### COURSE REQUIREMENTS FOR THE BACHELOR OF SCIENCE HOTEL AND RESTAURANT MANAGEMENT

Completion of the bachelor degree requires a minimum of 120 credit hours of course work and a minimum of 600 clock hours of work experience in the hospitality industry. Students must satisfy at least 36 advanced credit hours and at least 24 of the last 30 semester credit hours in residence. Students wishing to declare a major in Hotel & Restaurant Management must earn a minimum cumulative UH GPA of 2.85, submit a completed UH General Petition form declaring this major to the HRM Office of Academic Services, and sign an official major degree plan.

#### GENERAL EDUCATION - 45 CREDIT HOURS

<table>
<thead>
<tr>
<th>COMMUNICATION</th>
<th>SOCIAL &amp; BEHAVIORAL SCIENCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>(3) ENGL 1303  Freshman Composition I</td>
<td>(3) ECON 2304 or 2305</td>
</tr>
<tr>
<td>(3) ENGL 1304  Freshman Composition II</td>
<td></td>
</tr>
<tr>
<td>MATH/REASONING</td>
<td>WRITING IN THE DISCIPLINES</td>
</tr>
<tr>
<td>(3) MATH 1310 or 1311</td>
<td>(Satisfied by successful completion of HRMA 3358-Hospitality Industry Law)</td>
</tr>
<tr>
<td>(3) Math/Reasoning*</td>
<td></td>
</tr>
<tr>
<td>LANGUAGE, PHILOSOPHY, AND CULTURE</td>
<td>AMERICAN HISTORY</td>
</tr>
<tr>
<td>(Language, Philosophy, and Culture)</td>
<td>(3) HIST 1377  The United States to 1877</td>
</tr>
<tr>
<td>CREATIVE ARTS</td>
<td>(3) HIST 1378  The United States Since 1877</td>
</tr>
<tr>
<td>(formerly Visual &amp; Performing Arts)</td>
<td></td>
</tr>
<tr>
<td>LIFE AND PHYSICAL SCIENCES</td>
<td>GOVERNMENT/POLITICAL SCIENCE</td>
</tr>
<tr>
<td>(formerly Natural Sciences)</td>
<td>(3) POLS 1336  U.S. &amp; Texas Constitution &amp; Politics</td>
</tr>
<tr>
<td>(3) Life and Physical Sciences*</td>
<td>(3) POLS 1337  U.S. Government: Congress, President &amp; Court</td>
</tr>
<tr>
<td>(3) Life and Physical Sciences*</td>
<td></td>
</tr>
</tbody>
</table>

* Please see University of Houston Undergraduate Catalog for a list of UH approved Core Courses

http://www.uh.edu/academics/corecurriculum/index.html

Students can earn credit by examination for UH approved Core Courses. Visit [http://las.uh.edu/ussc/uts/](http://las.uh.edu/ussc/uts/) for more information.

**Per Conrad N. Hilton College policy, all credit earned by credit-by-exam must be posted to the student’s records prior to the first class day of the student’s graduating semester.

### HOTEL AND RESTAURANT MANAGEMENT – 75 CREDIT HOURS

<table>
<thead>
<tr>
<th>HRM REQUIRED COURSES (53 Credit Hours)</th>
<th>HRM AREA OF EMPHASIS COURSES (9 Credit Hours)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(3) HRMA 1301  Hospitality Technology</td>
<td>SELECT ONE AREA OF EMPHASIS WITH 9 HOURS OF</td>
</tr>
<tr>
<td>(3) HRMA 1335  Facilities Management</td>
<td>ASSOCIATED CLASSES FROM APPROVED LIST (Please see an Academic Advisor for current emphasis areas offered)</td>
</tr>
<tr>
<td>(3) HRMA 1337  Introduction to the Hospitality Industry</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 1345  Safety, &amp; Sanitation in the Hosp. Ind.</td>
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</tr>
<tr>
<td>(3) HRMA 1367** Lodging Management (formerly 2347)</td>
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<tr>
<td>(4) HRMA 1422** Food Service Production &amp; Operations I</td>
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</tr>
<tr>
<td>(1) HRMA 2160  Hospitality Practicum I</td>
<td></td>
</tr>
<tr>
<td>(2) HRMA 2220** Food Service Production &amp; Operations II</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 2340  Systems of Accounts in the Hosp. Ind.</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 2350  Managing in the Service Environment</td>
<td></td>
</tr>
<tr>
<td>(1) HRMA 3160  Hospitality Practicum II</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 3341  Hospitality Managerial Accounting</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 3343  Hospitality Cost Controls</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 3348  Principles of Hospitality Revenue Management</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 3352  Human Resource Management</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 3358  Hospitality Industry Law (formerly 1340)</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 3361  Hospitality Marketing</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 3343  Financial Administration for the Hosp. Ind.</td>
<td></td>
</tr>
<tr>
<td>(3) HRMA 3453  Leadership in the Hospitality Industry</td>
<td></td>
</tr>
</tbody>
</table>

