

**Bachelor of Science in
Hotel & Restaurant
Management**

**Information
Packet for
the SCC
Partnership**

**NAU
Scottsdale
9000 E. Chaparral,
Scottsdale, AZ 85256**

**Lori Van Haren
Academic Advisor
(480) 423-6408**

Mission Statement

School of Hotel & Restaurant Management
Northern Arizona University

Our Mission

Goals:

- To provide outstanding and accessible learning experiences that prepare our diverse student body for:
 - ◆ Successful hospitality service management careers.
 - ◆ Responsible citizenship and productive leadership.
 - ◆ Life-long learning and personal fulfillment.
- To anticipate and respond to the educational and training needs of the Arizona Hospitality Industry.
- To increase educational resources for program support and grants.
- To improve the quality of life for all associated with the school.

Vision Statement of the School of Hotel & Restaurant Management Northern Arizona University

- We will be recognized as a premier hospitality services management school by our stakeholders
- We will prepare students for leadership responsibilities in the hospitality services industry by providing meaningful academic programs and practical industry experiences.
- We will be a leading provider of high quality, affordable, and convenient distance learning that “brings programs to the students.”
- We will serve an extended family of alumni, industry leaders, and community partners with dynamic relationships to provide innovative research and training programs that achieve a high quality, sought after, and more financially independent program. To assure credibility of curriculum content and student competency through regular input from industry representatives and assessment of student knowledge and skills.

Statement of Accreditation

In 1994, The School of Hotel & Restaurant Management has earned accreditation from the prestigious Accreditation Commission for Programs in Hospitality Administration, an honor earned by fewer than 20 percent of the nation’s baccalaureate degree-granting programs in the field.

Frequently Asked Questions

What is the 2 + 2 Program?

The HRM 2+2 Program is a partnership between Northern Arizona University and the Maricopa Community Colleges wherein students attend their freshman and sophomore years of study at Scottsdale Community College and then transfer to NAU-Scottsdale to complete their junior and senior years. Students will earn either the Associate of Applied Science in Hospitality and Tourism or the Associate of Applied Science in Culinary Arts through SCC. Then, students will earn their bachelor's degree in Hotel and Restaurant Management through NAU.

Is earning the Associate's Degree required?

Yes, our partnership is set up so that students will graduate from both the community college and NAU. Students are expected to earn the Associate's degree prior to graduation from the NAU 2+2 Program. Exceptions to this rule are rare and require students to present evidence that earning an Associate's Degree would be unrealistic. Students who have courses from other colleges or universities may use those credits (especially liberal studies credits) towards earning the Associate's Degree. Please consult with a NAU advisor regarding transfer credits.

What if I have already earned an Associate's Degree in another major?

If you have earned a general Associate's Degree, or a degree in another major, your NAU advisor will work with you on an individual basis and to help determine which classes are needed to earn the B.S. in Hotel and Restaurant Management from NAU.

When should I apply to NAU?

Students should consult with their NAU advisor before applying for admission to NAU. Students typically apply to NAU, via the web, the semester before their anticipated graduation from the community college. Students interested in financial aid should apply sooner. Please contact our local financial aid advisor, Joi Grace, at (602) 728-9506 if you have questions about the financial aid application process.

2+2

Frequently Asked Questions

Can I enroll at the community college and NAU at the same time?

Yes, although we try to limit concurrent enrollment to one semester. This would occur if you have a few courses left to take at the community college to complete your associate's degree.

Where and how are NAU courses held?

Students transferring to NAU with an A.A.S. in Hospitality and Tourism can complete *all* required NAU course work on the Scottsdale Community College campus. Students transferring to NAU with an A.A.S. in Culinary Studies should be prepared to take NAU courses both in-person and via the web. **No travel to Flagstaff is required.**

Is an Internship Required?

No, however to earn the bachelor's degree from NAU, you must obtain and document 800 units of relevant employment in a hospitality-related enterprise for the technical, hands-on portion of your degree plan.

Who should I contact for further information?

Any questions regarding this program should be directed to the program advisor, Lori Van Haren. Lori is located on the SCC campus in the University Center (UC 109) and her phone number is (480) 423-6408. Lori can also be contacted via e-mail at lori.vanharen@nau.edu.

