

HOSPITALITY MANAGEMENT (HMGT)

Hospitality Management (HMGT) 221

Introduction to Beverage

Overview of the three major categories of the beverage industry: beer, spirits and wine. Introduction to the distilling, brewing, wine-making, and bottling processes. Fundamentals of industry standards, state and federal regulations related to responsible alcohol service. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98 or Consent of Department Chairperson.

2 Lecture hours. 2 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 222

Art of the Cocktail

Principles and practices of the art of constructing cocktails and knowledge of the history of classic cocktails and their evolution. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98 or Consent of Department Chairperson.

4 Laboratory hours. 2 Lecture hours. 4 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 223

Bar Concept Management

Introduction to various drinking establishments. The course also provides insight into principles, theories, concepts and practices related to bar planning, customers, management, staffing, and human resource matters. Writing assignments as appropriate to the discipline are also part of the course.

Eligibility for ENGLISH 96 and MATH 98 or Consent of Department Chairperson.

2 Lecture hours. 2 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 224

Bar Administration and Operations

Instruction on the fundamentals of basic bar management, focusing on core operational considerations, including bar set-up and position, inventory, costs control, dispensing, and point-of-sale. Hands-on instruction in bar service preparation and duties, culinary collaboration, bar hygiene, appearance and etiquette, and equipment maintenance. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98 or Consent of Department Chairperson.

4 Laboratory hours. 2 Lecture hours. 4 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 225

Advanced Beverage Seminar

The capstone course for the Bar Management program. Provides an in-depth study of beverage, customer service, and procurement processes and operations through immersion projects on budgets, business strategy, inventory management, and complete menus, leading to the creation of a beverage program. Writing assignments as appropriate to the discipline are part of the course.

Eligibility for ENGLISH 96 and MATH 98 or Consent of Department Chairperson.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 724

Hospitality Management

This class focuses on management skills within the hospitality industry including topics such as leadership styles, training and development, work environment, communication and team building. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98 or consent of Department Chairperson.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 806

Customer Service Fundamentals

This class has a defined focus on how to provide the service that is expected when a person is a guest at a hotel, restaurant, banquet hall, casino or other venue. It covers interactions with guests, responses to difficult situations, service recovery and how to develop better interpersonal skills that will lead to outstanding customer service. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 807

Hospitality Financial Management

Essential managerial accounting functions utilized in the hospitality industry. This class is meant to be a foundation for managers in the hospitality industry. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 808

Restaurant Operations

Fundamentals of basic restaurant management are covered in the course where students are exposed to the entry level front-of-house positions that create the core of operations to the management of those employees and beyond including customer service and financial management. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98.

1 Laboratory hours. 3 Lecture hours. 4 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 810

Bar and Beverage Management

Foundations of creating and maintaining a bar business including equipment, liquor, wine, beer, food pairing, sanitation, employee management, purchasing, receiving and storage, and planning for profit. Emphasis on the importance of revenue generation through alcohol sales in a restaurant while placing a focal point on responsible alcohol service. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98. Grade of C or better in HMGT 806,807,808, 330CUL 700,701,703,705,708 and 723, or Consent of Department Chairperson

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 812

Hotel and Lodging Operations

Fundamentals of basic hotel and lodging management are covered in this class where students will learn the duties and responsibilities associated with hotel operations. Departments explored include front desk, housekeeping, sales and marketing, engineering, food and beverage and accounting. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98. Grade of C or better in HMGT 806,807, 808, 330cul 700,701,703,705,708, and 723 or Consent of Department Chairperson.

1 Laboratory hours. 3 Lecture hours. 4 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 814

Hospitality Procurement

Comprehensive look at acquisition of goods and services starting from the buyer determining what is needed to the actual receiving of the goods purchased. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98. Grade of C or better in HMGT 806,807,808, 330CUL 700,701,703,705,708 and 723, or Consent of Department Chairperson.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 816

Introduction to Hospitality Marketing Principles

Fundamentals and foundations of hospitality marketing. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98. Grade of C or better in HMGT 806,807,808, and 330CUL 700,701,703,705,708, and 723, or Consent of Department Chairperson.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 830

Catering and Event Management

Students will learn aspects of effective planning which in turn leads to successful execution of events and will be exposed to menu design, room selection, cost control, pricing, contracts and managing an event. Sales and marketing, financials, food and beverage service, and staffing will also be covered. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98. Grade of C or better in HMGT 806,807,808, and 330CUL 700,701,703,705,708 and 723, or Consent of Department Chairperson.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 835

Introduction to Casino Operations Management

As an introduction to casino organization and culture, this class will explore the history, systems and technology and marketing crucial to casino and gaming operations. Writing assignments, as appropriate to the discipline, are part of the course.

Eligibility for ENGLISH 96 and MATH 98. Grade of C or better in HMGT 806,807,808, and 330CUL 700,701,703,705,708, and 723, or Consent of Department Chairperson.

3 Lecture hours. 3 Credit Hours.

Offered At: KK

Hospitality Management (HMGT) 860

Hospitality Internship

This course is designed to provide employment skills as a concurrent and integral part of a student's educational program in hospitality, culinary and baking and pastry. Students are placed in an approved employment situation mutually agreed upon by the student college staff, and employer, with the opportunity of applying knowledge and being exposed to work methods and settings unavailable in the classroom. Writing assignments, as appropriate to the discipline, are part of the course.

Grade of C or better in CUL 701,703,705,708,723 or Grade of C or better in BKPS 767,768,769,770,771 or Grade of C or better in HMGT 806,807,808,812.

20 Laboratory hours. 4 Credit Hours.

Offered At: KK