

## **HSPM Course descriptions**

### **HSPM 001 - Introduction to Hospitality Management**

Overview of structure and financial performances of hospitality industry; food and lodging, resorts, tourism enterprises, attractions and related operations. Focus on orientation to customer service, cultural/economic trends and career opportunities.

### **HSPM 011 – Restaurant Management**

Overview of food and beverage with emphasis on food quality.

Prerequisites: HSPM 001; HSPM 065. Corequisite: HSPM 001

### **HSPM 012 – Cost Control in Hospitality**

Food, beverage and payroll systems, including standards determination; variable, semi-variable and fixed costs; the operating budget; income and cost control and menu pricing. Cost control simulation exercises implemented through software programs.

Prerequisites: HSPM 001, HSPM 011, BUS1 020N.

### **HSPM 020 - Sanitation and Environmental Issues in the Hospitality Industry**

Sanitation in food service, hotel, and travel/tourism industries; study of pathogenic organisms and food handling procedures. Occupational health, safety, and environmental control in the hospitality industry.

### **HSPM 022 - Catering and Beverage Management**

Planning and executing catering and buffet functions. Evaluation of alcoholic and non-alcoholic beverages regarding purchasing, storage, preparation, merchandising and regulations.

Lecture/Lab - 4 hours.

### **HSPM 023 - Culinary Concepts**

Food and beverage production techniques; preparation of food and beverage with emphasis on quality standards.

Lecture 1 hour/Lab 6 hours.

### **HSPM 065 – Professional Seminar in Hospitality Management**

Designed for students who have declared a major in the Hospitality, Tourism and Event Management degree. The topics selected will facilitate the student's entry into the academic program and the profession of hospitality management.

Corequisite: HSPM 001.

### **HSPM 97B - Special Events Management in Hospitality, Recreation and Tourism**

This course provides students with hands-on experience in the operation, coordination, and management of special events as they relate to hospitality recreation and tourism. Students will develop management skills and experience in the planning and execution of a major event.

Prerequisite: Instructor consent

### **HSPM 100W - Writing Workshop**

Developing and enhancing written communication skills in the hospitality, recreation and tourism professions in the following areas: scientific/technical writing, administrative writing, public-relations-related writing and funding proposals.

Prerequisites: ENGL 1B (with a grade of C or better); Completion of core GE, satisfaction of Writing Skills Test and upper division standing.

Note: Must be passed with C or better to satisfy the CSU Graduation Writing Assessment requirement.

### **HSPM 101 - Multicultural Community and Global Issues**

Multicultural/international issues in the hospitality industry; historical, socioeconomic, cultural and linguistic variables presented in relationship to these issues.

Prerequisite: Upper division status.

### **HSPM 102 – Hotel & Lodging Operations**

Principles of organization, management and decision models applied to the tasks and challenges of hotel operations. Involves techniques of problem solving (including planning, organizing, staffing, directing and controlling operations) in areas of front office operations, housekeeping, food/beverage and personnel.

Prerequisites: HSPM 001, HSPM 065 or instructor consent. HSPM Majors and Minors only.

Corequisite: HSPM 001.

### **HSPM 104 – Hospitality Marketing**

Applying marketing principles, theories, and concepts in developing marketing strategies for hospitality, recreation and tourism organizations in a dynamic business environment. Emphasis is placed on marketing mix, market segmentation and analysis, sales planning, and public relations.

Prerequisite: HSPM 001, HSPM 100W.

### **HSPM 105 – Finance in Hospitality**

This course provides an introduction to the fundamentals of hotel and restaurant finance and develops an understanding of the strategic roles and financial analysis and finance play in internal management decision-making.

Prerequisites: HSPM 012, BUS1 020N.

### **HSPM 107 – Legal Aspects of Hospitality Management**

Introduction to fundamental legal issues and concepts related to the fields of hospitality, recreation and tourism. Content will include legal process, source of law, organization structure, and a survey of selected legal principles from the areas of employment, public health and safety, contract, negligence, premise liability, personal property, environmental and constitutional law.

Prerequisite: HSPM 011, HSPM 102.

### **HSPM 108 – Hospitality Information Systems**

Focuses on the application of various information systems to the management of facilities, programs, services, finances and accounting, products, marketing and sales, human resources and other major functions of hospitality, recreation, and tourism organizations/agencies.

Prerequisite: Upper division standing

### **HSPM 134 - Human Resource Management**

Explores HR functions in business settings with a focus on development of knowledge and skills needed by managers. Supervisor's role within organizations with emphasis on recruitment, selection, staff training and development, legal issues, performance appraisal, motivational strategies, public relations, and maintenance of effective environments.

Prerequisite: HSPM 001, RECL 090.

### **HSPM 140 – Meeting, Convention and Event Industry**

Leisure service system planning through explanation of the scope and segmentation of the conference, convention and event market. Strategies in planning, developing and implementing meeting and convention services.

Prerequisite: HSPM 001.

### **HSPM 141 - Resort and Club Management**

Management and operation of resort and private club properties from their historical development to their economic and environmental impact; marketing and managing of services provided by these facilities within the leisure industry.

Prerequisite: Upper division standing.

### **HSPM 142 – Tradeshow Event & Meeting Management**

Management and operations of tradeshows from business, economic and hospitality service perspectives; understanding the marketing, fiscal, and evaluative processes necessary to provide large scale meetings including hotel negotiations, food service, contract negotiation, and onsite management.

Prerequisites: HSPM 140 or instructor consent.

### **HSPM 147 – Service Operations Management**

Develops skills in setting formal standards for product attributes and operating procedures that comprise service experience. Categories of services; indirect and direct consumption. Psychological/social characteristics of the consumer/server encounters, enhancing ability to monitor service quality. Total quality management.

### **HSPM 148 - Wine Appreciation**

Introduces the student to the significance of wine in the dining experience. The class will study the wine-making process, wine grape varieties, health and legal issues of wine and include in-class evaluation of wine.

Prerequisite: Upper division standing.

### **HSPM 154 – Revenue Management**

Formulating tactical pricing decisions to maximize revenues for hospitality organizations. Topics include: history of revenue management, reservation systems, forecasting demand, inventory control, cost analysis, pricing strategy, channel management, revenue management tactics, and applications.

Prerequisites: HSPM 105.

### **HSPM 175 - Entrepreneurship in Hospitality Recreation and Tourism**

Explores the entrepreneurial opportunities available in the public, non-profit, and private sectors by examining the process of creating, planning, and managing hospitality, recreation, and tourism ventures, programs, and services.

Prerequisite: Upper division status.

### **HSPM 180 - Individual Studies**

Investigation of special problems, including research project and/or field experience.

Prerequisite: Instructor consent.

### **HSPM 184 - Directed Reading**

Directed reading in journals and books by authorities in Hospitality, Recreation, Tourism and related fields. Assessment by project(s) and/or paper(s).

Prerequisite: Upper division standing, supervising instructor approval, and department chair consent.

### **HSPM 186 – Strategic Management**

A capstone course focuses on the development and evaluation of management strategies with special emphasis on hospitality, recreation and tourism fields.

Prerequisite: HSPM 012, HSPM 104, HSPM 105.

### **HSPM 191A - Internship (HTE) Level I**

Supervised professional broad-based work experience in hospitality management industry for a total of 200 hours.

Prerequisite: HSPM 001, HSPM 065.

### **HSPM 191B - Internship (HTE) Level II**

Supervised professional in-depth work experience in hospitality management industry for total of 300 hours.

Prerequisite: HSPM 012, HSPM 104, HSPM 105, HSPM 191A.