unit credit is granted for each 100 hours of training. 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 451 Disney Internship (12)**

Faculty supervised on-the-job educational experience within a Fortune 100 company: Disney. Student must be accepted by the Disney College Program. Student is also responsible for any materials mandated by Disney. Total internship credits offered are 12 units (offered only for May-December cohort in Disney College Program). Mandatory credit/no credit grading basis.

**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. Student must complete 120 hours of work on this project. 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 and financial markets. 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 multi-unit restaurant and foodservice operations from conception, market analysis, and sensory evaluation roll-out. 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. Instruction is by lecture, laboratory, or a combination.