**HRM CAPSTONE (3 Credit Hours)**

SELECT ONE HRM CAPSTONE BASED ON AREA OF EMPHASIS SELECTED. (To be completed in the last semester of program)

(3) HRMA 4323** Advanced Food & Beverage Management OR HRMA 4354 Advanced Hospitality Operations Management OR HRMA 4367** Advanced Lodging Management.

Number in parenthesis (*) denotes credit hours

**Course contains an additional Laboratory component

### MINOR DEGREE IN BEVERAGE MANAGEMENT AND MARKETING – 16 CREDIT HOURS

Completion of this minor degree requires 16 credit hours of course work including a minimum 300 clock hour work experience in the wine and spirits industry. Students must satisfy at least 9 semester credit hours in residence. Students wishing to declare a minor in Beverage Management and Marketing must have a minimum cumulative UH GPA of 2.75, submit a completed UH General Petition form declaring this minor to the Conrad N. Hilton College Office of Academic Services, and sign an official minor degree plan.

<table>
<thead>
<tr>
<th>MINOR DEGREE REQUIRED COURSES (10 Credit Hours)</th>
<th>MINOR DEGREE ELECTIVE COURSES (6 Credit Hours)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(3) HRMA 3336  Beverage Management</td>
<td>Choose two (2) courses from the list below</td>
</tr>
<tr>
<td>(3) HRMA 3345  Wine Appreciation</td>
<td>(3) HRMA 3335  Alcoholic Beverage Production</td>
</tr>
<tr>
<td>(1) HRMA 4132  Beverage Management &amp; Marketing Internship</td>
<td>(3) HRMA 3346  Beer Appreciation</td>
</tr>
<tr>
<td>(3) HRMA 4336  Beverage Marketing</td>
<td>(3) HRMA 4344  California Wine Experience</td>
</tr>
<tr>
<td></td>
<td>(Additional Fee Required)</td>
</tr>
<tr>
<td></td>
<td>(3) HRMA 4358  Alcoholic Beverage Law &amp; Regulations</td>
</tr>
</tbody>
</table>

**Course contains an additional laboratory component

Effective Fall 2018

<table>
<thead>
<tr>
<th>CONRAD N. HILTON COLLEGE OF HOTEL AND RESTAURANT MANAGEMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Office of Academic Services</td>
</tr>
<tr>
<td>Room 239-CHC</td>
</tr>
<tr>
<td>Advising Hours: Monday – Thursday by appointment</td>
</tr>
<tr>
<td>Friday 9:00-11:30AM and 1:30–4:00PM: no appointment required</td>
</tr>
</tbody>
</table>

Conrad N. Hilton College of Hotel and Restaurant Management
Undergraduate Academic Advisors
Advising Appointments - my.uh.edu
Jeremy L. Dafoe, dafoe@uh.edu, 713-743-3740
Dawn D. Deurell, dadeurell@uh.edu, 713-743-0465
Tara Soma, tsoma@central.uh.edu, 713-743-2492
**COURSE REQUIREMENTS FOR APPROVED AREAS OF EMPHASIS**

