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

PROGRAM REQUIREMENTS - MAJOR IN RESTAURANT, HOTEL AND MEETINGS MANAGEMENT 2013-2014 Catalog

(120 credit hours required)
(On-Campus)

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State-Wide Articulation and UA Core	RHM PROGRAM REQUIREMENTS			
I Written Composition (6 hrs required)	<u> </u>			
I. Written Composition (6 hrs required) (3) EN 101 English	RHM CORE COURSES: (15-16 hrs required)			
(3) EN 102 English	(3) RHM 175 Intro to Hotel, Restaurant & Hospitality Management			
(-) g	(3) RHM 251 Hospitality Employee Supervision & Management			
II. Humanities and Fine Arts (12 Hrs Required)*	(1) RHM 286 Professional Development for Hospitality Managers			
(3) Fine Arts Req	(Freshman/sophomore students only)			
(3) Literature**	(3) RHM 303 Managing Quality in the Hospitality Industry (W)			
(3)	(2) RHM 468 Practicum in Hospitality Management OR			
(3)(3) *COM 123 Public Speaking (HU) recommended				
com in the same opening (i.e., i.e.,	(1) RHM 469 Internship In Hospitality Management ¹			
III. Natural Sciences and Mathematics (11 hrs req)	(3) RHM 474 Managerial Accounting for the Hospitality Industry			
(3) Math	Preq: AC 210 Intro to Accounting (Preq: EC 110)			
(4) NS	(1) RHM 496 Hotel, Restaurant & Convention Mgt Seminar			
(4) NS	Electives Related to Major or Minor: (15-21 hrs required)			
	(3) AC 210 or equiv from community college (Preq. for RHM 474)			
IV. History, Social and Behavioral Sciences (12 hrs required)	(3)			
(3) History**				
(3)	(3)			
(3) (3) EC 110 Principles of Microeconomics	(3)			
(Preq: Math 100 or 110 or 112)	(3)			
(1 1 0 q 1 main 100 of 110 of 112)	RHM Concentration (30-31 hours)			
Computer and Foreign Language:***	Student must select a RHM Concentration by first semester sophomore year.			
(3-4)	□ Restaurant/Food and Beverage Concentration: 2 (30 hr)			
(3-4)	(3) NHM 253 Food Science			
***SP 101/102 or 103 recommended	(3) RHM 285 Food Safety & Risk Mgt (3) RHM 356 Human Resources Management			
SF 101/102 of 103 recommended	(3) RHM 375 Managing Catering Operations			
Writing Courses (6 Hrs "W" Required)	(3) RHM 377 Rest Mgt and Service (W)			
() RHM 303	(3) RHM 420 Hospitality Marketing (W)			
() RHM 420 or RHM 377 or RHM 425	(3) RHM 421 Hospitality Law (3) RHM 465 Food and Beverage Controls			
LIEC CORE (C.Lizz)	(3) RHM 478 Managing Service in Food and Beverage Operation			
HES CORE (6 Hrs) (3) HES 100 (Freshmen Only)	(3) CSM 204 Personal Financial Planning OR			
(3) HES 310	CSM 425 Consumer Conflict Resolution			
(0)200.0	□ <u>Hotel/Lodging Concentration</u> (30 hr) (3) NHM 253 Food Science			
NOTE:	(3) RHM 241 Mgt of Food & Beverage Operations			
**Must complete either two semesters of literature or two semesters of history.	(3) RHM 285 Food Safety & Risk Management			
of two semesters of history.	(3) RHM 325 Lodging Operations & Management			
¹ Hospitality Internship (RHM 469)	or RHM 332 Front Office Management(3) RHM 375 Managing Catering Operations			
Must be a Junior/Senior and have a minimum GPA of 2.25.	(3) RHM 387 Hotel/Motel Security Management			
² Manage First Professional (MFP) Certification	(3) RHM 420 Hospitality Marketing (W)			
Must complete RHM 285, RHM 356, RHM 377, RHM 478, RHM 465,	(3) RHM 421 Hospitality Law (3) RHM 479 Hotel Sales & Event Services			
& RHM 105, pass all end of course certification exams & document	(3) RHM 450 Issues in Hotel & Lodging Management			
800 hours of industry related experience.				
Certified Hospitality Supervisor (CHS) Must complete	□ Meetings/Event Concentration (31 hr)			
RHM 469 Hospitality Internship and pass CHS exam.	(3) RHM 185 Intro to Meetings & Event Industry			
C&BA Sales Certification: MKT 300, MKT 337, MKT 338,	(3) RHM 321 Tourism & the Hospitality Industry (3) RHM 370 Event Marketing			
MKT 437 Go to: www.cba.ua.edu/sales	(3) RHM 380 Intro to Trade Show Management			
(Math 100 required for MKT 300. MKT 300 preq for other courses)	(4) RHM 385: Event Leadership, Programming and Problem Solv			
NOTE: CSM 101 or CS 102 is a prerequisite for CSM 441, CSM 445,	(3) RHM 479 Hotel Sales & Event Services (3) RHM 480 Adv Meetings & Convention Mgt			
CSM 447 and CSM 458	(3) RHM 425 Risk Management for Meeting Professionals (W)			
	(3) RHM Elective			
	(3) HES 460 Sport Management OR			
	MKT 337 Professional Selling (Preq: MKT 300)			

