



**California State Polytechnic University, Pomona  
DEGREE REQUIREMENT EVALUATION**

ELM Satisfied \_\_\_ Yes \_\_\_ No  
 EPT Satisfied \_\_\_ Yes \_\_\_ No  
 GWT Satisfied \_\_\_ Yes \_\_\_ No

MAJOR (PLAN) **HOTEL AND RESTAURANT MGMT.**

OPTION/EMPHASIS (SUB-PLAN) \_\_\_\_\_

UNITS REQUIRED **180**

NAME \_\_\_\_\_  
 LAST FIRST MI

STUDENT I.D. # \_\_\_\_\_

TERM ADMITTED \_\_\_\_\_ YEAR: **2005-2006**

EVALUATOR \_\_\_\_\_

DATE \_\_\_\_\_

UPDATES \_\_\_\_\_

CORE COURSES	Units	SUPPORT COURSES	Units	GENERAL EDUCATION. Students may fulfill these requirements at Cal Poly Pomona with the General Education (GE) or the Interdisciplinary General Education (IGE) Programs. Select courses from approved lists shown in the Schedule of Classes unless specified.	Units
<b>REQUIRED MANAGEMENT COURSES</b>		Of the 28 units required in this section, at least 4 units must be 400-level HRT. Of the 28 units total, 8 units may be advisor-approved non-HRT courses.		<b>GENERAL EDUCATION COURSES</b>	
Financial Accounting for Decision Making ACC 207/207A	4/1	Tourism Concepts HRT 201	4	<b>Area A Communication and Critical Thinking– 12 units</b>	
Princ. of Marketing Mgmt. IBM 301	4	Introduction to Hotel/Resort Operations HRT 203	4	1 Written Communication	4
Princ. of Management MHR 301	4	Quick Food Service Management HRT 235	4	2 Oral Communication	4
		Hosp. Procurement, Purchasing, and Selection HRT 250	4	3 Critical Thinking	4
<b>REQUIRED LOWER DIVISION CORE</b>		Healthy American Cuisine HRT 255	4	<b>Area B Math and Natural Sciences–16 units</b>	
Intro. to the Hosp. Industry I HRT 101	4	Hotel/Resort Rooms Division Mgmt. HRT 304	4	<i>Select at least one lab course from sub-area 2 or 3.</i>	
Sanitation Prac. in the Hosp. Ind. HRT 225	1	Beer and Culture HRT 312	4	1 Mathematics and Quantitative Reasoning	4
Hosp. Mgmt. Law HRT 240	4	Wine, Beer, and Spirits HRT 315	4	2 Physical Science	4
Food, Beverage & Labor Cost Control HRT 276	4	Wines of the World HRT 316	4	3 Biological Science	4
		Beverage Marketing HRT 317	4	4 Science and Technology Synthesis	4
<b>REQUIRED FOOD &amp; BEVERAGE SERIES</b>		Club Operations Management HRT 320	4	<b>Area C Humanities– 16 units</b>	
Professional Cooking I HRT 281/281L	2/2	World Cuisine HRT 324/324L	2/2	1 Fine/Performing Arts	4
F&B Operations I HRT 382/382L	3/1	Professional Healthy Cooking HRT 325/325L	2/2	2 Philosophy and Civilization	4
F&B Operations II HRT 383/383L	3/9	Labor Law in the Hospitality Industry HRT 340	4	3 Literature and Foreign Language	4
		Travel Geography (co-listed as GEO 345) HRT 345	4	4 Humanities Synthesis	4
<b>REQUIRED UPPER DIVISION CORE</b>		Hospitality Property Layout and Design HRT 365	4	<b>Area D Social Sciences– 20 units</b>	
Hosp. Marketing Mgmt. HRT 302	4	Professional Cooking II HRT 381/381L	2/2	<i>Two courses in sub-area 1, and at least one course from each of sub-areas 2, 3, and 4.</i>	
Info. Technology for the Hosp. Ind. HRT 338	4	Beverage Management HRT 385	4	1 U.S. History, Constitution, American Ideals	8
Prof. Work Experience HRT 341 <sup>1</sup>	2 <sup>1</sup>	Hotel/Resort Sales, Adv., and PR HRT 390	4	2 EC 201	4
Mgmt. of Human Resources in Hosp. HRT 350	4	Hospitality Property Development HRT 395	4	3 Sociology, Anthropology, Ethnic, and Gender Studies	4
Hosp. Ind. Managerial Accounting HRT 374	4	Catering and Banquet Management HRT 401/401L	2/2	4 Social Science Synthesis	4
Hospitality Industry Finance HRT 474	4	Special Event Management HRT 402/402L	3/1	<b>Area E Lifelong Understanding and Self-Development–4 units</b>	4
		International Travel and Tourism HRT 415	4		
<b>REQUIRED CULMINATING EXPERIENCE</b>		Advanced Club Management HRT 420	4	GENERAL EDUCATION (above areas)	68
Strat. Leadership in the Hosp. Env. HRT 410	4	Club Management Seminar HRT 421	4	UNRESTRICTED ELECTIVES:	8
Hosp. Operations Analysis Seminar HRT 476	4	Hotel/Resort Operations Mgmt. HRT 425	4		
		Internship in Hospitality Mgmt. HRT 441	4		
<b>REQUIRED PROFESSIONAL WORK EXPERIENCE</b>		Teaching Kids to Cook HRT 444/444L	2/2		
<sup>1</sup> A minimum of 800-hours of PWE is completed prior to enrolling in HRT 341.		Senior Project (2) and (2) over two qtrs. HRT 461/462	2/2		
Collins School students must perform a minimum of 800 hours of Professional Work Experience (PWE). PWE is any hospitality industry/work performed after high school graduation. PWE is documented on company letterhead and letters should show the total hours worked and explain the student's job description(s) and related duties. It is recommended that PWE show growth in knowledge and skills above those of an entry-level employee.		Hospitality Information Systems Seminar HRT 480	4		
		Multi-Unit Restaurant Management HRT 484	4		
		Culinary Product Development and Evaluation HRT 485	4		
<b>UNITS REQUIRED:</b>	<b>76</b>	<b>UNITS REQUIRED:</b>	<b>28</b>	<b>UNITS REQUIRED:</b>	<b>76</b>

<b>SUMMARY OF ADVANCED STANDING CREDIT:</b>	
Earned Hours	_____
G.P.A. Hours	_____
Quality Points	_____
G.P.A.	_____

NOT MORE THAN 105 UNITS FROM A COMMUNITY COLLEGE NOR MORE THAN 36 UNITS OF EXTENSION WORK MAY BE APPLIED TOWARD A BACHELOR'S DEGREE.  
 A 2.0 CUMULATIVE GPA IS REQUIRED IN CORE COURSES INCLUDING OPTION COURSES IN ORDER TO RECEIVE A DEGREE IN THIS MAJOR.