

**Metropolitan State University of Denver**  
**Hospitality, Tourism, and Events Major, B.A.: Restaurant Management Concentration**  
**Minor (not required):**  
**Fall 2013 Catalog**

| <b>First Year</b>              | <b>Suggested Course plan</b>  | <b>Prerequisites</b>                                     | <b>Alternative Course Plan</b> |
|--------------------------------|---|--|--------------------------------|
| <b>Fall: 16 credit hours</b>   | HTE 1030 (3) Introduction to Hospitality, Tourism, & Events <b>(F, S)</b>                                       |  |                                |
|                                | ENG 1010 (3) Composing Arguments <b>(F, S, Su)</b>  | Appropriate placement test scores                        |                                |
|                                | MTH 1210 (4) Introduction to Statistics <b>(F, S, Su)</b>   | Appropriate placement test scores or prerequisite course |                                |
|                                | Historical (3) recommended student select course approved for global diversity <b>(F, S, Su)</b>                |  |                                |
|                                | Oral Communication (3) <b>(F, S, Su)</b>  |  |                                |
|                                |   |  |                                |
| <b>Spring: 15 credit hours</b> | HTE 1533 (3) Food Fundamentals <b>(F, S)</b>  |  |                                |
|                                | HTE 2015 (3) Beverage Fundamentals <b>(F, S)</b>  |  |                                |
|                                | ENG 1020 (3) Freshman Composition: Analysis, Research, & Documentation <b>(F, S, Su)</b>                        | ENG 1010 or ENG 1009                                     |                                |
|                                | Social & Behavioral Science II (3) recommended for student to select course for multicultural <b>(F, S, Su)</b> |  |                                |
|                                | ECO 2010 (3) Principles of Macroeconomics <b>(F, S, Su)</b>   | ENG 1010 or ENG 1020; and any 1000-level math course     |                                |
|                                |   |  |                                |

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| <b>Second Year</b>             | <b>Suggested Course plan</b>                              | <b>Prerequisite</b>   | <b>Alternative Course Plan</b> |
|--------------------------------|---|---|--------------------------------|
| <b>Fall: 15 credit hours</b>   | HTE 1603 (3) Food Science <b>(F, S)</b>                   | HTE 1533  |                                |
|                                | HTE 2010 (3) Event Industry <b>(F, S)</b>                 |   |                                |
|                                | HTE 2860 (3) Sustainable Tourism <b>(F, S)</b>            |   |                                |
|                                | Arts & Humanities (3) <b>(F, S, Su)</b>                   |   |                                |
|                                | NUT 2040 (3) Introduction to Nutrition <b>(F, S, Su)</b>  | Completion of general studies requirements in Quantitative Literacy & Written Communication or permission of instructor |                                |
|                                |   |   |                                |
| <b>Spring: 12 credit hours</b> | ACC 2010 (3) Principles of Accounting I <b>(F, S, Su)</b> | Written & Oral Communication; Quantitative Literacy   |                                |
|                                | HTE 2613 (3) Food Production & Service I <b>(F, S)</b>    | HTE 1030 & HTE 1603   |                                |
|                                | Arts and Humanities (3) <b>(F, S, Su)</b>                 |   |                                |
|                                | Natural & Physical Science (3) <b>(F, S, Su)</b>          |   |                                |
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| Third Year                      | Suggested Course plan                                      | Prerequisite   | Alternative Course Plan |
|---------------------------------|--|--|-------------------------|
| <b>Fall: 15-17 credit hours</b> | HTE 3570 (3) Hospitality & Tourism Marketing <b>(F, S)</b> | HTE 1030; ENG 1020; SPE 1010   |                         |
|                                 | HTE 3580 (3) Hospitality & Tourism Law <b>(F, S)</b>       | HTE 1030; ENG 1020; SPE 1010   |                         |
|                                 | HTE 3603 (3) Labor & Production Control <b>(F, S)</b>      | HTE 1030; ACC 2010; Quantitative Literacy; or permission of instructor                                   |                         |
|                                 | HTE Restaurant Elective (3) <b>(F, S)</b>                  |  |                         |
|                                 | Foreign Language (3-5) <b>(F, S, Su)</b>                   |  |                         |
|                                 |  |  |                         |
| <b>Spring: 15 credit hours</b>  | HTE 3613 (3) Wine Fundamentals <b>(F, S)</b>               | Minimum age of 21 years  |                         |
|                                 | HTE 3623 (3) Food Production & Service II <b>(F, S)</b>    | HTE 2613; NUT 2040   |                         |
|                                 | HTE 4250 (3) Hospitality for Profit <b>(F, S)</b>          | ACC 2010 & Quantitative Literacy   |                         |
|                                 | HTE Restaurant Elective (3) <b>(F, S)</b>                  |  |                         |
|                                 | MGT 3000 (3) Organizational Management <b>(F, S, Su)</b>   | ENG 1010 & 1020; Oral Communication; Quantitative Literacy; Junior standing; or permission of instructor |                         |
|                                 |  |  |                         |

