BS in Hospitality Management

Degree Program Description

A B.S. in Hospitality Management equips graduates with the skills they need to succeed in a variety of hospitality management careers. The curriculum emphasizes core concepts of hospitality management and advanced skills needed in different industry segments. These segments include events and meetings, entertainment and festival management, hotel and resort management, restaurant management, sports venues, and many others.

The program's requirements prepare students to work in a variety of sectors in the hospitality industry. By understanding the importance of cost control and revenue management, students will be able to optimize their business profits. The HM program also teaches students about the contribution that events and meetings make to the hospitality industry as a whole while students learn how the entertainment industry continues to evolve as a crucial segment of the industry. Students additionally learn basic food production. This is critical knowledge and skill when students become general managers of hotels, restaurants, resorts, or venues because food cannot be separated from the hospitality industry. Additionally, the HM program offers industry-specific electives such as gaming management, club management, beverage management, sports venue management, and more.

Besides course requirements, students learn how to manage hotels through supervised field experiences where they are immersed in local hotel operations. In order to gain experience in event planning, students organize and participate in real events on campus and locally as part of their coursework. Students taking an Internship course acquire real-world hospitality industry experience to apply skills and knowledge gained through coursework.

Major Program Requirements

Students earning a Bachelor of Science in Hospitality Management are required to complete all University general education (http://catalog.missouri.edu/academicdegreerequirements/ generaledgequationrequirements/), University graduation, (http://catalog.missouri.edu/academicdegreerequirements/ universityrequirements/) and degree requirements, including selected foundational courses, which also fulfill University general education requirements.

Students in Hospitality Management are required to earn a C- grade in all core courses and professional electives.

If you are planning to transfer courses (including AP credit) and would like to information on how they apply to a degree program(s), you can email CAFNRadvising@missouri.edu for general recommendations.

Foundational Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH 1100</td>
<td>College Algebra (Required for Food &amp; Beverage Emphasis)</td>
<td>3</td>
</tr>
<tr>
<td>or MATH 1050</td>
<td>Quantitative Reasoning</td>
<td></td>
</tr>
<tr>
<td>F_S 1030</td>
<td>Food Science and Nutrition (BIO_SC 1010 is also permitted.)</td>
<td>3</td>
</tr>
<tr>
<td>or NEP 1034</td>
<td>Introduction to Human Nutrition</td>
<td></td>
</tr>
</tbody>
</table>

Hospitality Management Core Requirements (minimum grade of C-)

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HSP_MGMT 1100</td>
<td>Introduction to Hospitality Management</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 1991</td>
<td>Food Safety and Sanitation in the Foodservice Industry</td>
<td>1</td>
</tr>
<tr>
<td>HSP_MGMT 2100</td>
<td>Hospitality Law</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 2190</td>
<td>Seminar in Professional Development</td>
<td>1</td>
</tr>
<tr>
<td>HSP_MGMT 3100</td>
<td>Guest Service Management</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 3200</td>
<td>Event Planning Management</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 3300</td>
<td>Food Production Management</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 3310</td>
<td>Food Service Budgeting and Controls</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 3400</td>
<td>Hotel and Lodging Operations and Management</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 4100W</td>
<td>Hospitality Human Resources Management - Writing Intensive</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 4110</td>
<td>Hospitality and Tourism Marketing</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 4180</td>
<td>Strategic Management in the Hospitality Industry</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 4400</td>
<td>Hospitality Finance Management</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 4500</td>
<td>Management and Promotion of Live Entertainment</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 4600</td>
<td>Hospitality Facilities Management</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 4780W</td>
<td>Advanced Hospitality Management - Writing Intensive</td>
<td>3</td>
</tr>
<tr>
<td>HSP_MGMT 4993</td>
<td>Internship in Hospitality Management</td>
<td>3</td>
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</table>

Other Core Requirements (minimum grade of C-)

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCTCY 2026</td>
<td>Accounting I</td>
<td>3</td>
</tr>
<tr>
<td>or ACCTCY 2010</td>
<td>Introduction to Accounting</td>
<td></td>
</tr>
<tr>
<td>or ACCTCY 2036</td>
<td>Accounting I</td>
<td></td>
</tr>
<tr>
<td>AG_ED_LD 2250</td>
<td>Introduction to Leadership</td>
<td>3</td>
</tr>
<tr>
<td>or AG_ED_LD 2260</td>
<td>Team and Organizational Leadership</td>
<td></td>
</tr>
<tr>
<td>FINANC 2000</td>
<td>Survey of Business Finance</td>
<td>3</td>
</tr>
<tr>
<td>MANGMT 3000</td>
<td>Principles of Management</td>
<td>3</td>
</tr>
</tbody>
</table>

Professional Electives (15 credits) At least 6 of the 15 total hours must be taken in the Hospitality Management Program.

Accelerated BS to MS in Food and Hospitality Systems

The accelerated BS to MS in Food and Hospitality Systems allows students to complete a bachelor's and master's degree within five years. Students will need to select the Hospitality Management track in the MS in Food and Hospitality Systems. Eligible students will need to complete at least 90 credit hours (including all general education and academic course requirements), with a cumulative GPA of 3.2 or higher (3.5 or higher in HM-required courses). Each student will be accepted by at least one graduate faculty advisor who will advise and mentor the student from when they are a Provisional Graduate Student (year 1) until completion of the MS program. Once students complete 120 credit hours, they will be conferred the BS degree.

