

Hospitality, Tourism and Events, B.A. Restaurant Mgmt. Concentration

Catalog 15-16

303-556-3152

HLC 209

College of Professional Studies

This sheet applies to the 2015-2016 catalog *only*. It does not replace the full catalog or departmental advising sheets as official statements of requirements. Students with declared majors *must* work with a faculty advisor on course selection and sequencing to ensure a timely graduation.

General Studies	34 min.
Major courses	39
Restaurant Mgmt Concentration	27
Electives	20
Total to graduate (min. 40 upper division hours)	120

Students who have reached junior standing (60 hrs) should request a CAPP (graduation compliance report) and review it with a faculty advisor.

*TO BE COMPLETED WITHIN FIRST 30-CREDIT HOURS AT MSU DENVER

Written Communication

___ ENG 1010 (3 hrs) Composing Arguments*

OR ENG 1008/1009 (6 hrs) Intro to Composition I & II*

___ ENG 1020 (3 hrs) Freshman Comp: Anly, Rsrch, & Documt. (must be completed within 45-credit hours)

Quantitative Literacy*

___ MTH 1210 (4 hrs) Introduction to Statistics

Oral Communication*

___ (3 hrs)

Arts & Humanities

___ (3 hrs)

___ (3 hrs)

Historical

___ (3 hrs)

Natural & Physical Sciences

___ NUT 2040 (3 hrs) Introduction to Nutrition

___ (3 hrs)

Social & Behavioral Science I

___ ECO 2010 (3 hrs) Principles of Macroeconomics

Social & Behavioral Science II

___ (3 hrs)

Global Diversity

___ (3 hrs) may be satisfied within General Studies

___ **Multicultural requirement** may be satisfied within General Studies, or electives)

ELECTIVES

MAJOR REQUIREMENTS: must maintain a GPA of 2.5. See a faculty advisor

___ ACC 2010 (3 hrs) Principles of Accounting I

___ **HTE 1030 (1 hr) Introduction to Hospitality, Tourism and Events****

___ **HTE 1035 (2 hrs) Academic and Career Development****

___ HTE 1533 (3 hrs) Food Fundamentals

___ HTE 2010 (3 hrs) Event Industry

___ HTE 2015 (3 hrs) Beverage Fundamentals

___ HTE 3030 (3 hrs) Sustainable Tourism

___ HTE 3250 (3 hrs) Managerial Accounting for Hospitality

___ HTE 3550 (3 hrs) Human Resources in Hospitality

___ HTE 3570 (3 hrs) Marketing for Hospitality

___ HTE 3580 (3 hrs) Legal Aspects of Hospitality

___ HTE 4730 (3 hrs) Hospitality Negotiations and Sales

___ HTE 4750 (3 hrs) Hospitality Leadership

___ HTE 4800 (3 hrs) Hospitality Strategic Management

___ XXX XXXX Foreign Language (must earn a grade "C" or better)

Restaurant Management Concentration:

___ HTE 1603 (3 hrs) Food Science

___ HTE 2613 (3 hrs) Food Production & Service I

___ HTE 3603 (3 hrs) Labor and Product Control

___ HTE 3613 (3 hrs) Wine Fundamentals

___ HTE 3623 (3 hrs) Food Production and Service II

___ HTE 4110 (3 hrs) Applied Restaurant Operations

Select **three** of these four courses:

___ HTE 3310 (3 hrs) Global Cuisine

___ HTE 3643 (3 hrs) Healthy Cooking

___ HTE 3813 (3 hrs) Baking and Pastry

___ HTE 3833 (3 hrs) Garde Manger

Senior Experience Graduation Requirement:

___ HTE 4000 (3 hrs) Hospitality Field Experience

OR HTE 4040 (3 hrs) Hospitality Senior Research

OR HTE 4811 (3 hrs) Managing a Destination

**Must be taken within the first 12-credit hours of HTE courses to declare HTE concentration.