

## **HOSPITALITY MANAGEMENT (BTS DIVISION)**

**HSMPT-101 INTRODUCTION TO HOSPITALITY (3 CR.)** Presents a management perspective in introducing students to business functions over the organization structure of hotels, restaurant clubs, cruise ships and casino hotels.

**HSMPT-190 DIRECTED STUDY IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-191 WORKSHOP IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-192 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-194 INTERNSHIP IN HOSPITALITY MANAGEMENT (1-12 CR.)**

**HSMPT-201 HOSPITALITY SANITATION MANAGEMENT (3 CR.)** Property compliance with FDA sanitation codes, and effectively managing sanitation programs. Course covers basics of food service, hotel/motel sanitation, and managerial aspects. Meets requirements for Idaho Food Safety and Sanitation Supervisor Training Program.

**HSMPT-210 FOOD AND BEVERAGE SERVICE (3 CR.)** Teaches to successfully manage food and beverage operations found in lodging properties including coffee shops, gourmet dining rooms, room service, banquets, lounges, and entertainment/show rooms.

**HSMPT-220 HOSPITALITY SUPERVISION (3 CR.)** Emphasizes supervisor position through communication process, motivation techniques, business ethics, total quality management, procedures for conflict resolutions, and leadership development in the hospitality industry.

**HSMPT-221 FRONT OFFICE MANAGEMENT (3 CR.)** Teaches to increase front office efficiency through computer-based and machine-assisted methods/functions. Demonstrates how front office functions influence other departments and impact management.

**HSMPT-230 BAR AND BEVERAGE MANAGEMENT (3 CR.)**

Covers how to balance marketing and control objectives, plan the business, select and train employees, establish and maintain control systems. In-depth material on responsible alcohol service and range of beverage products.

**HSMPT-243 HOSPITALITY MARKETING (3 CR.)** Provides students with a basic understanding of marketing in the hospitality industry.

**HSMPT-251 HOTEL/MOTEL OPERATIONS (3 CR.)** Provides students with an understanding of the functions of Security and Housekeeping Departments in hotels and motels. Demonstrates how these two departments influence each other and impact management.

**HSMPT-255 HOSPITALITY LAB (2 CR. - 6 CR.)** Provides a food appreciation laboratory experience where students will examine the different preparation and service methods of commercial food operations. Traditional restaurant menus will be prepared and evaluated for quality standards. Uniform fee. May be repeated once for credit (up to total of 6 credits).

**HSMPT-267 INTERNSHIP IN HOSPITALITY MANAGEMENT (1-6 CR.)** Students will be placed in a variety of food and beverage operations and lodging properties. Gainful employment in the industry is encouraged early in the program.

**HSMPT-273 EVENTS MANAGEMENT (3 CR.)** This course will examine the anatomy of an event to establish the different layers of an event experience and the general process of professional event coordination.

**HSMPT-290 DIRECTED STUDY IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-292 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-294 INTERNSHIP IN HOSPITALITY MANAGEMENT (1-12 CR.)**

**HSMPT-296 COOPERATIVE EDUCATION IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-343 HOSPITALITY MARKETING (3 CR.)** This course is designed to provide students with a basic understanding of marketing in the hospitality industry.

**HSMPT-355 HOSPITALITY LAB (2 CR.)** Provides a food appreciation laboratory experience where students will examine the different preparation and service methods of commercial food operations. Traditional restaurant menus will be prepared and evaluated for quality standards. Uniform fee.

**HSMPT-273 EVENTS MANAGEMENT (3 CR.)** This course will examine the anatomy of an event to establish the different layers of an event experience and the general process of professional event coordination.

**HSMPT-390 DIRECTED STUDY IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-391 WORKSHOP IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-392 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-394 INTERNSHIP IN HOSPITALITY MANAGEMENT (1-12 CR.)**

**HSMPT-455 HOSPITALITY LAB (2 CR.)** Provides a food appreciation laboratory experience where students will examine the different preparation and service methods of commercial food operations. Traditional restaurant menus will be prepared and evaluated for quality standards. Uniform fee.

**HSMPT-490 DIRECTED STUDY IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-491 WORKSHOP IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-492 SPECIAL TOPICS IN HOSPITALITY MANAGEMENT (1-6 CR.)**

**HSMPT-494 INTERNSHIP IN HOSPITALITY MANAGEMENT (1-12 CR.)**

**HSMPT-496 COOPERATIVE EDUCATION IN HOSPITALITY MANAGEMENT (1-6 CR.)**