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| <b>Fourth Year</b>                | <b>Suggested Course plan</b>   | <b>Prerequisite</b>   | <b>Alternative Course Plan</b>      |
|-----------------------------------|--|---|-------------------------------------|
| <b>Fall: 15 credit hours</b>      | HTE 4650 (3) Hospitality Human Resources (F, S)  | HTE 3580 or permission of instructor  |                                     |
|                                   | HTE 4110 (3) Applied Restaurant Operations (F, S)  | HTE 2613 & HTE 3603   |                                     |
|                                   | HTE 4000 (3) Hospitality Field Experience <b>OR</b><br><br>HTE 4040 (3) Hospitality Senior Research <b>OR</b><br><br>HTE 4811 (3) Managing a Destination | Completion of 12 hrs in major concentration; senior standing; completion of general studies; approval of HTE department<br><br>Completion of 12 hrs in major concentration; senior standing; completion of general studies<br><br>Completion of 12 hrs in major concentration; senior standing; completion of general studies; approval of HTE department |                                     |
|                                   | HTE Restaurant Elective (3) (F, S)   |   |                                     |
|                                   | Elective (3) (F, S, Su)  |   |                                     |
|                                   |  |   | <b>TOTAL SEMESTER CREDIT HOURS:</b> |
|                                   |  |   |                                     |
| <b>Spring: 15-17 credit hours</b> | HTE 4300 (3) Creative Hospitality Innovations (F, S)   | Junior or senior standing; 12 hrs in major concentration; General studies completion  |                                     |
|                                   | Elective (3-5) (F, S, Su) (students only need 5 credits of electives if they take a 3-credit foreign language course)                                    |   |                                     |
|                                   | Elective (3) (F, S, Su)  |   |                                     |
|                                   | Elective (3) (F, S, Su)  |   |                                     |
|                                   | Elective (3) (F, S, Su)  |   |                                     |
|                                   |  |   | <b>TOTAL SEMESTER CREDIT HOURS:</b> |

\* Demonstrate a basic competence in a foreign language by earning a grade of “C” or above in a college-level, modern language class or through testing given by the Department of Modern Languages.

\*\*Students must present verification of 1,200 clock hours of on-the-job experience in the HTE Major at stage of graduation. These hours may be secured through paid job experience, cooperative education, internships or a combination of the three. See HTE faculty advisor.

\*\*\*Students must Present Adult CPR and First-aid Certification at stage of graduation. See HTE faculty advisor.

|  | <b>Suggested Course plan</b> | <b>Prerequisite</b> | <b>Alternative Course Plan</b> |
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|                  | <b>Suggested Course plan</b> | <b>Prerequisite</b> | <b>Alternative Course Plan</b> |
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| <b>Semester:</b> |                              |                     |                                |
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