

**Metropolitan State University of Denver**  
**Hospitality, Tourism, and Events Major, B.A.: Restaurant Management Concentration**  
**Minor (not required):**  
**Fall 2012 Catalog**

<b>First Year</b>	<b>Suggested Course plan</b>	<b>Prerequisites</b>	<b>Alternative Course Plan</b>
<b>Fall: 15 credit hours</b>	HTE 1030 (3) Introduction to Hospitality, Tourism, & Events		
	ENG 1010 (3) Freshman Composition: The Essay <b>(F, S, Su)</b>	Appropriate placement test scores	
	Quantitative Literacy (3) <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>		
	SPE 1010 (3) Oral Communication <b>(F, S, Su)</b>		
<b>Spring: 15 credit hours</b>	HTE 1041 (3) Hospitality Service Systems		
	HTE 1533 (3) Food Fundamentals		
	ENG 1020 (3) Freshman Composition: Analysis, Research, & Documentation <b>(F, S, Su)</b>	ENG 1010	
	Social & Behavioral Science II (3) <b>(F, S, Su)</b>		
	Social & Behavioral Science I (3) recommended for student to select course for multicultural <b>(F, S, Su)</b>		

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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	HTE 1533	
	HTE 2010 (3) Event Industry		
	HTE 2860 (3) Sustainable Tourism		
	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	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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<b>Third Year</b>	<b>Suggested Course plan</b>	<b>Prerequisite</b>	<b>Alternative Course Plan</b>
<b>Fall: 17 credit hours</b>	HTE 3570 (3) Hospitality & Tourism Marketing	HTE 1030; ENG 1020; SPE 1010	
	HTE 3580 (3) Hospitality & Tourism Law	HTE 1030; ENG 1020; SPE 1010	
	HTE 3603 (3) Labor & Production Control	HTE 1030; ACC 2010; Quantitative Literacy; or permission of instructor	
	HTE Restaurant Elective (3)		
	Foreign Language (5)		
<b>Spring: 15 credit hours</b>	HTE 3613 (3) Wine Fundamentals	Minimum age of 21 years	
	HTE 3623 (3) Food Production & Service II	HTE 2613; NUT 2040	
	HTE Restaurant Elective (3)		
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	MGT 3000 (3) Organizational Management	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 4250 (3) Hospitality for Profit	ACC 2010 & Quantitative Literacy	
	HTE 4650 (3) Hospitality Human Resources	HTE 3580 or permission of instructor	
	HTE 4860 (3) Hospitality Security and Safety	HTE 3580 or permission of instructor	
	HTE 4000 (3) Hospitality Field Experience <b>OR</b>	Completion of 12 hrs in major concentration; senior standing; completion of general studies; approval of HTE department Completion of 12 hrs in major concentration; senior standing; completion of general studies Completion of 12 hrs in major concentration; senior standing; completion of general studies; approval of HTE department	
	HTE 4040 (3) Hospitality Senior Research <b>OR</b>		
	HTE 4811 (3) Managing a Destination		
	Elective (3)		
			<b>TOTAL SEMESTER CREDIT HOURS:</b>
<b>Spring: 16 credit hours</b>	HTE 4300 (3) Creative Hospitality Innovations	Junior or senior standing; 12 hrs in major concentration; General studies completion	
	Elective (4)		
	Elective (3)		
	Elective (3)		
	Elective (3)		

\* 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.

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	<b>Suggested Course plan</b>	<b>Prerequisite</b>	<b>Alternative Course Plan</b>
<b>Semester:</b>			
			<b>TOTAL SEMESTER CREDIT HOURS:</b>

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