

2009

Hospitality Management (HOSP)

Montclair State University

Hospitality Management

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| HONP210 | Title | contemporary issues of importance within the United States. |
| | Prerequisites | Honors Seminar in Science. |
| | Number and type of credits | For Honors Program students only or by permission of instructor. |
| | Course Description | 3 hours seminar, 2 hours lab. Interdisciplinary course in the natural and physical sciences consisting of seminars and laboratory experience. Meets Gen Ed 2002 - Natural/Physical Science Laboratory. |
| HONP211 | Title | Honors Seminar in Contemporary Issues in Science. |
| | Prerequisites | For Honors Program students only or by permission of instructor. |
| | Number and type of credits | 3 hours seminar. |
| | Course Description | Interdisciplinary course in the natural and physical sciences applying the scientific method, scientific data analysis, reasoning and logic to selected |
| HONP211 | Course Description | contemporary issues. |
| HONP301 | Title | Honors Seminar on Ways of Knowing. |
| | Prerequisites | For Honors Program students only or by permission of instructor. |
| | Number and type of credits | 3 hours seminar. |
| | Course Description | An interdisciplinary perspective on the nature of knowledge, including philosophical definitions of knowledge, the historical interaction of science with philosophical views of knowledge, the social context of knowledge, and the influence of values on the nature and development of knowledge. |
| HONP302 | Title | Honors Seminar on Methods of Scholarship and Research. |
| | Prerequisites | For Honors Program students only or by permission of instructor. |
| | Number and type of credits | 3 hours seminar. |
| | Course Description | The course will aim to familiarize students with the methods used in contemporary research in the humanities and the natural and social sciences. There are two goals, which may provide a tension to the course: preparing students to embark on a major research project in their own discipline and making them sensitive to the issues in doing scholarship in other disciplines. |
| HOSP199 | Title | Hospitality and Tourism Professional Seminar. |
| | Special Fee | Special fee. |
| | Number and type of credits | 1 hour lecture. |
| | Course Description | To provide student with essential knowledge and survival skills needed for the |

effective study of hospitality and tourism. The seminar includes first-year student orientation, establishes hospitality and related areas identity among students, and explores the fields of hospitality and tourism management as a career. This course also promotes an awareness and understanding of diversity, values and perspectives as they relate to overall student success at MSU. Meets Gen Ed 2002 - New Student Seminar.

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| HOSP250 | Title | Hospitality Management. |
| | Prerequisites | ENWR 105 or HONP 100. |
| | Special Fee | Special fee. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | Provides students a basic understanding of the hospitality industry by tracing the industry's growth and development; reviewing the organization of hotels, resorts, casinos, timeshares, food and beverage, club management, managed foodservice and related operations; and by focusing on industry trends and career opportunities. |
| HOSP300 | Title | Hospitality Law. |
| | Prerequisites | HOSP 250 and MGMT 231. Major within School of Business. Starting Fall 2016: HOSP 250 and MGMT 231; Business Administration major. |
| | Special Fee | Special fee. |
| | Course Description | The goal of this course is to introduce students to the laws and regulations applicable to the ownership and operation of hospitality businesses. It will focus on the legal fundamentals for the hospitality industry with specific emphasis on tort, contract, criminal, and labor law. |
| HOSP320 | Title | Hospitality Co-Op Ed. |
| | Prerequisites | HOSP 250. Major within School of Business. Starting Fall 2016: HOSP 250; Business Administration major. |
| | Special Fee | Special fee. |
| | Course Description | Provides students with a professional work experience before completing their degree. Enables students to apply their course work knowledge to a professional work setting. Students gain work experience in the areas of oral and written communication, critical thinking, global awareness, leadership, technology, self-directed learning, career readiness, decision-making, social responsibility and responsiveness. |
| HOSP325 | Title | Service Management in Hospitality. |

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| | Prerequisites | HOSP 250; Major within School of Business. Starting Fall 2016: HOSP 250; |
| HOSP325 | Prerequisites Number and type of credits Course Description | Business Administration major. 3 hours lecture. Teach students all aspects of delivering hospitality service. It is customer driven, with emphases on Total Quality Management, customer problem solving skills, and outcome assessment. Previous course HOSP 440 effective through Spring 2015. |
| HOSP330 | Title Prerequisites Number and type of credits Course Description | Resort Management. HOSP 250. Starting Fall 2016: HOSP 250; Business Administration majors only. 3 hours lecture. The course will provide an in-depth understanding of the unique aspects of resort development, management and operation. Students will study the resort concept, its history, traditions and culture and the principles and practices in the management and operation of the modern resort. Students will also learn the career opportunities in resort management. |
| HOSP335 | Title Prerequisites Special Fee Number and type of credits Course Description | International Hospitality Management. HOSP 250; Major within School of Business. Starting Fall 2016: HOSP 250; Business Administration major. Special fee. 3 hours lecture. Discusses in-depth the dimensions and nature of international hospitality operations. Create a sensitivity to and awareness of the differences in managing different cultures as well as to present a global view of hospitality management. Topics covered include cultural dimensions of management, international marketing, and international human resource management. Previous course HOSP 450 effective through Fall 2014. |
| HOSP340 | Title Prerequisites Number and type of credits Course Description | Restaurant Management and Operations. HOSP 250. Starting Fall 2016: HOSP 250; Business Administration majors only. 3 hours lecture. The restaurant management course will provide students with an understanding of the process for creating, operating and managing a restaurant business. They will gain the knowledge to launch a successful career in the highly |

