

# BACHELOR OF SCIENCE IN APPLIED SCIENCE IN HOSPITALITY MANAGEMENT

(330) 941-3279

## Hospitality Management

The hospitality management program provides students with the knowledge and skills needed to be successful and competent in this fast-growing field, not only in the United States, but globally.

Students may earn an associate degree (AAS- 2 year) and/or a bachelor's degree (BSAS - 4 year) with a major in Hospitality Management. The Associate of Applied Science degree articulates seamlessly with the baccalaureate degree. The Bachelor of Science in Applied Science program exposes students to advanced management concepts in lodging, food and beverage, or event management.

For more information, visit the Criminal Justice and Consumer Sciences Department in Cushwa Hall, Room 2161, or contact Dr. Jay Lee at [jylee@ysu.edu](mailto:jylee@ysu.edu).

COURSE	TITLE	S.H.
<b>FIRST YEAR REQUIREMENT -STUDENT SUCCESS</b>		
YSU 1500 or SS 1500 or HONR 1500	Success Seminar Intro to Honors	1-2
<b>General Education Requirements</b>		
ENGL 1550 or ENGL 1549	Writing 1 Writing 1 with Support	3-4
ENGL 1551	Writing 2	3
CMST 1545	Communication Foundations	3
MATH 2623	Quantitative Reasoning	3
Arts and Humanities (6 s.h.)		
PHIL 2625 or PHIL 2628	Introduction to Professional Ethics Business Ethics	3
Arts and Humanities Elective		
Natural Sciences (2 courses; 1 with lab) (6-7 s.h.)		
Social and Personal Awareness (6 s.h.)		
FNUT 1551	Normal Nutrition	3
SPA Elective		3
Social Sciences (6 s.h.)		
ECON 2610	Principles 1: Microeconomics	3
PSYC 1560	General Psychology	3
<b>Support Courses</b>		
ECON 2630	Principles 2: Macroeconomics	3
MKTG 3703	Marketing Concepts and Practice	3
MGT 3725	Fundamentals of Management	3
<b>Major Requirements</b>		
Must earn a C or better, Courses cannot be taken Credit/No Credit		
HMEC 1550		1
HMG 1500	Introduction to Hospitality Industry	3
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
HMG 2603 or ACCT 1503	Hospitality Managerial Accounting 1 Essentials of Accounting	4

FNUT 1512	Food Safety and Sanitation	1
FNUT 2612 & 2612L	Food Systems: Operation, Production, and Service and Food Systems: Operations, Production, and Service Laboratory	5
HMG 2622	Hotel Management	3
HMG 2691	Hospitality Cooperative Work Experience	3
HMG 3719	Facilities Management	4
CHFM 3731	Individual and Family Development	3
HMG 3745	Hospitality Marketing and Sales	4
HMG 4804	Hospitality Industry Law and Ethics	3
HMEC 4836	Internship	4
HMEC 4890		3
HMG 4896	Hospitality Operations Management	3
<b>Select 6 upper-division electives</b>		<b>6</b>
<b>Concentration in Human Ecology or Minor</b>		
Select (A) Concentration in Human Ecology courses or (B) a Minor:		19
A. Concentration in Human Ecology		
Select 12 s.h. in CHFM, HMG, FNUT, HMEC or MRCH coursework.		
Select 6 s.h. upper-division electives.		
B. Minor and Electives to reach 120 hours		
<b>Total Semester Hours</b>		<b>120-122</b>
<b>Year 1</b>		
<b>Fall</b>		
ENGL 1550	Writing 1	3
HMG 1500	Introduction to Hospitality Industry	3
Social and Personal Awareness Elective		
FNUT 1553 & 1553L	Food Science and Management Principles and Food Science and Management Principles Laboratory	4
PSYC 1560	General Psychology	3
<b>Semester Hours</b>		<b>16</b>
<b>Spring</b>		
ENGL 1551	Writing 2	3
MATH 2623	Quantitative Reasoning	3
FNUT 1551	Normal Nutrition	3
CMST 1545	Communication Foundations	3
HMEC 1550		1
HAHS 1500		2
<b>Semester Hours</b>		<b>15</b>
<b>Year 2</b>		
<b>Fall</b>		
FNUT 1512	Food Safety and Sanitation	1
FNUT 2612	Food Systems: Operation, Production, and Service	3
FNUT 2612L	Food Systems: Operations, Production, and Service Laboratory	2
HMG 2603	Hospitality Managerial Accounting 1	4
MGT 2604	Legal and Social Responsibilities of Business	3
ECON 2610	Principles 1: Microeconomics	3
<b>Semester Hours</b>		<b>16</b>
<b>Spring</b>		
ECON 2630	Principles 2: Macroeconomics	3
Natural Science + Lab		
PHIL 2625 or PHIL 2628	Introduction to Professional Ethics or Business Ethics	3
HMG 2691	Hospitality Cooperative Work Experience	3

HMGT 2622	Hotel Management	3
<b>Semester Hours</b>		<b>16</b>
<b>Year 3</b>		
<b>Fall</b>		
HMGT 3719	Facilities Management	4
MKTG 3703	Marketing Concepts and Practice	3
MGT 3725	Fundamentals of Management	3
HMEC Concentration or Minor Electives		6
<b>Semester Hours</b>		<b>16</b>
<b>Spring</b>		
CHFM 3731	Individual and Family Development	3
Arts and Humanities Elective		3
Natural Science Elective		3
HMEC Concentration or Minor Electives		3
<b>Semester Hours</b>		<b>12</b>
<b>Year 4</b>		
<b>Fall</b>		
HMGT 4804	Hospitality Industry Law and Ethics	3
HMGT 3745	Hospitality Marketing and Sales	4
HMEC 4890		3
HMEC Concentration or Minor Electives		6
<b>Semester Hours</b>		<b>16</b>
<b>Spring</b>		
HMGT 4896	Hospitality Operations Management	3
HMEC 4836 Internship		4
HMEC Concentration or Minor Electives		6
<b>Semester Hours</b>		<b>13</b>
<b>Total Semester Hours</b>		<b>120</b>

## Learning Outcomes

At the completion of the hospitality management program, graduates will be able to:

- Demonstrate appropriate customer and guest service practices, skills and behaviors required during customer involvement that contribute to customer satisfaction.
- Demonstrate the knowledge of fundamental principles of leadership and the ability to work with a group of people to formulate rational solutions to hospitality operational problems.
- Demonstrate quality food preparation and presentation skills, using appropriate health, safety, sanitation and environmental protection procedures in hospitality.
- Demonstrate the use and knowledge of current technologies in the hospitality industry. Explain key factors in the design, development and maintenance of the industry facilities and apply relevant technologies in ways that enhance organizational performance.
- Demonstrate the ability to market hospitality goods and services effectively and responsibly.
- Analyze legal, ethical, and socio-political considerations affecting organizations to make management decisions.
- Demonstrate use of accepted accounting practice and sound financial management.