

(HA) HOSPITALITY

Courses

HA 101. Intro to Hospitality Mgmt. 3 Hours.

This survey of the hospitality industry will cover history, current practices, future of the industry, restaurant/food service operations, hotel/motel management, travel/tourism, managing in the service industry, operations management and personnel leadership.

HA 200. Tourism and Travel. 3 Hours.

This course is designed to expand the student's knowledge of Tourism and Travel by examining how the different sectors of Tourism and Travel work separately and in unison. Some of the aspects covered will include the economics, psychology and sustainability of travel and tourism.

HA 201. Food & Beverage Control Systems. 3 Hours.

Theory and practice of food preparation. Topics will include: importance of food preparation to restaurant success, food history, kitchen and restaurant cost controls, menu development, purchasing, receiving, equipment operation and maintenance, and basic food preparation and presentation.

HA 202. Facilities & Guest Services. 3 Hours.

In-depth study of operations of food and rooms divisions in the hospitality industry. Topics will include hiring, staff development, quality services, and ethics. Prerequisite(s): HA 101 and HA 201.

HA 203. Intermediate Hospitality Inter. 3 Hours.

This college-supervised internship builds on the previous one to insure that the student gains exposure to front line industry positions that are different from the previous internship experience. A journal and written assignments are required components of the internship experience (May-August). Prerequisite(s): HA 102.

HA 209. Menu Planning and Food Safety. 3 Hours.

This course undertakes a comprehensive exploration of the basic functions in contemporary food service management. The course examines menu management and food safety within the modern food service industry and may lead to Servsafe certification. Prerequisite(s): HA 201.

HA 211. Economics of Tourism. 3 Hours.

The purpose of this specialized course is to expand the student's knowledge in the fundamentals of the economic impact of tourism. In this 200 level course, the student will learn how to create value in tourism, who are the consumers of tourism and the impact of tourism on GDP. The student will visit a convention and visitors bureau and will prepare an impact project on an aspect on tourism on the local economy. Prerequisite(s): HA 101 and HA 200.

HA 299. Topic/. 3 Hours.

This course is intended to provide an intermediate course which is timely and based on the interests and needs of the students, faculty and the workplace environment. These courses would not normally be part of the Husson curriculum, but can be used to develop future courses.

HA 301. Supervision in Hospitality Management. 3 Hours.

This course will provide a framework for supervision combined with the responsibilities, skills, and tools necessary to improve the student's effectiveness as a supervisor.

HA 302. Hotel Operations. 3 Hours.

This course covers topics involved with creating and managing hospitality properties including building, design and operations of room and food operations. In this course students will write a business plan for a hospitality property.

HA 303. Event Planning and Management. 3 Hours.

The purpose of this specialized course is to expand the student's knowledge in the fundamentals of event management. In this junior level course, the student will learn that gatherings, meetings and events have been occurring for centuries. The student will visit an event center and will plan an event either actual or simulated from start to finish. Prerequisite(s): HA 101 and HA 200.

HA 311. Destination Management and Marketing. 3 Hours.

This course is designed to expand the student's knowledge of the marketing of Tourism and Travel. The student will learn how this industry uses destination marketing and management to guide the consumer to make more efficient use of their leisure time. Prerequisite(s): HA 101 and HA 200.

HA 401. Hospitality Internship. 3 Hours.

A College-supervised work experience course with participating hospitality properties; course includes placement for a full summer and fall semester.

HA 402. Leadership in Hospitality Management. 3 Hours.

In depth analysis of selected case studies affecting today's hospitality industry. Course emphasizes teamwork, hospitality sensitivity, critical reasoning and integration of skills. Prerequisite(s): HA 401.

HA 403. Advanced Hospitality Internship. 6 Hours.

Advanced Hospitality Internship-This college supervised work experience will provide the student with entry level management experience in the hospitality industry through placement in a hospitality property for a full summer or a fall and spring semester. Prerequisite(s): HA 401 and College Level=Senior.

HA 412. Sustainable Tourism. 3 Hours.

This course is modeled after the World Travel and Tourism Council for sustainable tourism activities following the triple bottom line approach: Environment, Equity, Economy, or Planet, People, and Profits. It is designed to expand the student's understanding of business principles in conjunction with sustainable practices. Prerequisite(s): HA 101 and HA 200.

HA 499. Topic/. 1-3 Hour.

This course is designed to allow students and faculty the opportunity to research and design special projects within the Hospitality and Tourism Industries. The course enhances the student's knowledge of Hospitality and Tourism Management by building on prior course work and experiential learning.