

# Hospitality

---

## **HSP 102**

### **Lodging Operations [RE] • 2.0 Credits**

This course offers an overview of hotel room division operations, focusing on key departments such as front office, housekeeping, engineering, night audit, security, revenue management, etc. Students will explore essential procedures, industry technologies, and hotel management software. Students will also learn demand management strategies and techniques for optimizing hotel occupancy and efficiency.

## **HSP 105**

### **ServeSafe Training and Certification [RE] • 2.0 Credits**

This course prepares students for ServSafe certification by providing essential knowledge of food safety and sanitation practices in the food service industry. Topics include foodborne illnesses, personal hygiene, proper food handling, safe storage, temperature control, and cleaning and sanitizing procedures. Upon successful completion of coursework and in-class review, students will be prepared to take the ServSafe Food Manager Certification exam.

## **HSP 107**

### **Guest Service Professional [RE] • 2.0 Credits**

This course is an introduction to the duties and primary functions of a guest service professional to maintain the highest level of service excellence. Successful completion of this course results in a certified guest service professional credential.

## **HSP 108**

### **Hospitality Internship [RE] • 1.0–6.0 Credits**

Students serve an internship with a company that offers the application of classroom learning with on-the-job experiences in the hospitality industry. The student will be placed with an employer where the environment will build on the student's area of career interest and prepare them to be productive employees. Grade is pass/no credit.

## **HSP 110**

### **Introduction to Hospitality [RE] • 5.0 Credits**

This course offers an overview of the hospitality industry, exploring key sectors such as restaurants, beverages, lodging, meeting and event planning, travel, etc. The course also covers the diverse functions of hospitality sectors, leading-edge issues, trends, career opportunities, and essential leadership and management skills necessary for success in the field.

## **HSP 115**

### **Food and Beverage Management [RE] • 5.0 Credits**

This course introduces students to the hospitality food service industry, exploring its diverse operations and the essential skills for effective management. Topics include an overview of food and beverage outlets, food service marketing, menu analysis, and pricing strategies. Students will also examine service standard operating procedures, various service styles, food and beverage sourcing, and beverage management and understand the industry's key functions and best practices.