Students accepted to the program may enroll in 12-15 credit hours of graduate-level courses (7000 or 8000 level), during their Provisional
Graduate Student year that will count towards both their BS and MS degrees as shared credits. 18 credit hours of graduate credit will be completed during their Graduate Student year (year 2) for a total of 30-33 graduate credit hours. At least 15 credit hours must be at the 8000 level or higher.

The total credits required for graduation must be at least 138 total credit hours.

- Total undergraduate credits: 120
- Total dual credits: 12-15
- Total graduate credits: 30

### First Year (as Provisional Graduate Student) 12-15

<table>
<thead>
<tr>
<th>Course</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>7000 level courses</td>
<td>12-15</td>
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### Second Year (as Graduate Student) 15-18

<table>
<thead>
<tr>
<th>Course</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>STAT 7070</td>
<td>Statistical Methods for Research 3</td>
</tr>
<tr>
<td>F_S 8402</td>
<td>Research Methods in Food Science 2</td>
</tr>
<tr>
<td>F_S 8087</td>
<td>Seminar in Food Science 1</td>
</tr>
<tr>
<td>F_S 8090</td>
<td>Research in Food Science 6</td>
</tr>
<tr>
<td>8000 level courses</td>
<td>6</td>
</tr>
</tbody>
</table>

1 According to the course options of each track.

### Requirements for Thesis/Non-Thesis

Students may choose the thesis or non-thesis option. Students must take at least 6 credit hours of research credit (F_S 8090 or AG_S_TCH 8090) for either option.

**Thesis Option:** Students conduct independent research on a topic approved by the student's advisor and graduate committee. Students present and defend their theses and complete a manuscript on their research that is suitable for publication at the end of their program.

**Non-Thesis Option:** Students conduct independent research on a topic approved by the student's advisor and graduate committee. Students present their research and write a technical report on their research at the end of their program.

Students may enroll in 1 credit hour of internship (F_S 7941) and participate in an on-site industry internship during the second year of their program.

### Semester Plan

Below is a sample plan of study, semester by semester. A student's actual plan may vary based on course choices where options are available.

#### First Year 15

<table>
<thead>
<tr>
<th>Course</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>HSP_MGMT 1100</td>
<td>3 HSP_MGMT 2100 3</td>
</tr>
<tr>
<td>F_S 1030</td>
<td>3 AGSC_COM 2220 3</td>
</tr>
<tr>
<td>MATH 1100 or 1050</td>
<td>3 Biological or Physical Science with Lab 3</td>
</tr>
<tr>
<td>ENGLISH 1000</td>
<td>3 Missouri State Law Requirement 3</td>
</tr>
<tr>
<td>Humanities &amp; Fine Arts</td>
<td>3 Professional Elective 3</td>
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#### Second Year

<table>
<thead>
<tr>
<th>Course</th>
<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td>ABM 1041</td>
<td>3 HSP_MGMT 2190 1</td>
</tr>
<tr>
<td>AG_ED_LD 2250 or 2260</td>
<td>3 HSP_MGMT 3100 3</td>
</tr>
<tr>
<td>FINANC 2000</td>
<td>3 HSP_MGMT 3200 3</td>
</tr>
<tr>
<td>Professional Elective</td>
<td>3 ACCTCY 2036 3</td>
</tr>
<tr>
<td>Biological, Physical or Mathematical Science</td>
<td>3 MANGMT 3000 3</td>
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#### Third Year

<table>
<thead>
<tr>
<th>Course</th>
<th>Credit Hours</th>
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<tbody>
<tr>
<td>F_S 8090</td>
<td>3 HSP_MGMT 3300 3</td>
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<tr>
<td>F_S 8090</td>
<td>3 HSP_MGMT 4000 3</td>
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<td>F_S 8090</td>
<td>3 HSP_MGMT 4090 3</td>
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<tr>
<td>F_S 8090</td>
<td>3 HSP_MGMT 4110 3</td>
</tr>
<tr>
<td>F_S 8090</td>
<td>3 Humanities &amp; Fine Arts 3</td>
</tr>
<tr>
<td>Professional Elective</td>
<td>3 Unrestricted Elective 3</td>
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<td>Unrestricted Elective</td>
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#### Fourth Year

<table>
<thead>
<tr>
<th>Course</th>
<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td>HSP_MGMT 4180</td>
<td>3 HSP_MGMT 4400 3</td>
</tr>
<tr>
<td>HSP_MGMT 4500</td>
<td>3 HSP_MGMT 4600 3</td>
</tr>
<tr>
<td>HSP_MGMT 4780W</td>
<td>3 Professional Elective 3</td>
</tr>
<tr>
<td>Professional Elective</td>
<td>3 Unrestricted Elective 3</td>
</tr>
<tr>
<td>Unrestricted Elective</td>
<td>2</td>
</tr>
</tbody>
</table>

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Total Credits: 120