	oncentration (30 hr)							
	M 241 Management of Food & Bev Ops or M 377 Restaurant Mgt & Service (W)	University Core	55	cr. Hours				
	M 253 Food Science	RHM Core	15	cr. Hours				
	M 285 Food Safety and Risk Mgt	RHM Concentration	on 30-3	1 cr. Hours				
	M 375 Managing Catering Operations IHM 374 Quantity Food Prod & Svc	Electives	Electives Enough to meet 120 credit hours					
(3) RHI	M 325 Lodging Operations & Mgt							
	HM 332 Front Office Mgt	RHM 468 Practicum in Hospitality Management (2 credit hrs)						
	M 355 Hospitality Industry Training or M Elective	Part A Semester Completed						
(3) RHI	M 356 Human Resources Mgt or		-					
	/ Elective	Part B	-	leted				
	M 420 Marketing (W) or RHM 370 Event Marketing	Part C		leted				
	M 421 Hospitality Law or	Part D	Semester Comp	leted				
	M 425 Risk Mgt for Meeting Professionals (W) or							
	S 200 Legal Environment of Business M, CSM or MGT Elective	RHM 469 – Hospitality Internship (1 cr. hr) Must have GPA of 2.25 or greater and be a						
(0)	.,, com or mor 2.55	junior or senior to	qualify.					
		Location						
	Total Credit Hours Must Equal 120	Location:						
		Semester Taken:						
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(RHM 175 is	a prerequisite for all RHM elective courses)							
RHM Elect	ives:							
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	105 Nutrition for Restaurant Managers							
	241 Management of Food and Beverage Operations							
RHM 2	285 Food Safety & Risk Management							
RHM 2	290 Food and Beverage Trends							
RHM 3	800 Event Planning for Wedding Coordinators							
RHM 3	313 Contemporary Club Management							
RHM 3	322 Cruise Tourism							
RHM 3	325 Lodging Operations and Management							
	√ 332 Front Office Procedures							
	345 Operations Mgt in the Gaming Industry							
	855 Hospitality Industry Training							
	356 Human Resources Management							
RHM 3	R77 Restaurant Management & Service							
RHM 3	387 Hotel/Motel Security Management							
RHM 4	125 Risk Management for Meeting Professionals (W)							
RHM 4	146 Hospitality Purchasing							
RHM 4	148 Bar & Beverage Management							
	165 Food and Beverage Controls							
	178 Managing Service in Food and Bev Operations							
	481 Special Events, Festivals and Fairs							
	182 Special Topics in Meetings and Event Management							
HES 4	60 Sports Management							
CSM 2	204 Introduction to Personal Financial Planning							
CSM 4	15 Customer Service							
CSM 4	25 Consumer Conflict Resolution							
CSM 4	37 Developing the Leader Within			Dov	rised: 11/9/2011			
	158 Using Spreadsheets for Financial Decision Making			Rev	130u. 11/7/2011			
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CSM 486 Consumer Management of Human Capital