

SCHOOL OF HOTEL AND RESTAURANT MANAGEMENT

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The School of Hotel and Restaurant Management offers a four-year curriculum that leads to a Bachelor of Science Degree in Hotel and Restaurant Management. The mission of the School of Hotel and Restaurant Management is to provide quality education for students entering management positions in the hospitality industry, to foster research of direct application and benefit to the hospitality industry, and to further the professional development of industry members.

The program provides students a combination of general education course work linked with a core of business and hospitality management courses designed (1) to facilitate an understanding of the economic, legal, and social forces which shape the hospitality industry and (2) to provide a practical base of hospitality knowledge and abilities. Major course work emphasizes human relations skills as well as qualitative and quantitative critical analysis.

A food and beverage practicum as well as additional laboratory experiences in food preparation, service, hotel operations, and property management are part of the course of study. Students are required to complete eight hundred (800) hours of work experience in hospitality-related employment prior to graduation.

The School of Hotel and Restaurant Management is housed in the James and Carol Collins Center for Hospitality Management. The Center is specifically designed for this program and houses a public, student-operated full-service restaurant as well as additional laboratory, classroom, and administration facilities.

The School is the recipient of major research funding to study energy usage, energy management, and food service equipment for the hospitality industry. This research is being conducted in conjunction with the Colleges of Engineering and Environmental Design. The School is endowed with the Richard N. Frank Distinguished Lectureship Series and the Richard A. and Nancy A. Murbach Endowment Scholarship in Free Enterprise, which is awarded quarterly to the outstanding student in catering management. A wide range of scholarships is available to eligible students each year.

CORE COURSES FOR MAJOR

Required of all students. A 2.0 cumulative GPA is required in core courses including option courses for the major in order to receive a degree in the major.

Legal Environment of Business TransactionsFRL	201	(4)
Accounting for Decision-Making IACC	204	(4)
Accounting for Decision-Making IIACC	205	(4)
Accounting for Decision-Making IIIACC	206	(2)
Principles of ManagementMHR	301	(4)
Principles Marketing ManagementIBM	301	(4)
Managerial Finance IFRL	306	(2)
Management Information SystemsCIS	310	(4)

Required Courses

Foundation Series:

Introduction to Leisure IndustryHRT	101	(4)
Hotel and Restaurant Sanitation and SafetyHRT	225	(4)

Hotel and Restaurant SupervisionHRT	245	(4)
Commercial Food Preparation (must be taken within 4 quarters of HRT 382)HRT	281	(4)

Data Information Series

Computer Applications/HospitalityHRT	108	(4)
Hotel and Restaurant AccountingHRT	374	(4)
Food and Beverage Cost ControlHRT	375	(4)

Technical/Applied Management

Hotel and Restaurant PurchasingHRT	300	(4)
Hospitality Marketing ManagementHRT	302	(4)
Property Maintenance ManagementHRT	305	(4)
Hotel and Restaurant LawHRT	310	(4)

Food & Beverage Series

Food and Beverage Operations IHRT	382	(4) 2
Food and Beverage Operations IIHRT	383	(12) 2

Critical Thinking/Problem Solving:

Hospitality Management PolicyHRT	410	(4)
Hospitality Operations Analysis SeminarHRT	476	(4)
or Internship in Hospitality ManagementHRT	441	(4)
or Senior ProjectHRT	461	(2)
Senior ProjectHRT	462	(2)

SUPPORT AND DIRECTED ELECTIVES

Major Required Support Courses

Select 20 units from the following courses with advisor approval. Eight of the 20 units of major required support courses may be taken within the College of Business Administration, Nutrition and Consumer Science Department or in another discipline with approved petition. The Hotel Concentration requires a minimum of 12 credits from the courses listed within the concentration.