HOSPITALITY CHECK SHEET



Bachelor of Science in Hotel and Restaurant Management
2009-2010 Undergraduate Catalog

CONSORTIUM OF PROFESSIONAL SCHOOLS

CURRICULUM CHECK SHEET

NAME	ID NUMBER	EVALUATOR	DATE
		Lori Van Haren 480-423-6408	

LIBERAL STUDIES (35 Hours)

COURSE PREFIX & NUMBER	HRS	SEM & YR	INST/ GRADE
Foundations (7 hours minimum)			
ENG 101	3		SCC/
ENG 102	3		SCC/
MAT 114 (MAT 141/142/150/151)	3		SCC/
Distribution Requirement (25 hours)			
Science			
	4		SCC/
	3		NAU/
Aesthetic and Humanistic Inquiry (3 – 6 hours)			
COM 110	3		SCC/
	3		NAU/
Cultural Understanding (3 – 6 hours)			
	4		SCC/
	4		SCC/
Social and Political Worlds (3 – 6 hours)			
ECO 285 (ECN 211)	3		SCC/
ECO 284 (ECN 212)	3		SCC/
Liberal Studies Elective (3 hours)			
	3		SCC/
TOTAL HOURS			(35 hours minimum)

DIVERSITY COURSE REQUIREMENT

GLOBAL diversity course:	NAU
US ETHNIC diversity course:	NAU

DEGREE SUMMARY

Total Liberal Studies Hours	
Total Curriculum Hours	
Total Elective Hours	
GRAND TOTAL (120 hours minimum)	

OTHER GRADUATION REQUIREMENTS

Total Community College Hours (75 max)	
Total NAU Hours (30 hours/18 upper)	
Total University Hours (45 hour minimum)	
Total Upper Division Hours (30 hour)	
NAU Cumulative GPA (2.0 minimum)	
Combined Emphasis/Focus GPA (2.25)	

HOTEL & RESTAURANT MGT CURRICULUM

COURSE PREFIX & NUMBER	HRS	SEM & YR	INST/ GRADE
(*A minimum GPA of 2.25 in all NAU Hospitality Administration Core and Business Auxiliary courses is required by graduation.)			
Hospitality Administration Core (45 hours)			
HA 100 (HRM 110)	3		SCC/
HA 210 (HRM 130)	3		SCC/
HA 250 (HRM 120)	3		SCC/
HA 240 (HRM 140)	3		SCC/
HA243/243L(HRM240)	3		SCC/
HA 260 (HRM 220)	3		SCC/
HA 270 (HRM 250)	3		SCC/
HA 335 (HRM 280)	3		SCC/
HA 345 (HRM 260)	3		SCC/
HA 365 (HRM 270)	3		SCC/
HA 315W	3		NAU/
HA 355	3		NAU/
HA 390	3		NAU/
HA 400	3		NAU/
HA 490C	3		NAU/

Business Auxiliary Core (15 hours)

ACC 255 (ACC 211)	3		SCC/
ECO 285 (ECN 211)	X		SCC/
ECO 284 (ECN 212)	X		SCC/
HA 351/FIN 303	3		NAU/
MGT 303	3		NAU/

Modern Language (6-8 hours) Two semesters of same language

	X		
	X		

Advisor Approved Electives (12 hours) 6 NAU credits Must be Upper Division

HA 170 (HRM 150)	3		SCC/
HA 340 (HRM 230)	3		SCC/
HA	3		NAU/
HA	3		NAU/

ELECTIVES (If Needed to Reach 120 hours)

Must Be Upper Division	3		NAU/
	3		NAU/

TRANSFER SUMMARY

INSTITUTION	ABBREVIATION	HOURS
SCOTTSDALE COMMUNITY COLLEGE	SCC	
TOTAL TRANSFER HOURS		

CULINARY CHECK SHEET



**NORTHERN ARIZONA
UNIVERSITY**

Scottsdale Campus

**Bachelor of Science in Hotel and Restaurant
Management**

2009-2010 Undergraduate Catalog

CURRICULUM CHECK SHEET

CONSORTIUM OF PROFESSIONAL SCHOOLS

NAME	ID NUMBER	EVALUATOR	DATE
		Lori Van Haren 480-423-6408	

LIBERAL STUDIES (35 Hours)			
COURSE PREFIX & NUMBER	HRS	SEM & YR	INST/ GRADE
Foundations (7 hours minimum)			
ENG 101	3		SCC/
ENG 102	3		SCC/
MAT 114 (MAT 141/142/150/151)	3		SCC/
Distribution Requirement (25 hours)			
Science			
	4		SCC/
	3		NAU/
Aesthetic and Humanistic Inquiry (3 – 6 hours)			
COM 110	3		SCC/
	3		NAU/
Cultural Understanding (3 – 6 hours)			
See Modern	4		SCC/
Language	4		SCC/
Social and Political Worlds (3 – 6 hours)			
ECO 285 (ECN 211)	3		SCC/
ECO 284 (ECN 212)	3		SCC/
Liberal Studies Elective (3 hours)			
	3		NAU/
TOTAL HOURS		(35 hours minimum)	

