

# Hospitality, Tourism and Events, B.A. Restaurant Mgmt. Concentration

Catalog 14-15

303-556-3152 HLC 209  
College of Professional Studies

This sheet applies to the 2014-2015 catalog *only*. It does not replace the full catalog or departmental advising sheets as official statements of requirements. Students with declared majors *must* work with a faculty advisor on course

General Studies	34 min
Major courses	39
Restaurant Mgmt Concentration	27
Electives	20
<b>Total to graduate (min. 40 upper division hours)</b>	<b>120</b>

Students who have reached junior standing (60 hrs) should request a CAPP (graduation compliance report) and review it with a faculty advisor.

**\*TO BE COMPLETED WITHIN FIRST 30-CREDIT HOURS AT MSU DENVER** MAJOR REQUIREMENTS: must maintain a GPA of 2.5. See a faculty advisor

Written Communication

- \_\_\_ ENG 1010 (3 hrs) Composing Arguments\*
- OR** \_\_\_ ENG 1008/1009 (6 hrs.) Intro to Composition I & II\*
- \_\_\_ ENG 1020 (3 hrs) Freshman Comp: Anly, Rsrch, & Documt. (must be completed within 45-credit hours)

Quantitative Literacy\*

- \_\_\_ MTH 1210 (4 hrs) Introduction to Statistics

Oral Communication\*

- \_\_\_ (3 hrs)

Arts & Humanities

- \_\_\_ (3 hrs)
- \_\_\_ (3 hrs)

Historical

- \_\_\_ (3 hrs)

Natural & Physical Sciences

- \_\_\_ NUT 2040 (3 hrs) Introduction to Nutrition
- \_\_\_ (3 hrs)

Social & Behavioral Science I

- \_\_\_ ECO 2010 (3 hrs) Principles of Macroeconomics

Social & Behavioral Science II

- \_\_\_ (3 hrs)

Global Diversity

- \_\_\_ (3 hrs) may be satisfied within General Studies

**\_\_\_ Multicultural requirement**

(May be satisfied within General Studies, or electives)

**Electives**

- \_\_\_ ACC 2010 (3 hrs) Principles of Accounting I
- \_\_\_ **HTE 1030 (1 hr) Introduction to Hospitality, Tourism and Events\*\***
- \_\_\_ **HTE 1035 (2 hrs) Academic and Career Development\*\***
- \_\_\_ HTE 1533 (3 hrs) Food Fundamentals
- \_\_\_ HTE 2010 (3 hrs) Event Industry
- \_\_\_ HTE 2015 (3 hrs) Beverage Fundamentals
- \_\_\_ HTE 3030 (3 hrs) Sustainable Tourism
- \_\_\_ HTE 3250 (3 hrs) Managerial Accounting for Hospitality
- \_\_\_ HTE 3550 (3 hrs) Human Resources in Hospitality
- \_\_\_ HTE 3570 (3 hrs) Marketing for Hospitality
- \_\_\_ HTE 3580 (3 hrs) Legal Aspects of Hospitality
- \_\_\_ HTE 4730 (3 hrs) Hospitality Negotiations and Sales
- \_\_\_ HTE 4750 (3 hrs) Hospitality Leadership
- \_\_\_ HTE 4800 (3 hrs) Hospitality Strategic Management
- \_\_\_ XXX XXXX Foreign Language (must earn a grade "C" or better)

Restaurant Management Concentration

- \_\_\_ HTE 1603 (3 hrs) Food Science
- \_\_\_ HTE 2613 (3 hrs) Food Production & Service I
- \_\_\_ HTE 3603 (3 hrs) Labor & Product Control
- \_\_\_ HTE 3613 (3 hrs) Wine Fundamentals
- \_\_\_ HTE 3623 (3 hrs) Food Production and Service II
- \_\_\_ HTE 4110 (3 hrs) Applied Restaurant Operations

Select three of these four courses:

- \_\_\_ HTE 3310 (3 hrs) Global Cuisine
- \_\_\_ HTE 3643 (3 hrs) Healthy Cooking
- \_\_\_ HTE 3813 (3 hrs) Baking & Pastry
- \_\_\_ HTE 3833 (3 hrs) Garde Manger

Senior Experience Graduation Requirement

- \_\_\_ HTE 4000 (3 hrs) Hospitality Field Experience
- or** \_\_\_ HTE 4040 (3 hrs) Hospitality Senior Research
- or** \_\_\_ HTE 4811 (3 hrs) Managing a Destination

\*\*Must be taken within the first 12-credit hours of HTE courses to declare HTE concentration.