Hotel Concentration Elective

Hotel Rooms ManagementHRT	304	(4)
Hotel Marketing, Sales, and Public RelationsHRT	390	(4)
Hotel Operations SeminarHRT	425	(4)
Special Topics (with advisor approval)HRT	499	(4)

Other Electives

Travel and Tourism ManagementHRT	201	(4)
Quick Foodservice ManagementHRT	235	(4)
Wines and SpiritsHRT	315	(4)
Club ManagementHRT	320	(4)
Labor Law for the Hospitality IndustryHRT	340	(4)
Travel GeographyHRT	345	(4)
Hotel and Restaurant LayoutHRT	365	(4)
Beverage ManagementHRT	385	(4)
Hospitality Property Development R/HHRT	395	(4)
Catering and Banquet ManagementHRT	401	(4)
International Travel and TourismHRT	415	(4)
Hospitality Information SystemsHRT	480	(4)
Meat UtilizationAS	327	(4)
Seafood Processing TechnologyAS	328	(4)
Culinary Produce TechnologyAGR	222	(4)
Principles of EconomicsEC	202*	(4)

Consult advisor to determine under what category HRT 200, 299, 400, and 499 can be applied.

In addition to above course work, students must complete 800 hours of industry work experience required for graduation.

*EC 202 is a prerequisite to ACC 206.

GENERAL EDUCATION COURSES

Area 1:

Select one course from each area. (12)

Area 2:

Select one course from each area. (16)

Area 3:

Select one course from each area. (28)

Area 4:

United States HistoryHST	202	(4)
Introduction to American GovernmentPLS	201	(4)

Area 5: 8 units

Package A: (Select two): COM 314, COM 321, COM 337
or Package B: (Select two): MHR 318; MHR 438; MHR 452

COURSE DESCRIPTIONS

HRT 101 Introduction to the Leisure Industry (4)

Overview of the leisure industry with emphasis on the hotel, restaurant and club fields. Brief history, description and interrelationships of leisure components. Social and economic forces influencing leisure industry development. Career opportunities and requirements for success in each field. 4 lectures.

HRT 108/108L Computer Applications for the Hospitality Industry (3/1)

Review of hardware and software systems for the hospitality industry. Practical applications will be emphasized in the areas of word processing, spreadsheets, and databases for hospitality. 3 lectures/problem-solving, 1 three-hour laboratory. Corequisites: HRT 108 and HRT 108L.

HRT 200 Special Problems for Lower Division Students (1-2)

Individual or group investigations, research, studies or surveys of selected problems. Total credit limited to 4 units, with a maximum of 2 units per quarter.

HRT 201 Travel and Tourism Management (4)

Comprehensive study of travel management, its principles, practices, philosophies and systems. Examination of tourism as a developing industry; its travel modes, organizations, laws, and social and economic impact. 4 lectures.

HRT 225 Hotel and Restaurant Sanitation and Safety (4)

Safety and sanitation as it affects the individual and the operation. Prevention and control of problems encountered in guest, customer, and employee safety and sanitation. Topics include accident and fire prevention, security maintenance, and food-borne illness. 4 lecture discussions. Prerequisite: HRT 101.

HRT 235 Quick Food Service (QFS) Management (4)

The quick food service industry (fast foods, limited menu restaurants, cafeterias) will be introduced using case studies, written analyses, student presentations, and operation development projects. Areas covered will include franchiser-franchisee relationships, menu development, and service systems. 4 lectures/problem-solving. Prerequisite: HRT 101.

HRT 245 Hotel and Restaurant Supervision (4)

Management of personnel in the hospitality industry. Application of supervision concepts and techniques to restaurants and hotels including leadership, communication, selection, training, performance appraisal, motivation, coaching, delegation, decision-making and planning. Case studies. 4 lectures/problem-solving. Prerequisite: HRT 101.

HRT 255 The Healthy American Gastronomer (4)

Healthy and environmentally sound perspectives on culinary customs in America. 4 lecture discussions.

HRT 281/281L Commercial Food Preparation (2/2) FWSp

Study of products and equipment used in food preparation. Kitchen safety emphasized with food preparation techniques. Analysis of menus and service subsystems. 2 lectures/problem-solving, 2 three-hour laboratories. Prerequisites: HRT 225 and consent of instructor. Lab fee required. HRT 281/281L must be taken prior to the quarter of HRT 382/382/L. Corequisites: HRT 281 and HRT 281L.

HRT 299/299A/299L Special Topics for Lower Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, or a combination. Prerequisite: permission of instructor.

HRT 300 Hotel and Restaurant Purchasing (4)

Policy, procedures, controls, and their implementation in purchasing hotel and restaurant merchandise and supplies: equipment, service ware, furniture, fixtures, art, contract services, food and beverage. Written analyses and evaluation of purchasing procedures, specification manuals, and receiving reports required. 4 lectures/problem-solving. Prerequisite: HRT 225.