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| | | competitive and rewarding restaurant industry. The course covers all disciplines for managing and operating a restaurant business. This includes developing a restaurant concept, types of restaurants, menu planning, kitchen layout and design, purchasing, bar and beverages, management and operations, food production and sanitation, budgeting and controls, organization, staffing, and training, service and guest relations, business planning, marketing and financing. |
| HOSP350 | Title | Club Management. |
| | Prerequisites | HOSP 250. Starting Fall 2016: HOSP 250; Business Administration majors only. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | The club management course will introduce students to the world of private membership clubs. It will provide an in-depth understanding of the unique aspects of private club management and the private club industry. Some of the clubs students will learn about are: golf and country clubs, city and athletic clubs, university clubs and yacht clubs. The course will cover all major disciplines of managing a private club. This will include club operations, club governance, club service, golf management, turf grass maintenance, marketing and membership, human resources, and food and beverage. As part of the course, students will also have the opportunity to visit and tour several local private clubs. |
| HOSP355 | Title | Contemporary Topics in Hospitality. |
| | Prerequisites | HOSP 250; Major within School of Business. Starting Fall 2016: HOSP 250; Business Administration major. |
| | Special Fee | Special fee. |
| HOSP355 | Number and type of credits | 3 hours lecture. |
| | Course Description | The hospitality industry offers unique challenges to the general business management student. This course explores those challenges. The course seeks to leverage general management topics by helping students apply their knowledge and skills to the unique aspects of the hospitality industry. The course covers applications as it applies to hospitality in leadership, service culture, diversity, employee motivation, technology, generational workforce changes, ethics, and sustainability. |

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| HOSP360 | <p>Title</p> <p>Prerequisites</p> <p>Special Fee</p> <p>Number and type of credits</p> <p>Course Description</p> | <p>Casino Management and Operations.</p> <p>HOSP 250; and major within the School of Business. Starting Fall 2016: HOSP 250; Business Administration major.</p> <p>Special fee.</p> <p>3 hours lecture.</p> <p>The Casino Management course will provide students with an understanding of one of the most rapidly expanding industries in the world. They will gain the knowledge to launch a successful career in the gaming industry. The course provides students with an in-depth view of the many facets of gaming operations and the gaming industry. This course will include the history of gaming, casino management, staffing and organizational guidelines, casino marketing, player rating systems, table game operations, slot management, race operations, online gaming, sports betting, casino accounting and one of the most dynamic areas of gaming, the regulatory environment.</p> |
| HOSP365 | <p>Title</p> <p>Prerequisites</p> <p>Special Fee</p> <p>Number and type of credits</p> <p>Course Description</p> | <p>Convention Facility Management.</p> <p>HOSP 250 and major within School of Business.</p> <p>Special fee.</p> <p>3 hours lecture.</p> <p>This is an advanced course providing a comprehensive, in-depth analysis of the meeting and conference industry and examining the industry's origins, structure, operations, career opportunities, and future development. In addition, this course emphasizes on managing and operating large scale meetings, conferences, exhibitions and tradeshows, including hotel accommodations, food and beverage management, catering and banquet function, customer service, contract negotiation, and onsite management.</p> |
| HOSP370 | <p>Title</p> <p>Prerequisites</p> <p>Special Fee</p> <p>Number and type of credits</p> <p>Course Description</p> | <p>Customer Relationship Management (CRM) Technologies in Hospitality.</p> <p>HOSP 250 and INFO 290. Major within School of Business. Starting Fall 2016: HOSP 250 and INFO 290; Business Administration major.</p> <p>Special fee.</p> <p>3 hours lecture.</p> <p>Customer Relationship Management Technologies providing in-depth knowledge and skills in designing, developing, and maintaining computer-based systems for warehousing and mining customer information for such purposes as customer segmentation studies, targeted marketing, and frequency and loyalty programs.</p> |

