

TOURISM & HOSPITALITY MANAGEMENT (THM)

THM 100 Prof Career Hospitality Industry (3 Credits)

This first course in professional development will provide in-depth discussion and experience in professional development within the hospitality industry. It will prepare students with the knowledge of professionalism, business etiquette, self-awareness skills and career planning of goals and objectives. It will provide information for their career, resumes, interviewing skills, and networking communications.

THM 115 Introduction to Tourism & Hospitality (3 Credits)

Overview of various facets of the industry's restaurants, hotels, resorts, travel, tourism, and clubs. Emphasis on general operating procedures and professional management principles with the inclusion of career planning and exposure to role models.

THM 200 Computers in Hospitality (3 Credits)

Study of computer applications used in the hospitality industry. Emphasis on the different software packages available and the programs they run.

THM 205 Sanitation Principles (3 Credits)

Study of sanitation standards for food and beverage establishments, food-handling practices, and micro-organisms and their control.

THM 210 Front Office Management (3 Credits)

Study of principles and procedures used in effective hotel/motel front office management. Emphasis on operation of specific equipment, planning, and forecasting hospitality needs.

THM 212 Fundamentals Nutrition for Food Service (3 Credits)

This course introduces the student to the concepts of food composition, nutrition science, and application of nutrition principles by the food service professional. It provides the student with a basic understanding of human nutrition.

THM 250 Hotel Operations Management (3 Credits)

This course presents best practices and future directions in the hotel industry. Students will gain an understanding based on the flow of the guests' experience including reservation, arrival, registration, service, purchasing, departure, and billing.

THM 280 Mgt of Food and Beverage Operations (3 Credits)

Methods, principles and procedures for efficiently, and effectively managing food service operations. Focuses on cost control, marketing and, management of human resources.

THM 290 Introduction to Gaming Management (3 Credits)

Overview of the gaming industry, including scope, staffing, security, control, taxation, government, regulations, its interface with the hotel, and the social, economic, and cultural impacts of gaming on host community.

THM 300 Purchasing for the Hospitality Industry (3 Credits)

Exploration of the procedures and practices utilized in purchasing items and services for the hospitality industry. Emphasis on the procurement cycle, legal aspects of purchasing, standards and specifications of items, sources of supplies, and distribution.

THM 320 Cases in Hospitality Management (3 Credits)

Study of strategic management concepts and applications in the hospitality industry. Students learn how to set up, start, and run a hospitality business. In addition, students receive intensive training in the use of cases for decision making.

THM 331 Food, Beverage & Labor Cost Control (3 Credits)

Fundamentals of food, beverage, and labor cost control for hotel and restaurant operations.

THM 351 Event Planning and Management (3 Credits)

Emphasis on organizing, arranging, and operating conventions, trade shows, and concessions. Examination of methods of sales used in booking conventions and trade shows, and division of administrative responsibility in their operation.

THM 381 Facilities Layout & Design (3 Credits)

Study of hospitality facilities, layouts, and designs; exterior and interior; building systems; space allocations; equipment; and budgets.

THM 391 Internship in Hospitality (3 Credits)

On-the-job experience at a hospitality industry employer. Minimum of 250 clock hours required.

THM 401 Club and Resort Management (3 Credits)

Survey of the organization and management of member-owned and proprietary private clubs and resorts. Study of relationship between board of directors, management, employees, club committees, and club members.

THM 402 Management by Menu (3 Credits)

Principles of menu planning applied to the food services industry, including the menu and financial success, the menu and marketing, measuring menu effectiveness, menu writing procedures, and menu analysis and feasibility.

THM 403 Catering Management (3 Credits)

This course will offer an overview of food service catering in an on- and off-premise environment.

THM 440 Hospitality Sales and Advertising (3 Credits)

Study of hospitality sales and marketing with emphasis on practical sales techniques, proven approaches to selling to targeting markets, and marketing role in sales.

THM 462 Hospitality Human Resource Management (3 Credits)

Study of the relationship between individual employees and the hospitality industry. Analysis of human behavior, attitudes, motivation strategies, stress management, employee wages, and productivity.

THM 481 Hospitality Property Management (3 Credits)

Study of the problems of cost and operation of pest control, security, parking, general cleaning and upkeep, laundry, fire prevention, pools, tennis courts, and care of guest rooms and public space.

THM 490 Sr Project (3 Credits)

Emphasis on providing the student with the opportunity to engage in a research project designed to showcase competence and developed managerial knowledge.

Prerequisites: Take HRM-391. Take HRM-391L.

THM 494 Restaurant Franchising (3 Credits)

Emphasis on the unique difference between franchise and company-owned properties and the application of special techniques required to manage these differences.