HRT 302 Hospitality Marketing Management (4)

Provides basic marketing knowledge and experience specific to the hospitality industry. Enables students to develop strategic marketing plans for restaurant and hotel properties. 4 lecture presentations. Prerequisite: IBM 301.

HRT 304 Hotel Rooms Management (4)

Examines the techniques, issues, and problems of rooms management systems. Incorporates the examination of front office procedures and housekeeping operations. 4 lecture presentations. Prerequisite: HRT 101.

HRT 305/305L Property Maintenance Management (3/1)

Comprehensive application of basic science to operation and maintenance of electrical and mechanical equipment via prepared analyses and written reports. Problem-solving and solution techniques are emphasized. Includes refrigeration, heating, ventilation and air conditioning; kitchen and cleaning equipment; fire protection and safety. 3 lectures/problem-solving, 1 three-hour laboratory. Prerequisite: STA 120. Corequisites: HRT 305 and HRT 305L.

HRT 310 Hotel and Restaurant Management Law (4)

Fundamentals of law of particular importance to hotels, restaurants, resorts, and associated businesses; includes duties, rights and liabilities of the innkeeper-host and the guests. Cases. 4 lectures/problem-solving. Prerequisite: FRL 201.

HRT 315 Wines and Spirits (4)

Study of grapes, wine-making, spirits processing, storage and inventory, and control of spirits. History, economics, geography, evaluation, and comparative tasting of wines. Selection, storage, service of wines, wine lists, wine pricing, and wine sales promotion and profits. Wine and food evaluations. 4 lecture discussions. Prerequisite: minimum age of student must be 21 years.

HRT 320 Club Management (4)

Prepares the student for operation of private clubs and tourist attractions. Selected topics including organization, personnel practices, controls, housekeeping, finance, marketing, program management, risk management, taxes and regulation are evaluated through case studies, written reports, and student analyses. 4 lecture presentations. Prerequisite: HRT 245.

HRT 340 Labor Law in the Hospitality Industry (4)

An examination of current labor law and its impact on the operation of hotels and restaurants. Includes state and federal regulations, court decisions and legislative requirements as they relate to hiring/recruitment, affirmative action, equal employment, collective bargaining, union avoidance, employee relations, discrimination in the workplace, as well as workers' compensation and wages. Lecture and case studies. Prerequisite: HRT 310.

HRT 345 Travel Geography (4)

The geography of tourism and recreation in selected regions of the world. Aspects of physical and cultural geography that directly affect the tourist industry. 4 lecture discussions.

HRT 365 Hotel and Restaurant Layout and Design (4)

Evaluation of work analysis, design procedures, human engineering, and activity analysis. Project-based course analyzing and developing solutions to layout and design facilities for hotels and restaurants that address employee needs, productivity, and the guests' needs and comfort. 4 lectures/problem-solving. Prerequisites: HRT 304 or HRT 383.

HRT 374 Hotel and Restaurant Accounting (4)

Comprehensive application of accounting principles to the hospitality industry: accounting practices, financial statements, income/expense account and statements, and special purpose journals and ledgers. Problem-solving methods applied to managerial decisions. 4 lectures/problem-solving. Prerequisites: ACC 206 and HRT 108.

HRT 375 Food and Beverage Cost Controls (4)

Analyzing food, beverage, and labor cost controls. Problem-solving and solution techniques are applied by students in realistic operational situations. Areas covered include cost, volume, profit relationships, food cost determination, standard costs, forecasting, sales control, and menu pricing. 4 lectures/problem-solving. Prerequisites: ACC 206 and HRT 108.

HRT 382/382L Food and Beverage Operations I (2/2) FWSp

Comprehensive study of restaurant and food service management principles, practices, philosophies, and systems. Competency-based skills incorporating the practices of the School of Hotel Restaurant Management restaurant. 2 lectures/problem-solving, 2 three-hour laboratories. Prerequisites: HRT 281/281L, the preceding quarter, HRT 300, HRT 374, and HRT 375. Lab fee required. Corequisites: HRT 382 and 382L.

