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

PROGRAM REQUIREMENTS - MAJOR IN RESTAURANT AND HOSPITALITY MANAGEMENT
2002-2004 Catalog

Name ______________________________________Concentration ___________________Minor_________________ Date _______

State-Wide Articulation and UA Core

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) __________________________

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.

F = Fall    Sp = Spring  I = Interim  S = Summer
Q = Quest   G = Goals

RHM PROGRAM REQUIREMENTS

RHM CORE COURSES: (45 hrs required)
   ___ (3) RHM 175 Intro to Hotel, Restaurant & Hospitality Management, F, Sp, S, Q, G
   ___ (1) RHM 180 Effective Hospitality Communication (F,Sp)
   ___ (3) NHM 253 Food Science F, Sp, S
   ___ (4) NHM 374 Quantity Food Production & Service
      (Freq: NHM 253) F, Sp
   ___ (3) RHM 303 Managing Quality in the Hospitality Industry F, G
   ___ (3) RHM 356 Human Resources Management, S,G
   ___ (3) RHM 420 Hospitality Marketing (W), S,G
   ___ (3) RHM 421 Hospitality Law F, G
   ___ (4) RHM 474 Managerial Accounting for the Hospitality Industry
      (Freq: Accounting), F, G
      ___ (1) RHM 496 RHM Senior Seminar, F, Sp
      (Freq: Senior Standing in RHM)
   ___ (4) AC 210 F, Sp, S
   ___ (4) RHM 468 Practicum in Hospitality Management
      (Freq: Permission of Instructor)

OR
   ___ (4) RHM 469 Internship In Hospitality Management
      (Freq: 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 Management 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. G
   ___ (3) RHM 251 Hospitality Employee Supervision & Mgt, G
   ___ (3) RHM 285 Food Safety & Risk Management, S, G
   ___ (3) RHM 325 Lodging Operations & Mgt (Freq: RHM 175), F
      or RHM 332 Front Office Procedures, G
   ___ (3) RHM 377 Restaurant Management & Service, F,G
   ___ (3) RHM Major Elective (Group 1 or 2)

Other courses required for AH&LA Certificate are taken as part of RHM Core: RHM 175, RHM 420, RHM 421, RHM 474
Electives: Total Credit Hours Must Equal 120

- ________________________
- ________________________
- ________________________
- ________________________
- ________________________
- ________________________
- ________________________
- ________________________

(RHM 175 is a Prerequisite for all RHM elective courses)

RHM Major Electives: (Group 1)

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

RHM Major Electives: (Group 2)

- RHM 241 Management of Food and Beverage Operations (G)
- RHM 251 Hospitality Employee Supervision & Management (G)
- RHM 280 Facilities Management (G)
- RHM 285 Food Safety & Risk Management (Sp, G)
- 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 (G)
- RHM 338 Rooms Division Management (G)
- RHM 370 Marketing of Hospitality Services (G)
- RHM 387 Hotel/Motel Security Management (G)
- RHM 446 Hospitality Purchasing (G)
- RHM 448 Bar & Beverage Management (G)
- RHM 465 Food and Beverage Controls (G)
- RHM 470 Hospitality Industry Computer Systems
- RHM 475 Entrepreneurship in HES (F, Sp)
- CSM 425 Consumer Conflict Resolution (F,Sp,G)
- CSM 437 Developing the Leader Within (I)
- CSM 475 Entrepreneurship in HES (F, Sp)
- CSM 480 E-Commerce (F, Sp)
- HES 450 Volunteerism and Civic Responsibility (F,Sp)

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

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<tr>
<th>RHM 468 Practicum in Hospitality Management (4 cr hrs)</th>
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<tr>
<td>Part A or F Semester Completed _____________________</td>
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<td>Part B Semester Completed __________________________</td>
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<td>Part C Semester Completed __________________________</td>
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<td>Part D Semester Completed __________________________</td>
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<td>Part E Semester Completed __________________________</td>
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<tr>
<th>RHM 469 – Hospitality Internship (4 cr hrs)</th>
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<td>Location:</td>
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<td>Semester Taken:</td>
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Suggested Courses for:

- **Restaurant/Food and Beverage Management**
  - RHM 285 Food Safety & Risk Management
  - 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: 7/26/02