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| HOSP380 | Title | Lodging Management. |
| | Prerequisites | HOSP 250. Major within School of Business. Starting Fall 2016: HOSP 250; Business Administration major. |
| | Special Fee | Special fee. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | This is an advanced course providing in-depth knowledge and skills to manage all aspects of the lodging industry in different settings, such as full-service hotel, limited-service hotel/motel, bed and breakfast, extended stay-hotel, suite hotel, resort, casino hotel, cruise line, timeshare and assisted living facility. |
| HOSP390 | Title | Food and Beverage Management. |
| | Prerequisites | HOSP 250. Major within School of Business. Starting Fall 2016: HOSP 250; Business Administration major. |
| HOSP390 | Special Fee | Special fee. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | This is an advanced course providing mechanisms and techniques to manage food and beverage provisions in various sectors of the hospitality industry, such as restaurant, bar or beverage operation, club, contracted or institutional foodservice. In addition, food and beverage functions within various lodging settings (hotel, resort, casino hotel and cruise line) are discussed. |
| HOSP392 | Title | Selected Topics in Hospitality Management. |
| | Prerequisites | HOSP 250; Business Majors only or departmental approval. |
| | Number and type of credits | 1-3 hours lecture/seminar. |
| | Course Description | The content of this course varies with each offering. Its purpose is to provide for the comprehensive development and study of an advanced topic of current interest not covered in-depth in the regular curriculum. Examples of topics covered in the past include: Club Management. This course may be repeated for credit as long as the "special topic" in each course differs from topics previously taken. May be repeated for a maximum of 6.0 credits as long as the topic is different. |
| HOSP415 | Title | Cost Management for Hospitality Managers. |
| | Prerequisites | ACCT 202 or ACCT 204. Starting Fall 2016: ACCT 202 or ACCT 204; Business |

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| | Special Fee | Administration majors only. Special fee. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | This upper-level course builds on the principles and concepts of financial and managerial accounting. It discusses departmental costs and the relationships between revenues and various types of costs. In addition, it explores the relationship between cost, volume, and profit. Common control mechanisms and purchase practices noted in the hospitality industry will be explored. Class project required. Optional: The Educational Institute of the American Hotel and Lodging Association Certification Examination. |
| HOSP435 | Title | Managing Diversity in the Hospitality Industry. |
| | Prerequisites | HOSP 405. Starting Fall 2016: HOSP 405; Business Administration majors only. |
| | Special Fee | Special fee. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | This upper-level course is designed to assist students in understanding the issues related to American multicultural management in the hospitality industry through the utilization of a conceptual framework and the application of appropriate management techniques. A directed work project will be incorporated into this course. Class project required. Meets World Cultures Requirement. |
| HOSP445 | Title | Hospitality Operations Management II. |
| | Prerequisites | HOSP 410. Starting Fall 2016: HOSP 410; Business Administration majors only. |
| | Special Fee | Special fee. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | Deals with the daily operations of resorts and cruise management. Emphasis will be on the housing and food and beverage services that cater to the people away from home. It highlights the difference in managing a traditional hotel and explores features that are unique. It builds on the basic knowledge of hospitality operations. Class project required. |
| HOSP480 | Title | Revenue Management in Hospitality. |
| | Prerequisites | HOSP 380 or MKTG 310; and major within the School of Business. Starting Fall 2016: HOSP 380 and MKTG 310; Business Administration major. |
| | Special Fee | Special fee. |
| | Number and type of credits | 3 hours lecture. |

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| | Course Description | The Revenue Management course will provide students with an in-depth knowledge of Revenue Management and its applications in the lodging (hotels, cruises, |
| HOSP480 | Course Description | theme parks, casinos) and foodservice industries. This course will include the history, theory and ethical aspects of revenue management, strategic pricing, forecasting, distribution channel management, customer behavior, and revenue manager's role. This is a management oriented course, emphasizing practical aspects of decision-making as related to today's most exciting area in hospitality management. |
| HOSP490 | Title | Entrepreneurship in Hospitality. |
| | Prerequisites | HOSP 380, HOSP 390. Major within School of Business. Starting Fall 2016: HOSP 380 and HOSP 390; Business Administration major. |
| | Special Fee | Special fee. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | This capstone course guides students through the strategic business development process of lodging and food and beverage establishments. From concept to operations, students engage in a business planning project applying knowledge and skills acquired from foundation and major courses. Students who complete the course will have developed a complete business plan for the design, financing, opening, and on-going operations of a viable business. Meets the University Writing Requirement for majors in Business Administration with a Concentration in Hospitality Management. |
| HPEM150 | Title | Principles and Practice of Emergency Care. |
| | Prerequisites | Exercise Science (ESCI) or Physical Education w/ conc: Adult Fitness (PEAF) majors only or departmental approval. |
| | Number and type of credits | 3 hours lecture. |
| | Course Description | Provides for study of emergency care management. Provides knowledge and skills for teaching principles and practices of emergency care in a school or adult fitness setting. |
| HPEM199 | Title | Freshman Seminar in Health and Physical Education. |
| | Number and type of credits | 1 hour seminar. |
| | Course Description | A professional orientation and an introduction to the breadth of the field of health and physical education in schools, industry and community agencies. |