

**PROGRAM REQUIREMENTS - MAJOR IN RESTAURANT, HOTEL AND MEETINGS MANAGEMENT
2006-2008 Catalog**

Name _____ Concentration _____ Minor _____ Date _____

State-Wide Articulation and UA Core

I. Written Composition (6 hrs required)

- ___ (3) EN 101 English
- ___ (3) EN 102 English

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.
- ___ (3) _____

Check prerequisites for C designated courses.

Writing Courses (6 Hrs "W" Required)

- ___ () **Completed CSM 441
- ___ () Completed RHM 377 or RHM 420 or RHM 303

HES CORE (6 Hrs)

- ___ (3) HES 100
- ___ (3) HES 310

NOTE: HES 100 is for new freshmen only.

*Must complete either two semesters of literature or two semesters of history.

**CSM 101 or CS 102 prerequisite for CSM 441 and CSM 445

RHM PROGRAM REQUIREMENTS

RHM CORE COURSES: (45 hrs required)

- ___ (3) **RHM 175** Intro to Hotel, Restaurant & Hospitality Management*
- ___ (1) **RHM 180** Effective Hospitality Communication
- ___ (3) **NHM 253** Food Science
- ___ (1) **RHM 286** Professional Development for Hospitality Managers
- ___ (4) **RHM 375** Managing Catering Operations (Prerequisite: NHM 253) or **NHM 374** Quantity Food Production & Service (Prerequisite: NHM 253)
- ___ (3) **RHM 303** Managing Quality in the Hospitality Industry (W)
- ___ (3) **RHM 356** Human Resources Management***
- ___ (3) **RHM 420** Hospitality Marketing (W)*
- ___ (3) **RHM 421** Hospitality Law *
- ___ (4) **RHM 474** Managerial Accounting for the Hospitality Industry*
- ___ (1) **RHM 496** Hotel, Restaurant & Convention Management Seminar (Prerequisite: Senior Standing in RHM)
- ___ (4) **RHM 468** Practicum in Hospitality Management (Prerequisite: Permission of Instructor)

OR

- ___ (4) **RHM 469** Internship In Hospitality Management (Prerequisite: Meet Internship criteria)
- ___ (3) **CSM Elective** (Group 3)
- ___ (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 OPERATIONS 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 69% or better on final exams in AH&LA designated courses (*) to receive the AH&LA certificate.

Required Courses:

- ___ (3) **RHM 241** Management of Food and Beverage Operations. *
- ___ (3) **RHM 251** Hospitality Employee Supervision & Management*
- ___ (3) **RHM 285** Food Safety & Risk Management
- ___ (3) **RHM 325** Lodging Operations & Mgt * or **RHM 332** Front Office Procedures (On-line only)
- ___ (3) **RHM 377** Restaurant Management & Service* (W)
- ___ (3) **RHM Major Elective** (Group 1 or 2)

*Courses required for AH&LA Certificate include: RHM 175, RHM 420, RHM 421, RHM 474, RHM 241, RHM 251, RHM 325, RHM 377

Electives: Total Credit Hours Must Equal 120

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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 175 is a Prerequisite for all RHM elective courses)

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 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: _____

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
- 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 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 478** Managing Service in Food and Beverage
Operations
- RHM 479** Convention Management and Service
- RHM 490** Directed Individual Study
- NHM 302** Nutrition for Restaurant Managers

CSM Electives: (Group 3) Select one from this group.

- CSM 204** Introduction to Personal Financial Planning
- CSM 381** Consumer Marketing Management
- CSM 410** Personal Retirement Planning and Employee Ben.
- CSM 415** Customer Service
- CSM 425** Consumer Conflict Resolution
- CSM 437** Developing the Leader Within
- CSM 454** Personal Income Tax Management/Planning
(CSM 204 prerequisite for CSM 454)
- CSM 475** Entrepreneurship in HES
- CSM 480** E-Commerce at HES
- CSM 486** Consumer/Employee Assistance Programs