

# Hospitality Management, B.S.

The Hospitality Management degree program prepares students for a successful management career in the hospitality industry through a broad approach to theoretical and operational competencies. Students take classes specific to the industry in data and financial analytics, management, facility management, law, leadership, and ethics. Students can specialize through elective courses and internship requirements in areas of interest such as resort management, food industry ownership or operations, and event management.

## Matriculation Requirements

Code	Title	Credit Hours
ACC 2110	Principles of Accounting I	3
Complete one of the following: <sup>1</sup>		
IM 2010	Business Computer Proficiency	
IM 2600	Spreadsheet Applications	
My Educator		
MKTG 2390	Professional Business Presentations	3
MGMT 2340	Business Statistics I	3
MKTG 220G	Written Business Communication GI WE (grade of B- or better)	3

## Program Requirements

Code	Title	Credit Hours
<b>Total Credit Hours</b>		<b>120</b>
<b>General Education Requirements</b>		<b>35 Credits</b>
ENGL 1010 or ENGL 1005	Introduction to Academic Writing CC Literacies and Composition Across Contexts CC	3
ENGL 2010	Intermediate Academic Writing CC	3
Complete one of the following:		3
MAT 1030	Quantitative Reasoning QL (3)	
MAT 1035	Quantitative Reasoning with Integrated Algebra QL (6)	
STAT 1040	Introduction to Statistics QL (3)	
STAT 1045	Introduction to Statistics with Algebra QL (5)	
MATH 1050	College Algebra QL (4)	
MATH 1055	College Algebra with Preliminaries QL (5)	
MATH 1090	College Algebra for Business QL (3)	
Complete one of the following:		3
HIST 2700 & HIST 2710	US History to 1877 AS and US History since 1877 AS (6)	
POLS 1000	American Heritage AS (3)	
HIST 1700	American Civilization AS (3)	
HIST 1740	US Economic History AS (3)	
POLS 1100	American National Government AS (3)	
Complete the following:		
PHIL 2050	Ethics and Values IH	3
HLTH 1100 or EXSC 1097	Personal Health and Wellness TE Fitness for Life TE	2
Distribution Courses:		
Biology		3
Physical Science		3
Additional Biology or Physical Science		3
Humanities Distribution		3
Fine Arts Distribution		3

ECON 1010 or ECON 2010	Economics as a Social Science SS (fulfills Social/Behavioral Science requirement) Principles of Economics I SS	3
<b>Matriculation Requirements</b>		<b>12 Credits</b>
ACC 2110	Principles of Accounting I	3
MGMT 2340	Business Statistics I	3
MKTG 220G	Written Business Communication GI WE	3
MKTG 2390	Professional Business Presentations	3
Complete one of the following: <sup>1</sup>		
IM 2010	Business Computer Proficiency (3)	
IM 2600	Spreadsheet Applications (3)	
My Educator		
<b>Discipline Core Requirements</b>		<b>35 Credits</b>
HM 3000	Hospitality Industry Foundations	3
HM 3020	Hospitality Managerial Accounting I	3
HM 3100	Hospitality Law	3
HM 3150	Hospitality Finance	3
HM 3030	Hospitality Managerial Accounting II	3
HM 3210	Event Venue and Convention Management	3
HM 3400	Hotel Industry Analytics	2
HM 3710	Marketing of Hospitality Services	3
HM 4550	Hospitality Strategic Management WE	3
HM 481R	Internship	6
MGMT 3000 or HR 3430	Organizational Behavior WE Introduction to Human Resource Management	3
<b>Elective Requirements</b>		<b>38 Credits</b>
Complete at least 6 hours of upper-division credits from WSB Advisors list.		6
Complete 32 credits of 1000-level or higher courses.		32
Suggested courses for Hotel/Resort:		
HM 3390	Hotel Operations II (3)	
HM 4400	Advanced Hotel and Tourism Analytics (3)	
HM 4150	Hospitality Revenue Management (3)	
Three additional credit hours of HM 481R Internship (total of 9 credit hours)		
Suggested courses for Event Management:		
HM 4200	Event Planning (3)	
HM 4250	Advanced Event Production (3)	
Suggested for Food and Beverage:		
20 credit hours from Culinary Arts (CA) courses		

1

Students will be required to complete My Educator business computer proficiency exam with a score of 80 percent or higher or complete the IM 2010 Business Computer Proficiency or IM 2600 Spreadsheet Applications course with a grade of B- or higher.

