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

PROGRAM REQUIREMENTS - MAJOR IN RESTAURANT AND HOSPITALITY MANAGEMENT
2004-2006 Catalog

Name ______________________________________Concentration ____________ Minor_________________ Date _______

State-Wide Articulation and UA Core

I. Written Composition (6 hrs required)
   ___ (3) EN 101 English F, Sp, S (ENG 101)
   ___ (3) EN 102 English F, Sp, S (ENG 102)

II. Humanities and Fine Arts (12 Hrs Required)*
   ___ (3) Fine Arts Req _______________________
   ___ (3) Literature __________________________
   ___ (3) __________________________
   ___ (3) __________________________

III. Natural Sciences and Mathematics 11 hrs req
   ___ (3) Math ______________________
   ___ (4) NS __________________________
   ___ (4) NS __________________________

IV. History, Social and Behavioral Sciences  (12 hrs required)*
   ___ (3) History
   ___ (3) __________________________
   ___ (3) __________________________
   ___ (3) __________________________

Computer and Foreign Language:
(6 hrs "C" or 1 Yr Same Foreign Language Required)
___ (3) CSM 441 satisfies computer req. F, Sp, I, S, G
___ (3) __________________________

Check prerequisites for C designated courses.

Writing Courses (6 Hrs "W" Required)
___ ( ) Completed CSM 441
___ ( ) Completed RHM 377 or RHM 420

HES CORE (6 Hrs)
___ (3) HES 100 F
___ (3) HES 310 F, Sp, I, S, Q

NOTE: HES 100 is for new freshmen only.
*Must complete either two semesters of
literature or two semesters of history.

RHM PROGRAM REQUIREMENTS

RHM CORE COURSES: (45 hrs required)
___ (3) RHM 175 Intro to Hotel, Restaurant & Hospitality Management*
   (HMM 105)
___ (1) RHM 180 Effective Hospitality Communication
___ (3) NHM 253 Food Science* (CUA 110 or HEC 221)
___ (4) NHM 374 Quantity Food Production & Service (CUA 122)
   (Preq: NHM 253)
___ (3) RHM 303 Managing Quality in the Hospitality Industry
___ (3) RHM 356 Human Resources Management (HMM 260)
___ (3) RHM 420 Hospitality Marketing (W)*
___ (3) RHM 421 Hospitality Law* (HMM 252)
___ (4) RHM 474 Managerial Accounting for the Hospitality Industry*
   (Preq: Accounting) (HSM 132)
___ (1) RHM 496 RHM Senior Seminar
   (Preq: Senior Standing in RHM)
___ (3-4) Accounting (BUS 210 or 241)
___ (4) RHM 468 Practicum in Hospitality Management
   (Preq: Permission of Instructor) (HSM 123)

OR
___ (4) RHM 469 Internship In Hospitality Management
   (Preq: Meet Internship criteria)
___ (3) RHM Major Elective (Group 1)
___ (3) RHM Major Elective (Group 1)
___ (3) RHM Major Elective (Group 1 or 2)

MINOR IN BUSINESS OR
AH&LA HOSPITALITY MANAGEMENT CERTIFICATE
Student must select from minor or certificate program by first semester, Sophomore
year. Others minors must be approved by advisor.

Business Minor: (18-21 Hours)
NOTE: Courses in C&BA at 300 level and above require students to have
completed 55 hours before being enrolled. Minor sheet must be on file with
advisor by first semester Junior year.

OR
AH&LA Hospitality Operations Certificate (18 hours)
Students must obtain a score of 70% or better on final exams in all courses
required for the AH&LA certificate.

Required Courses:
___ (3) RHM 241 Management of Food and Beverage Ops.*
___ (3) RHM 251 Hospitality Employee Supervision & Mgt*
___ (3) RHM 285 Food Safety & Risk Management (CUA 102 or 112)
___ (3) RHM 325 Lodging Operations & Mgt* (Preq: RHM 175)(HSM 203)
or RHM 332 Front Office Procedures
___ (3) RHM 377 Restaurant Management & Service
___ (3) RHM Major Elective (Group 1 or 2)

* Courses required for AH & LA Hospitality Operations
Electives: Total Credit Hours Must Equal 120

Electives: (Group 1)