<table>
<thead>
<tr>
<th>Area of Emphasis</th>
<th>Required Courses</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lodging Management</strong></td>
<td>(9 Credit Hours plus Capstone)</td>
</tr>
<tr>
<td></td>
<td>HRMA 4340 Hotel Operations or</td>
</tr>
<tr>
<td></td>
<td>HRMA 4338 Hotel Development (Required)</td>
</tr>
<tr>
<td></td>
<td><strong>SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES</strong></td>
</tr>
<tr>
<td></td>
<td>HRMA 2315 Spa Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 2365 Tourism</td>
</tr>
<tr>
<td></td>
<td>HRMA 3357 Gaming and Casino Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 3364 Hotel Sales</td>
</tr>
<tr>
<td></td>
<td>HRMA 3372 Convention and Meeting Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 4361 Marketing Strategies</td>
</tr>
<tr>
<td></td>
<td><strong>REQUIRED CAPSTONE (3 Credit Hours)</strong></td>
</tr>
<tr>
<td></td>
<td>HRMA 4367 Advanced Lodging Management</td>
</tr>
<tr>
<td><strong>Catering Management</strong></td>
<td>(9 Credit Hours plus Capstone)</td>
</tr>
<tr>
<td></td>
<td>HRMA 4326 Catering Management (Required)</td>
</tr>
<tr>
<td></td>
<td><strong>SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES</strong></td>
</tr>
<tr>
<td></td>
<td>HRMA 3329 Catering and Food Styling</td>
</tr>
<tr>
<td></td>
<td>HRMA 3345 Wine Appreciation</td>
</tr>
<tr>
<td></td>
<td>HRMA 3349 Hospitality Purchasing</td>
</tr>
<tr>
<td></td>
<td>HRMA 3357 Gaming and Casino Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 3371 Etiquette and Protocol in Social Settings</td>
</tr>
<tr>
<td></td>
<td>HRMA 3372 Convention and Meeting Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 3384 Gourmet Night Management I</td>
</tr>
<tr>
<td></td>
<td>HRMA 3385 Hall of Honor Management I</td>
</tr>
<tr>
<td></td>
<td>HRMA 3386 Catering Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 3387 Beverage Marketing</td>
</tr>
<tr>
<td></td>
<td>HRMA 3388 Gourmet Night Management II</td>
</tr>
<tr>
<td></td>
<td><strong>REQUIRED CAPSTONE (3 Credit Hours)</strong></td>
</tr>
<tr>
<td></td>
<td><strong>HRMA 4327 Advanced Food and Beverage Management—or—</strong></td>
</tr>
<tr>
<td></td>
<td><strong>HRMA 4367 Advanced Lodging Management</strong></td>
</tr>
<tr>
<td><strong>Sales and Marketing Management</strong></td>
<td>(9 Credit Hours plus Capstone)</td>
</tr>
<tr>
<td></td>
<td><strong>SELECT 9 CREDIT HOURS FROM THE FOLLOWING COURSES</strong></td>
</tr>
<tr>
<td></td>
<td>HRMA 3364 Hotel Sales</td>
</tr>
<tr>
<td></td>
<td>HRMA 4336 Beverage Marketing</td>
</tr>
<tr>
<td></td>
<td>HRMA 4361 Marketing Strategies</td>
</tr>
<tr>
<td></td>
<td>MARK 3337 Professional Selling</td>
</tr>
<tr>
<td></td>
<td><strong>REQUIRED CAPSTONE (3 Credit Hours)</strong></td>
</tr>
<tr>
<td></td>
<td><strong>HRMA 4367 Advanced Lodging Management</strong></td>
</tr>
<tr>
<td><strong>Country Club Management</strong></td>
<td>(9 Credit Hours plus Capstone)</td>
</tr>
<tr>
<td></td>
<td><strong>SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES</strong></td>
</tr>
<tr>
<td></td>
<td>HRMA 2365 Spa Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 2366 Tourism</td>
</tr>
<tr>
<td></td>
<td>HRMA 3327 Restaurant Layout and Design</td>
</tr>
<tr>
<td></td>
<td>HRMA 3336 Beverage Management or</td>
</tr>
<tr>
<td></td>
<td>HRMA 3345 Wine Appreciation</td>
</tr>
<tr>
<td></td>
<td>HRMA 3347 Hospitality Purchasing</td>
</tr>
<tr>
<td></td>
<td>HRMA 3371 Etiquette and Protocol in Social Settings</td>
</tr>
<tr>
<td></td>
<td>HRMA 3372 Convention and Meeting Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 3384 Gourmet Night Management I</td>
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<tr>
<td></td>
<td>HRMA 3385 Hall of Honor Management I</td>
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<td>HRMA 3386 Catering Management</td>
</tr>
<tr>
<td></td>
<td>HRMA 3387 Beverage Marketing</td>
</tr>
<tr>
<td></td>
<td>HRMA 3388 Gourmet Night Management II</td>
</tr>
<tr>
<td></td>
<td><strong>REQUIRED CAPSTONE (3 Credit Hours)</strong></td>
</tr>
<tr>
<td></td>
<td><strong>HRMA 4327 Advanced Food and Beverage Management—or—</strong></td>
</tr>
<tr>
<td></td>
<td><strong>HRMA 4367 Advanced Lodging Management</strong></td>
</tr>
<tr>
<td><strong>Questions?</strong></td>
<td>Be sure to ask your Academic Advisor</td>
</tr>
<tr>
<td><strong>Customized Area of Emphasis</strong></td>
<td>(9 Credit Hours plus Capstone)</td>
</tr>
<tr>
<td></td>
<td>Customized Area of Emphasis course choices must be approved by an Academic Advisor. Please see your Academic Advisor for assistance</td>
</tr>
<tr>
<td></td>
<td><strong>REQUIRED CAPSTONE (3 Credit Hours)</strong></td>
</tr>
<tr>
<td></td>
<td>To be determined based on emphasis courses taken.</td>
</tr>
</tbody>
</table>