## Graduation Requirements

1. Completion of a minimum of 120 semester credits with at least 40 credit hours of upper-division classes.
2. Overall grade point average 2.0 or above with a minimum of 2.5 GPA in all Woodbury School of Business courses. No grade lower than a "C-" in core and specialization courses.
3. Residency hours: minimum of 30 credit hours of business courses through course attendance at UVU, with at least 10 hours earned in the last 45 hours. At least 12 of the credit hours must be in Hospitality Management courses.
4. Completion of GE and specified departmental requirements. Students are responsible for completing all prerequisite courses.

5. Successful completion of at least one Global/Intercultural course.
6. Successful completion of at least two Writing Enriched courses.

NOTE: Students will be limited to 9 hours of upper-division credit until Matriculation is completed.

## Graduation Plan

This graduation plan is a sample plan and is intended to be a guide. Your specific plan may differ based on your Math and English placement and/or transfer credits applied. You are encouraged to meet with an advisor and set up an individualized graduation plan in Wolverine Track (<http://www.uvu.edu/wolverinetrack/>).

### First Year

Semester 1		Credit Hours
ENGL 1010 or ENGH 1005	Introduction to Academic Writing CC or Literacies and Composition Across Contexts CC	3
Complete one of the following:		3
MAT 1030	Quantitative Reasoning QL	
MAT 1035	Quantitative Reasoning with Integrated Algebra QL	
STAT 1040	Introduction to Statistics QL	
STAT 1045	Introduction to Statistics with Algebra QL	
MATH 1050	College Algebra QL	
MATH 1055	College Algebra with Preliminaries QL	
MATH 1090	College Algebra for Business QL	
Fine Arts Distribution		3
Physical Science Distribution		3
American Institutions		3
<b>Credit Hours</b>		<b>15</b>

### Semester 2

ENGL 2010	Intermediate Academic Writing CC	3
ACC 2110	Principles of Accounting I	3
Biology Distribution		3
General Elective (IM 2010 or IM 2600 Grade of B- or higher required)		3
Humanities Distribution		3
<b>Credit Hours</b>		<b>15</b>

### Second Year

#### Semester 3

MKTG 220G	Written Business Communication GI WE (Requires grade of B- or higher)	3
MGMT 2340	Business Statistics I	3
PHIL 2050	Ethics and Values IH	3
Third Science Distribution		3
MKTG 2390	Professional Business Presentations	3
<b>Credit Hours</b>		<b>15</b>

#### Semester 4

ECON 1010 or ECON 2010	Economics as a Social Science SS or Principles of Economics I SS	3
HM 3000	Hospitality Industry Foundations	3
General Elective		3
General Elective		3
General Elective		3
<b>Credit Hours</b>		<b>15</b>

### Third Year

#### Semester 5

HM 3710	Marketing of Hospitality Services	3
HLTH 1100 or EXSC 1097	Personal Health and Wellness TE or Fitness for Life TE	2
HM 3020	Hospitality Managerial Accounting I	3
HM 3030	Hospitality Managerial Accounting II	3
HM 3400	Hotel Industry Analytics	2
General Elective		2
<b>Credit Hours</b>		<b>15</b>

#### Semester 6

HM 3150	Hospitality Finance	3
---------	---------------------	---

MGMT 3000 or HR 3430	Organizational Behavior WE or Introduction to Human Resource Management	3
HM 3210	Event Venue and Convention Management	3
General Elective		3
Hospitality Upper Division Elective		3
<b>Credit Hours</b>		<b>15</b>
<b>Fourth Year</b>		
<b>Semester 7</b>		
HM 481R	Internship	6
HM 3100	Hospitality Law	3
Hospitality Upper Division Elective		3
General Elective		3
<b>Credit Hours</b>		<b>15</b>
<b>Semester 8</b>		
HM 4550	Hospitality Strategic Management WE	3
General Elective		3
General Elective		3
General Elective		3
General Elective		3
<b>Credit Hours</b>		<b>15</b>
<b>Total Credit Hours</b>		<b>120</b>

## Program Learning Outcomes

1. Formulate reasoned arguments using analytical and quantitative skills.
2. Produce accurate informational outputs within areas of responsibility.
3. Develop clear oral and written communication skills within the hospitality and tourism field.
4. Apply leadership principles as participants in a diverse and global environment.
5. Explain ethical considerations relevant to hospitality management dilemmas and to evaluate alternative courses of action.