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

lame(Concentration	Minor	Date
		RHM PROGRAM REQUIREME	
State-Wide Articulation and UA Core		RHM CORE COURSES: (45 hrs re	equired)
I. Written Composition (6 hrs required)		(3) RHM 175 Intro to Hotel, Restaurant & Hospitality Management*	
(3) EN 101 English F, Sp, S (ENG 101) (3) EN 102 English F, Sp, S (ENG 102)		(HMM 105)	
		(1) RHM 180 Effective Hospital	ity Communication
II. Humanities and Fine Arts (12 Hrs Required)*		(3) NHM 253 Food Science* (C	UA 110 or HEC 221)
(3) Fine Arts Req		(4) NHM 374 Quantity Food Pro	oduction & Service (CUA 122)
(3) Literature		(Preq: NHM 253)	
(3)		(3) RHM 303 Managing Quality	in the Hospitality Industry
		(3) RHM 356 Human Resources	s Management (HMM 260)
III. Natural Sciences and Mathematics 11 hrs req (3) Math (4) NS (4) NS (4) NS (5) IV. History, Social and Behavioral Sciences (12 hrs req		(3) RHM 420 Hospitality Market	ing (W)*
		(3) RHM 421 Hospitality Law* (I	HMM 252)
		(4) RHM 474 Managerial Accou	nting for the Hospitality Industry*
	quirod*	(Preq: Accounting) (HSM	132)
(3) History	<u>quireu)</u>	(1) RHM 496 RHM Senior Semi	nar
(3)		(Preq: Senior Standing in	RHM)
(3) (3)		(3-4) Accounting (BUS 210 or 2	241)
(3)		(4) RHM 468 Practicum in Hosp	oitality Management
Computer and Foreign Language:		(Preq: Permission of Instru	uctor) (HSM 123)
(6 hrs "C" or 1 Yr Same Foreign Language Requir (3) CSM 441 satisfies computer req. F, Sp, I	red) LSG	OR	
(3)	i, 5, G	(4) RHM 469 Internship In Hosp	oitality Management
Check prerequisites for C designated courses.		(Preq: Meet Internship criter	ia)
Writing Courses (6 Hrs "W" Required) () Completed CSM 441		(3) RHM Major Elective (Group	1)
		(3) RHM Major Elective (Group	1)
Completed RHM 377 or RHM 420		(3) RHM Major Elective (Group	1 or 2)
HES CORE (6 Hrs)	Г	MINOR IN PURINERS OF	
(3) HES 100 F		MINOR IN BUSINESS OR AH&LA HOSPITALITY MANAG	SEMENT CERTIFICATE
(3) HES 310 F, Sp, I, S, Q		Student must select from minor or certific	cate program by first semester, Sophomore
NOTE: HES 100 is for new freshmen only.		year. Others minors must be approve	ed by advisor.
*Must complete either two semesters of		Business Minor: (18-21 Hours)	
literature or two semesters of history.			rel and above require students to have
			rolled. Minor sheet must be on file wit
		advisor by first semester Junior year OR	·.
		AH&LA Hospitality Operations	s Certificate (18 hours)
			6 or better on final exams in all course
		Required Courses:(3) RHM 241 Management of F	ood and Beverage Ops.*
		(3) RHM 251 Hospitality Emplo	yee Supervision & Mgt*
		(3) RHM 285 Food Safety & R	isk Management (CUA 102 or 112)
			ns & Mgt* (Preq: RHM 175)(HSM 20 3
		or RHM 332 Front Office Pr	rocedures
		(3) RHM 377 Restaurant Mana	gement & Service
		(3) RHM Major Elective (Group	p 1 or 2)

^{*} Courses required for AH & LA Hospitality Operations

Electives: Total Credit Hours Must Equal 120	University Core 50 cr. Hours		
()	RHM Core 45 cr. hours		
	Minor/AHMA Certificate 18-21 cr. hours		
	Electives 1 or more to meet 120 credit hours		
	RHM 468 Practicum in Hospitality Management (4 cr hrs)		
	Part A or F Semester Completed		
(RHM 175 is a Prerequisite for all RHM elective courses)	Part B Semester Completed		
RHM Major Electives: (Group 1)	Part C Semester Completed		
RHM 313 Contemporary Club Management	Part D Semester Completed		
RHM 325 Lodging Operations and Management	Part E Semester Completed		
or RHM 332 Front Office Procedures			
RHM 355 Hospitality Industry Training	RHM 469 – Hospitality Internship (4 cr hrs)		
RHM 377 Restaurant Management & Service	Location:		
RHM 380 Introduction to Trade Show & Convention Mgt	Semester Taken:		
RHM 480 Advanced Meetings & Convention Mgt			
	Suggested Courses for:		
RHM Major Electives: (Group 2)	Restaurant/Food and Beverage Management RHM 285 Food Safety & Risk Management (CUA 105) RHM 313 Contemporary Club Management RHM 377 Restaurant Mgt & Service		
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 448 Bar and Beverage Management		
RHM 286 Professional Development for Hospitality Managers	RHM 465 Food and Beverage Controls		
RHM 300 Event Planning for Wedding Coordinators			
RHM 375 Managing Catering Operations	<u>Hotel/Lodging Management</u>		
RHM 321 Tourism and the Hospitality Industry	RHM 325 Lodging Operations & Mgt RHM 338 Rooms Division Management		
RHM 338 Rooms Division Management			
RHM 370 Marketing of Hospitality Services	RHM 377 Restaurant Mgt & Service		
RHM 387 Hotel/Motel Security Management	RHM 387 Hotel/Motel Security Management		
RHM 446 Hospitality Purchasing	RHM 470 Hospitality Industry Computer Systems		
RHM 448 Bar & Beverage Management			
RHM 465 Food and Beverage Controls	Convention/Meetings Management		
RHM 470 Hospitality Industry Computer Systems	RHM 300 Event Planning for Wedding Coordinators		
RHM 478 Managing Service in Food and Bev. Opers.	or CSM 425 Consumer Conflict Resolution		
RHM 490 Directed Individual Study	or CSM 475 Entrepreneurship		
CSM 425 Consumer Conflict Resolution	RHM 375 Managing Catering Operations RHM 321 Tourism and the Hospitality Industry RHM 380 Introduction to Trade Show & Convention Mgt		
CSM 437 Developing the Leader Within			
CSM 475 Entrepreneurship in HES			
CSM 480 E-Commerce	RHM 480 Advanced Meetings & Convention Mgt		
HES 450 Volunteerism and Civic Responsibility			

Revised: 2/10/04