

# Hospitality Management: Sustainable Hospitality Option

The Sustainable Hospitality curriculum encompasses a wide range of subjects, including tourism, event administration, business management, culinary arts, nutrition, and sustainable food systems. Emphasizing sustainability and quality customer service, students gain practical knowledge tailored to the hospitality sector. Classroom learning is complemented by hands-on experience through selected field-based practicum courses, commonly known as internships. These internships blend theoretical knowledge with problem-based learning, fostering community engagement and service learning. Internship opportunities span various hospitality establishments, including independently owned hotels, chain hotels, rural inns, bed and breakfasts, guest ranches, sports and recreation facilities, health centers, spas, private sports clubs, community recreation programs, and corporate health and fitness programs. This diverse array of experiences cultivates individual proficiency and professional growth.

Students must receive a grade of "C" or higher in all required courses.

Freshman Year	Credits	
	Fall	Spring
CULA 102 - Introduction to Culinary Arts	3	
HTR 107 - Intro to Hospitality Mgmt	3	
M 121Q - College Algebra	3	
WRIT 101W - College Writing I	3	
University Core (US/D/IA/IH)	3	
BIOM 103IN - Unseen Universe: Microbes		3
NUTR 221CS - Basic Human Nutrition		3
HTR 205 - Pathways to Career Advancement I		1
University Core (US/DI/H/IH)		6
HTR 202 - Introduction to Event Management		3
HTR 204 - Restaurant Management and Operations		3
Year Total:	15	19
Sophomore Year	Credits	
	Fall	Spring
BGEN 210 - Accounting and Finance Basics	3	
CULA 247 - Bar and Beverage Management	3	
ECNS 101IS - Economic Way of Thinking	3	
HTR 298 - Hospitality Management Internship	3	
University Core or Electives	3	
CULA 250 - Hospitality Supervision and Customer Service		3
HTR 201 - Hotel Management & Operations		3
HTR 220 - Sustainability in the Hospitality Industry		3
CULA 220 - Purchasing and Cost Control		2
NUTR 226 - Food Fundamentals		3
NUTR 227 - Food Fundamentals Lab		2
Year Total:	15	16
Junior Year	Credits	
	Fall	Spring
BMKT 325 - Principles of Marketing	3	

University Core Electives	3	
HTR 330 - Event Management	3	
NUTR 322 - Food Service System Management	3	
SFBS 429 - Small Business and Entrepreneurship in Food and Health	3	
HTR 335 - Hospitality Facilities Management		3
University Core Electives		3
HTR 230 - Fundamentals of Tourism Management		3
NUTR 395 - Pract: Quantity Foods Production and Management		3
Year Total:	15	12
Senior Year	Credits	
	Fall	Spring
HTR 498 - Hospitality Management Internship II	3	
University Core or Electives	3	
HTR 345 - Revenue Management	3	
BGEN 361 - Principles of Business Law	3	
HTR 499 - Capstone: Hospitality Management Systems and Strategy		3
SFBS 451R - Food Systems Research or SFBS 445R - Culinary Marketing: Farm/Table		3
University Core or Electives		7
HTR 475 - Integrative Hospitality Simulation		3
Year Total:	12	16
<b>Total Program Credits:</b>		<b>120</b>

## Electives

NUTR 301	Food and Culture	3
NUTR 430	Food Processing	3
SFBS 491	Special Topics (Farm to Market)	3
SFBS 296	Practicum: Towne's Harvest	3