HRT 383/383L Food and Beverage Operations II (4/8) FWSp

Comprehensive application of food and beverage principles, practices, philosophies, and systems in operating a casual and fine dining restaurant. Analysis of daily operations with a focus on developing viable solutions to problems. 4 lectures/problem-solving, 8 three-hour laboratories. Prerequisites: HRT 382/382L which must be taken immediately prior to this course. Corequisites: HRT 383 and HRT 383L.

HRT 385/385L Beverage Management (3/1)

Planning, organizing and analysis of a beverage facility. Problem-solving methods and solution techniques are applied through written projects and an on-the-job laboratory. Topics include alcoholic beverage control regulations, examination of product, service methods and computerized control systems. 3 lectures/problem-solving, 1 three-hour laboratory. Prerequisites: HRT 300, HRT 382 and HRT 108. Corequisites: HRT 385 and HRT 385L.

HRT 390 Hotel Marketing, Sales, and Public Relations (4)

Analysis and application of the principles of marketing to hotel operations. A project-based course that includes problem-solving and solution techniques applied to factors that impact the marketing and promotion of the hotel business. 4 lectures/problem-solving. Prerequisite: HRT 302.

HRT 395 Hospitality Property Development R/H (4)

Project-based course. Planning a restaurant or hotel from concept to opening: location and market analysis; competitor analysis; menu development and pricing; equipment selection; organizing and staffing; feasibility and forecasting income, costs and profits; employee training and management development; and promoting and advertising. 4 lectures/problem-solving. Prerequisites: HRT 375 and HRT 383.

HRT 400 Special Problems for Upper Division Students (1-2)

Individual or group investigation, research, studies, or surveys of select problems. Total credit limited to 4 units.

HRT 401/401L Catering and Banquet Management (2/2)

Planning, marketing, financing, organizing and implementing a catered banquet function. As managers and crew, students produce a series of catered banquet meals. 2 lectures/problem-solving, and six hours laboratory. Prerequisites: HRT 375 and 383. Corequisites: HRT 401 and HRT 401L.

HRT 410 Hospitality Management Policy (4)

Integrated seminar in the application and development of policy matters for hospitality management. Case-problem analysis involving hospitality business functions and application of analytical techniques to this industry. 4 seminars. Prerequisites: HRT 375 and HRT 382.

HRT 415 International Travel and Tourism (4)

Description and analysis of international travel from the view of the American traveler and the travel entrepreneur. Communication of solutions to problems of travel and tourism development; analysis of popular international travel destinations. 4 lectures/problem-solving. Prerequisite: HRT 201.

HRT 425 Hotel Operation Seminar (4)

Analysis and simulation of a hotel operation. Competency-based skills developed by student analyses, written reports, and on-the-job learning opportunities in the front office, guest services, maintenance and engineering, housekeeping, and function coordination. 4 seminars. Prerequisites: HRT 304 and senior standing.

HRT 441 Internship in Hotel and Restaurant Management (1-4)

On-the-job training in some phase of hotel, restaurant, or travel. The experience must be new to the student. Analytical reports are made periodically to the faculty coordinator. One unit of credit is granted for each 100 hours of training. Units of college credit are dependent upon departmental approval. Total credit limited to 4 units. Prerequisite: consent of advisor.

HRT 461, 462 Senior Project (2) (2)

Selection of a current development or problem in the hotel, restaurant, or travel industry. Completion of a written project under faculty supervision. Required minimum of 120 hours. Prerequisites: senior standing and HRT 410.

HRT 476 Hospitality Operations Analysis Seminar (4)

A capstone course to integrate various disciplines within the hospitality industry and utilize conceptual, analytical, and problem-solving skills. Problem identification, data collection, data analysis, and generation of viable solutions are emphasized. 4 seminars. Prerequisites: HRT 410.

HRT 480 Hospitality Information Systems Seminar (4)

An advanced seminar on hospitality information systems. Topics include optimal utilization of property management systems, yield management, system reliability/flaws, purchasing systems for large organizations, hospitality systems analysis, implementation, and training. 4 seminars. Prerequisite: HRT 108.

HRT 499/499A/499L Special Topics for Upper Division Students (1-4)

Group study of a selected topic, the title to be specified in advance. Total credit limited to 8 units, with a maximum of 4 units per quarter. Instruction is by lecture, laboratory, or a combination. Prerequisite: consent of instructor.