- RHM 313 Contemporary Club Management
- RHM 325 Lodging Operations and Management
  or RHM 332 Front Office Procedures
- RHM 355 Hospitality Industry Training
- RHM 377 Restaurant Management & Service
- RHM 380 Introduction to Trade Show & Convention Mgt
- RHM 480 Advanced Meetings & Convention Mgt

Electives: (Group 2)

- RHM 241 Management of Food and Beverage Operations
- RHM 251 Hospitality Employee Supervision & Management
- RHM 280 Facilities Management
- RHM 285 Food Safety & Risk Management (CUA 105)
- RHM 286 Professional Development for Hospitality Managers
- RHM 300 Event Planning for Wedding Coordinators
- RHM 375 Managing Catering Operations
- RHM 321 Tourism and the Hospitality Industry
- RHM 338 Rooms Division Management
- RHM 370 Marketing of Hospitality Services
- RHM 387 Hotel/Motel Security Management
- RHM 446 Hospitality Purchasing
- RHM 448 Bar & Beverage Management
- RHM 465 Food and Beverage Controls
- RHM 470 Hospitality Industry Computer Systems
- RHM 480 Advanced Meetings & Convention Mgt
- RHM 490 Directed Individual Study
- CSM 425 Consumer Conflict Resolution
- CSM 437 Developing the Leader Within
- CSM 475 Entrepreneurship in HES
- CSM 480 E-Commerce
- HES 450 Volunteerism and Civic Responsibility

RHM Major Electives: (Group 1)

- RHM 313 Contemporary Club Management
- RHM 325 Lodging Operations and Management
  or RHM 332 Front Office Procedures
- RHM 355 Hospitality Industry Training
- RHM 377 Restaurant Management & Service
- RHM 380 Introduction to Trade Show & Convention Mgt
- RHM 480 Advanced Meetings & Convention Mgt

RHM Major Electives: (Group 2)

- RHM 241 Management of Food and Beverage Operations
- RHM 251 Hospitality Employee Supervision & Management
- RHM 280 Facilities Management
- RHM 285 Food Safety & Risk Management (CUA 105)
- RHM 286 Professional Development for Hospitality Managers
- RHM 300 Event Planning for Wedding Coordinators
- RHM 375 Managing Catering Operations
- RHM 321 Tourism and the Hospitality Industry
- RHM 338 Rooms Division Management
- RHM 370 Marketing of Hospitality Services
- RHM 387 Hotel/Motel Security Management
- RHM 446 Hospitality Purchasing
- RHM 448 Bar & Beverage Management
- RHM 465 Food and Beverage Controls
- RHM 470 Hospitality Industry Computer Systems
- RHM 480 Advanced Meetings & Convention Mgt
- RHM 490 Directed Individual Study
- CSM 425 Consumer Conflict Resolution
- CSM 437 Developing the Leader Within
- CSM 475 Entrepreneurship in HES
- CSM 480 E-Commerce
- HES 450 Volunteerism and Civic Responsibility

RHM 468 Practicum in Hospitality Management (4 cr hrs)

- Part A or F Semester Completed _____________________
- Part B Semester Completed _____________________
- Part C Semester Completed _____________________
- Part D Semester Completed _____________________
- Part E Semester Completed _____________________

RHM 469 – Hospitality Internship (4 cr hrs)

Location:

Semester Taken:

Suggested Courses for:

Restaurant/Food and Beverage Management

- RHM 285 Food Safety & Risk Management (CUA 105)
- RHM 313 Contemporary Club Management
- RHM 377 Restaurant Mgt & Service
- RHM 448 Bar and Beverage Management
- RHM 465 Food and Beverage Controls

Hotel/Lodging Management

- RHM 325 Lodging Operations & Mgt
- RHM 338 Rooms Division Management
- RHM 377 Restaurant Mgt & Service
- RHM 387 Hotel/Motel Security Management
- RHM 470 Hospitality Industry Computer Systems

Convention/Meetings Management

- RHM 300 Event Planning for Wedding Coordinators
  or CSM 425 Consumer Conflict Resolution
  or CSM 475 Entrepreneurship
- RHM 375 Managing Catering Operations
- RHM 321 Tourism and the Hospitality Industry
- RHM 380 Introduction to Trade Show & Convention Mgt
- RHM 480 Advanced Meetings & Convention Mgt

Revised: 2/10/04