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

PROGRAM REQUIREMENTS - MAJOR IN RESTAURANT AND HOSPITALITY MANAGEMENT
(On-Line Program, 120 credit hours required)
2016-2017 Catalog

Name____________________________________CWID________________________Date________

**State-Wide Articulation and UA Core 53 hrs**

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

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) EC 110 Principles of Microeconomics
          (Preq: Math 100 or 110 or 112)

Computer and Foreign Language**:
(6 hrs “C” or 1 Yr Same Foreign Language Required)
   ___(3) CSM 445
   ___(3) CSM 447 or CS 285

***SP 101/102 or 103 recommended as Foreign Language
**CS 102 preq for all computer courses, does not count towards computer course requirement

Check prerequisites for C designated courses.

Writing Courses (6 Hrs “W” Required)
   ___(3) Completed RHM 303
   ___(3) Completed RHM 420

HES CORE (3 Hrs)
   ___(3) HES 103 F, Sp, S (freshmen or new online students only)
   ___(3) HES 310 F, Sp, I, S, Q

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

**RHM PROGRAM REQUIREMENTS**

**RHM CORE COURSES: (56 hrs required)**

   ___(3) RHM 175 Intro to Hotel, Restaurant & Hospitality Management
   ___(3) RHM 185 Intro to Meetings & Event Industry
   ___(3) RHM 241 Management of Food and Beverage Operations
   ___(3) NHM 250 Principles of Food Preparation
   ___(3) RHM 251 Hospitality Employee Supervision & Management
   ___(3) RHM 274 Hospitality Basic Accounting
   ___(3) RHM 285 Food Safety and Risk Management
   ___(3) **RHM 303 Managing Quality in the Hospitality Industry
   ___(3) RHM 321 Tourism & the Hospitality Industry
   ___(3) RHM 332 Front Office Management or RHM 325 Lodging
          Operations & Mgt
   ___(3) RHM 355 Hospitality Industry Training
   ___(3) NHM 374 Quantity Food Production & Service
          Preq: NHM 250
   ___(3) **RHM 420 Hospitality Marketing
   ___(3) RHM 421 Hospitality Law
   ___(1) RHM 469 Practicum in Hospitality Management
          Preq: Permission of Instructor
   ___(3) RHM 470 Hospitality Information/Computer Systems
   ___(3) RHM 474 Managerial Accounting for the Hospitality Industry
          Preq: RHM 274 or Accounting 210 (Preq: EC 110)
   ___(3) RHM 479 Hotel Sales & Event Services
   ___(1) RHM 496 Hotel, Restaurant, & Convention Mgt Seminar
          Preq: Senior Standing in RHM
   ___(3) CSM 204 Personal Finance Planning

** Must be taken to meet RHM Core requirements and to meet UA Core Writing Course requirements.

Electives - Choose from RHM courses or other courses available through Distance Learning 11-14 hours (to meet 120 hours minimum)

Electives:
   ___( ) ______________________________________
   ___( ) ______________________________________
   ___( ) ______________________________________
   ___( ) ______________________________________

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Electives:

___ CSM 415 Customer Service Management
___ CSM 425 Consumer Conflict Resolution
___ CSM 437 Developing the Leader Within
___ CSM 447 Digital Resources & Multimedia Electronic Portfolios and Internet Application
___ CSM 475 Entrepreneurship in HES
___ CSM 480 E-Commerce
___ CSM 486 Consumer Management of Human Capital
___ HES 450 Volunteerism and Civic Responsibility

NOTE: Other electives may be selected upon approval of the advisor.

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RHM 468 Practicum in Hospitality Management (1 credit hr)
Location:
Semester Taken:

Comments: