



Hospitality and Tourism Management
Bachelor of Science
 Effective Fall 2017

Name: _____

Beginning Date: _____ NMU IN: _____

Course	Credit	Grade	Tran/Sub	Year
General Education (30-40)				
<i>Effective Communication (8 credits)</i>				
EN 111 College Composition I	4			
EN 211 College Composition II	4			
<i>Quantitative Reasoning and Analysis (one course)</i>				
<i>Social Responsibility in a Diverse World (one course)</i>				
<i>Integrative Thinking (one course)</i>				
<i>Human Expression (one course)</i>				
<i>Persepectives on Society (two courses)</i>				
<i>Scientific Inquiry (two courses)</i>				
Technical Concentration* (52)				
HM 101 Hospitality Math	4			
HM 111 Food Service Sanitation	2			
HM 112 Introduction to the Tourism and Hospitality Industry	4			
HM 115 Professional Cooking I	4			
HM 210 Supervision in the Hospitality Industry	4			
HM 214 Cost Control for the Hospitality Industry	4			
HM 220 Hospitality Human Resources	4			
HM 225 Banquets and Catering	4			
HM 226 Purchasing for the Hospitality Industry	2			
HM 245 Hospitality Accounting and Revenue Management	4			
HM 310 Menu Analysis Design	4			
HM 330 Beverage and Bar Management	4			
HM 450 Hospitality Operations Plan and Design	4			
HM 480 Current Issues in the Hospitality Industry	4			
Other Required Courses (8)				
MGT 221 Business Law I: Legal Environment of Business	4			
MKT 230 Introduction to Marketing	4			

Course	Credit	Grade	Tran/Sub	Year
Curriculum Electives (6-8) Any course listed below				
BC 415 Intercultural Communications	4			
GC 269 Introduction to Sustainability	2			
GC 316 Geography of Tourism	4			
GC 317 Geography of Food Systems	4			
HM 116 Professional Baking I	4			
HM 125 Professional Baking II	4			
HM 202 Baking Basics	2			
HM 203 Pastry Techniques	2			
HM 204 Artisan Breads	2			
HM 205 Food and Film	4			
HM 340 Introduction to Food Science	3			
HM 400 Introduction to Wine Studies	4			
HN 362 Cultural Food Patterns	4			
MGT 240 Organizational Behavior & Management	4			
RE 110 Introduction to Leisure	2			

Emphasis Tracks -- Pick one (other track courses count as HM elective)

Food Service and Culinary Management Track (14 credits)				
HM 120 Professional Cooking II	4			
HM 201 Food Service Nutrition	3			
HM 221 Hospitality Service Management	4			
HM 315 Multi-Cultural Foods	3			

Lodging and Tourism Management Track (14 credits, select from the following)				
HM 240 Introduction to Lodging Operations	3			
HM 260 Front Office Operations	3			
HM 312 Travel and Tourism Management	4			
HM 318 Resort Development	4			
HM 320 Introduction to Gaming Management	3			

General Electives (Number required will vary to meet 120 minimum credits)				

Total Credits Required for Degree

120

*Requires a 2.25 or better in all technical concentration courses.

Graduation Requirements: (1) a laboratory science course; (2) a world cultures course; (3) written English competency; and (4) mathematics competency

Laboratory Science Course

World Cultures Course (3 or more credits)

All students must sign-up for graduation when they pre-register for their last semester