



Restaurant Management B.S.
 Minor (not required)
 Fall 2018 catalog year

| First Year | | |
|-----------------------|--|--|
| Fall: 16 Credits | HTE 1040 (3) Hospitality, Tourism and Event Fundamentals (F, S, Su) | |
| | Written Communication (3) | |
| | MTH 1210 (4) Introduction to Statistics | |
| | Oral Communication (3) | |
| | Historical (3) GD recommended | |
| Spring: 15 Credits | BVG 2015 (3) Beverage Fundamentals (F, S) | |
| | RST 1550 (3) Food Fundamentals (F, S, Su) | |
| | Written Communication (3) | |
| | NUT 2040 (3) Introduction to Nutrition | |
| | ECO 2010 (3) Principles of Macroeconomics | |

| Third Year | | |
|-----------------------|--|--|
| Fall: 15 Credits | BVG 3010 (3) Beers of the World | |
| | HTE 3570 (3) Marketing for Hospitality (F, S, Su) | |
| | HTE 3580 (3) Legal Aspects of Hospitality (F, S) | |
| | Restaurant Concentration Course (3) See Catalog | |
| | Restaurant Concentration Course (3) See Catalog | |
| Spring: 15 Credits | BVG 3613 (3) Wine Fundamentals (F, S) | |
| | HTE 3250 (3) Managerial Accounting for Hospitality (F, S, Su) | |
| | HTE 3550 (3) Human Resources in Hospitality (F, S, Su) | |
| | Restaurant Concentration Course (3) See Catalog | |
| | Elective (3) | |

| Second Year | | |
|-----------------------|--|--|
| Fall: 15 Credits | RST 2550 (3) Food Preparation and Science (F, S, Su) | |
| | ACC 1010 (3) Fundamentals of Accounting | |
| | Arts & Humanities (3) | |
| | ECO 2020 (3) Principles of Microeconomics | |
| | Natural & Physical Sciences (3) | |
| Spring: 15 Credits | RST 3550 (3) Food Production and Service (F, S, Su) | |
| | RST 3600 (3) Cost Controls for Food & Beverage (F, S, Su) | |
| | Arts and Humanities (3) | |
| | Elective (3) | |
| | Elective (3) | |

| Fourth Year | | |
|-----------------------|---|--|
| Fall: 15 Credits | HTE 4750 (3) Hospitality Leadership (F, S, Su) | |
| | RST 4100 (3) Applied Restaurant Operations (F) | |
| | Elective (3) | |
| | Restaurant Concentration Course (3) See Catalog | |
| | Restaurant Concentration Course (3) See Catalog | |
| Spring: 14 Credits | HTE 4800 (3) Strategic Management for Hospitality (F, S, Su) | |
| | RST 4500 (3) Concept Development for Restaurants (S) | |
| | Elective (3) | |
| | Elective (3) | |
| | Elective (2) | |

*Students must present verification of 600 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 for major matters.