The University of Alabama College of Human Environmental Sciences Department of Human Nutrition and Hospitality Management

PROGRAM REQUIREMENTS - MAJOR IN HOSPITALITY MANAGEMENT (HM) 2020-2021 Catalog

(120 credit hours required) (On-Campus)

ame CW	/ID Date
State-Wide Articulation and UA Core (53 cr required)	RHM PROGRAM REQUIREMENTS- (35 cr required)
Nritten Composition (6 cr req)	RHM Core:
(3) EN 101 English (3) EN 102 English	(3) RHM 175 Intro to Hospitality Management FSp
Computer or Foreign Language*** (6 cr req)	(3) RHM 241 Mgt. of Food & Beverage Operation FSp
(3)	(3) NHM 250 Principles of Food Preparation FSp
(3)	(3) RHM 251 Hospitality Employee Supervision & Management FSp
lumanities and Fine Arts (12 cr req)*	(3) RHM 274 Hospitality Basic Accounting FSp <u>OR</u> AC 210
(3) Fine Arts Req	· · · · · · · · · · · · · · · · · · ·
(3)	(3) RHM 303 Managing Quality in the Hospitality Industry (<i>W</i>) FSp
(3)	(3) RHM 321 Tourism & Hospitality Industry FSp
COM 123 Public Speaking (HU) recommended	(3) RHM 421 Hospitality Law FSp OR LGS 200 FSp
listory, Social, & Behavioral Sciences (12 cr req)	(1) RHM 469 Internship in Hospitality Management FSpS
(3) History**	(Instructor approval)
(3)	(3) RHM 470 Hospitality Computer Systems FSp
(3)	
latural Sciences and Mathematics (11 cr req)	(3) RHM 474 Managerial Accounting for the Hospitality Industry FSp
(3) Math (≥110)	Preq: RHM 274 or AC 210 Intro to Accounting
(4) NS	(1) RHM 496 Senior Capstone Seminar FSp
(4) NS IES Core Courses (6 cr)	(3) CSM 204 Intro to Personal Financial Planning FSp
(3) HES 100 (HES Freshmen Only)	Electives or Minor courses related to Hospitality Manageme
(3) HES 310	to meet 120 credit hours (total)
Vriting Courses (6 Hrs "W" Required)	
() RHM 303	(3) (3)
() RHM 335 or RHM 370 or RHM 420	(3)(3)
(Note: Writing courses will be met when you	(3)(3)
TE: **Must complete either two semesters of literature or t	wo semesters of a history sequence (Ex: HY 101 & 102).
Concentration (15-18 credits required) Student must	t select a Hospitality Concentration by first semester sophomore year.
Restaurant/Food and Beverage Concentration ² (15 cr)	□Meetings/Event Concentration (18 cr)
(3) RHM 375 Managing Catering Operations FSp (Preq:	(3) RHM 185 Intro to Meetings & Event Industry FSp
NHM 250)	(3) RHM 370 Event Marketing (W) FSp
(3) RHM 377 Restaurant Management and Service F	(3) RHM 380 Convention Trade Show Management FSp
(3) RHM 420 Hospitality Marketing (W) FSp	(3) RHM 425 Risk Management for Meeting & Events FSp (3) RHM 479 Convention Management & Services FSp
(3) RHM 465 Food and Beverage Controls Sp (3) RHM 478 Managing Service in Food and Beverage	(3) RHM 480 Adv. Meetings & Convention Management FSp
Operations F	(c) raminos raminos a contensamina agement cp
Hotel/Lodging Concentration (15 cr)	
(3) RHM 325 Lodging Operations & Management FSp	Sport, Entertainment, & Event Management Concentration (18 cr)
(3) RHM 375 Managing Catering Operations FSp (Preq:	(3) RHM 235 Intro Sport Hospitality Management FSpS
NHM 250	(3) RHM 313 Contemporary Club Management F (3) RHM 335 Sport Tourism (<i>W</i>) F
(3) RHM 420 Hospitality Marketing (W) FSp	(3) RHM 337 Sport and Entertainment Venue Management S
(3) RHM 450 Issues in Hotel & Lodging Management Sp (3) RHM 479 Convention Management & Service FSp	(3) RHM 338 Sport Marketing and Sponsorship F
(o) 13 iiii 47 0 Convention Management & Convice 1 Sp	(3) RHM 436 Current Trends in Sport Hospitality S

Hospitality Internship (RHM 469)- Must be a Junior/Senior and have a minimum GPA of 2.25.

C&BA Sales Specialization: MKT 300, MKT 337, MKT 338, MKT 437. Go to www.cba.ua.edu/sales for more information (Math 100 required for MKT 300. MKT 300 is preq for other courses)

NOTE: CSM 101 or CS 102 is a prerequisite for CSM 441, CSM 445, CSM 447 and CSM 458.

RHM 235 Introduction to Sport Hospitality SSpS2

 KHW 233 Introduction to Sport Hospitality 33p32
 RHM 290 Food and Beverage Trends Summer Interim Only
 RHM 300 Event Planning for Wedding Coordinators Sp, Summer Interim
 RHM 446 *Hospitality Purchasing Sp
 RHM 448 Bar & Beverage Management Sp
 RHM 465 Food and Beverage Controls Sp
 RHM 478 Managing Service in Food and Bev Operations F
 RHM 481 *Special Events, Fairs, and Festivals
 RHM 482 Special Topics in Meetings and Event Management
 CSM 415 Customer Service Management FSp
 CSM 425 Conflict Resolution Workplace FSp
 CSM 437 Developing the Leader Within FSp
 CSM 441 Consumer Communications FSp
 CSM 458 Using Spreadsheets for Financial Decision Making FSp
 CSM 486 Consumer Management of Human Capital