Objectives: Upon completion of this course students should be able to: define the components of the hospitality industry and fluently discuss the industry evolution.

Attendance: Is required.


Programming/Projects: Two (2) hospitality management interview papers, Four (4) hospitality tours and reports

Exams/Quizzes: Three exams and possible daily quizzes.

Evaluation:  
- Quizzes and/or Exams: 25%
- Industry speaker summaries: 15%
- Interviews: 25%
- Homework: 15%
- Participation & Attendance: 20%
HOSP 2101-002
Introduction to Hospitality Management
Brian Tyrrell
MWF 1120-12:25
Fall 2006

Objectives: To provide the student with a basic understanding of the lodging and food service industries by tracing the industries’ growth and development, reviewing the organization of hotel and food service industries by tracing the industries’ growth and development, reviewing the organization of hotel and food beverage operation and focusing on industry opportunities and future trends. Complex interrelationships involved in the business will be explained and the student will become acquainted with the variety of career opportunities available within the hospitality industry.

Required Texts: An Introduction to Hospitality Today, 5TH ed. Rocco M. Angelo and Andrew N. Vladimir
HOSP 2101-003
Intro. To Hospitality Management, W2
Donna Albano
Tuesday Thursday 8:30-10:20
Fall 2006

Objectives: To provide the student with a basic understanding of the lodging and food service industries by tracing the industries’ growth and development, reviewing the organization of hotel and food service industries by tracing the industries’ growth and development, reviewing the organization of hotel and food beverage operation and focusing on industry opportunities and future trends. Complex interrelationships involved in the business will be explained and the student will become acquainted with the variety of career opportunities available within the hospitality industry.

Attendance: Attendance and tardiness do affect your grade. The information received in lectures, class exercises, quizzes, and field trips is of integral importance to the course content. Participation is 20% of your grade and it is not possible to participate when not in class.


Required Texts: An Introduction to Hospitality Today, 5TH ed. Rocco M. Angelo and Andrew N. Vladimir

Programming/Projects: Three (3) short papers @ 1-2 pages (Industry Journals), Four (4) hospitality tours and reports

Evaluation: Exams/Quizzes: 3 exams
Quizzes and/or Exams 25%
Hospitality Tour & Speaker Summaries 20%
*Current Topics (3) 25%
Homework 10%
Participation & Attendance 20%
Objectives: To develop an appropriate knowledge base for the food and beverage area of the hospitality industry, including: customers, operations and employees. Also covers purchasing, liquor and wine bar operations.

Prerequisites: None

Attendance: Is required.


Programming Projects: 1 Food and Beverage operations project.

Exams/Quizzes: 2 exams, mid term and final. Daily quizzes on the reading assignment.

Evaluation:

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<tr>
<td>Participation/Quizzes</td>
<td>10%</td>
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<tr>
<td>Mid Term exam</td>
<td>25%</td>
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<tr>
<td>Food and Beverage</td>
<td>30%</td>
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<tr>
<td>Business Proposal</td>
<td>10%</td>
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<td>Final Exam</td>
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HOSP 2120-001
Managerial Accounting, Q2
Jean Abbott
MW 3:35-5:25
Fall 2006

Course Content: A study of the accounting information needs of internal management. Examines responsibility accounting and techniques for analyzing managerial accounting information for decision making and control.

Prerequisites: Same as ACCT 2120. ACCT 2110 with grade of C or better. Not open to freshmen.
Objectives: This course provides an exposure to all aspects of the lodging industry, including the history, classification and operation of hotels, motels, resorts and other types of lodging facilities. The operating divisions and departments of the typical lodging facility are investigated and discussed. Other aspects of lodging operations such as financial control, human resources management, marketing and food and beverage operations are studied.

Prerequisites: HOSP 2101 Intro to the Hospitality Industry.

Attendance: Required

Class Format: Paper/Observation project, audit project, forecasting project.

Evaluation:

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<tr>
<td>Quizzes &amp; Exams</td>
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<tr>
<td>Observation Project</td>
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<td>Night Audit Project</td>
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<td>Forecasting Project</td>
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<td>Homework</td>
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<td>Participation &amp; Attendance</td>
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HOSP 3121-001
Hospitality Information Systems, W2
Donna Albano
TR 2:30-4:20
Fall 2006

Objectives: A study of hospitality industry information systems utilizing current industry-wide computer hardware and software programs. Access to current state-of-the-art information to provide executives with data retrieval tools for decision making.

Prerequisites: Most HOSP coursework completed.

Attendance: Required.

Class Format: 15-20 page paper on system/presentation on a self selected hospitality information system. Students will provide individual PROFESSIONAL presentations of specific current technology used in the hospitality industry to the entire class.

Readings: Review and evaluation of 15 individual information systems.

Evaluation: 10-15 page Paper on current state of the technology 40%
Professional presentation of that technology 40%
Attendance and evaluation of other presenters 20%
HOSP 3901-002
Professional Experience
Michael Scales
TBA
Fall 2006

Course Content: Enrollment is by permission of instructor only. All hospitality track students must complete 600 hours work experience in an area of the hospitality industry that they choose. This work experience is required prior to the completion of HOSP 4900 which is supervised internship.
HOSP 3901-003
Professional Experience
Donna Albano
To Be Announced
Fall 2006

Course Content: All hospitality track students must complete 600 hours work experience in an area of the hospitality industry that they choose. This work experience is required prior to the completion of HOSP 4900 which is supervised internship.

Laboratory/Field Experience: Yes, entire term.

Papers/Projects: 3-5 page paper.

Evaluation: Proof of employment for 600 hours work experience in the students file.