**Bachelor of Science in Hotel and Restaurant Management Recommend Four-Year Plan**

<table>
<thead>
<tr>
<th>Year</th>
<th>Semester</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>YEAR 1</strong></td>
<td>1st Semester – 15 Semester Credit Hours</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HRMA 1301 Hospitality Technology</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HRMA 1337 Introduction to the Hospitality Industry</td>
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<tr>
<td></td>
<td>HRMA 1345 Safety, Sanitation and Security in the Hospitality Industry</td>
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<td></td>
<td>ENGL 1303 Freshman Composition I</td>
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<tr>
<td></td>
<td>MATH 1310 or 1311 College Algebra or Elementary Mathematical Modeling</td>
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<td></td>
<td><strong>Total: 15 Semester Credit Hours</strong></td>
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</tr>
<tr>
<td><strong>YEAR 2</strong></td>
<td>2nd Semester – 16 Semester Credit Hours</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HRMA 1337 Lodging Management</td>
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</tr>
<tr>
<td></td>
<td>HRMA 4315 Spa Management</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HRMA 4336 Catering Management</td>
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</tr>
<tr>
<td></td>
<td>HRMA 4365 Food and Beverage Service</td>
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</tr>
<tr>
<td></td>
<td>HRMA 3339 Hotel Operations</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HRMA 4367 Advanced Lodging Management</td>
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<tr>
<td></td>
<td><strong>Total: 16 Semester Credit Hours</strong></td>
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</tr>
<tr>
<td><strong>YEAR 3</strong></td>
<td>3rd Semester – 16 Semester Credit Hours</td>
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<tr>
<td></td>
<td>HRMA 2370 Food &amp; Beverage Service</td>
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<tr>
<td></td>
<td>HRMA 2387 Introduction to the Hospitality Industry</td>
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<tr>
<td></td>
<td>HRMA 2390 Managing in the Service Environment</td>
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<td>HRMA 4336 Hospitality Cost Controls</td>
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<tr>
<td></td>
<td>HRMA 3352 Human Resource Management</td>
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<tr>
<td></td>
<td><strong>Creative Arts (UH CORE Approved)</strong></td>
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<tr>
<td></td>
<td><strong>Life and Physical Science (UH CORE Approved)</strong></td>
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<td></td>
<td><strong>Total: 16 Semester Credit Hours</strong></td>
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<tr>
<td><strong>YEAR 4</strong></td>
<td>4th Semester – 17 Semester Credit Hours</td>
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<tr>
<td></td>
<td>HRMA 4322 Human Resource Management</td>
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<td>HRMA 3352 Human Resource Management</td>
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<tr>
<td></td>
<td>HRMA 4336 Catering Management</td>
<td></td>
</tr>
<tr>
<td></td>
<td>HRMA 4361 Marketing Strategies</td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>Total: 17 Semester Credit Hours</strong></td>
<td></td>
</tr>
</tbody>
</table>

**For possible additions or substitutions, please contact your Conrad N. Hilton College Academic Advisor**