DIVERSITY COURSE REQUIREMENT	
GLOBAL diversity course: Must be Upper Division	NAU/
US ETHNIC diversity course:	NAU/

DEGREE SUMMARY	
Total Liberal Studies Hours	
Total Curriculum Hours	
Total Elective Hours	
GRAND TOTAL (120 hours minimum)	

OTHER GRADUATION REQUIREMENTS	
Total Community College Hours (75 max)	
Total NAU Hours (30 hours/18 upper)	
Total University Hours (45 hour minimum)	
Total Upper Division Hours (30 hour)	
NAU Cumulative GPA (2.0 minimum)	
Combined Emphasis/Focus GPA (2.5)	

HOTEL & RESTAURANT MGT CURRICULUM			
COURSE PREFIX & NUMBER	HRS	SEM & YR	INST/ GRADE
(*A minimum GPA of 2.25 in all NAU Hospitality Administration Core and Business Auxiliary courses is required by graduation.)			
Hospitality Administration Core (50 hours)			
HA 100 (HRM 110)	3		SCC/
CUL 130	3		SCC/
CUL 140	3		SCC/
CUL 240	3		SCC/
HA 260 (HRM 220)	3		SCC/
CUL 170	2		SCC/
HA 210 (HRM 130)	3		SCC/
HA 250 (HRM 120)	3		SCC/
HA 270	3		NAU online/
HA 345	3		NAU online/
HA 335	3		NAU online/
HA 365	3		NAU online/
HA 315W	3		NAU/
HA 355	3		NAU/
HA 390	3		NAU/
HA 400	3		NAU/
HA 490C	3		NAU/

Business Auxiliary Core (15 hours)			
ACC 255 (ACC 211)	3		SCC/
ECO 285 (ECN 211)	X		SCC/
ECO 284 (ECN 212)	X		SCC/
HA 351/FIN 303	3		NAU/
MGT 303	3		NAU/

Modern Language (6-8 hours) Two semesters of same language			
	X		
	X		

Advisor Approved Electives—23 units			
CUL 115	2		SCC/
CUL 120	2		SCC/
CUL 150	2		SCC/
CUL 160	3		SCC/
CUL 210	2		SCC/
CUL 220	2		SCC/
CUL 230	3		SCC/
CUL 250	2		SCC/
CUL 260	2		SCC/
CUL 270	3		SCC/

ELECTIVES (If Needed to Reach 120 hours)

TRANSFER SUMMARY		
INSTITUTION	ABBREVIATION	HOURS
SCOTTSDALE COMMUNITY	SCC	
TOTAL TRANSFER HOURS		

SCC Course Descriptions

ACC 211, 3 credits

Financial Accounting

Introduction to theory and practice in the preparation and interpretation of general purpose financial statements. Prerequisites: None.

COM 110, 3 credits

Interpersonal Communication

Theory and practice of communication skills which affect day-to-day interactions with other persons. Topics may include using verbal and nonverbal symbols, interactive listening, resolving interpersonal conflict, developing and maintaining personal and professional relationships. Prerequisites: None.

CUL 115, 2 credits

Food Service Sanitation, Safety and Stewarding

Focuses on the theory and practice of food service safety and sanitation. Emphasis on understanding and applying the Hazard Analysis Critical Control Points (HACCP) concept. Reviews legal elements of food service sanitation based on requirements and recommendations of Maricopa County Health Department. Focuses on stewarding as an important kitchen support service with emphasis on appropriate practices and principles of receiving food and product rotation. Prerequisites: None.

CUL 120, 2 credits

Food Costing, Purchasing and Inventory Control

Basic skills necessary to understand and utilize cost controls. Focus on measurements, recipe costing and yield analysis. Application of systems and practices for efficient food purchasing, storage, production, budgeting and inventory. Prerequisites: None.

CUL 130, 3 credits

Hot Foods I

Studies all facets of hot foods; including vegetable preparation, stocks, sauces, soups and line work for an American-style grill. Emphasis on techniques, taste, speed, organization, communication, teamwork and the development of professional knife skills. Reviews ingredients, production and plating techniques unique to grill kitchens. Prerequisites: None.

CUL 140, 3 credits

Culinary Principles and Kitchen Management I

Historical background of the culinary profession and food components. Overview of kitchen administration and responsibilities. Includes food history, tools and equipment, food preparation, tasting and sensory evaluation, stocks and sauces, herbs and spices, chocolates, vegetables, fruits, pasta, grains and cheeses. Prerequisites: None.

SCC Course Descriptions (cont.)

CUL 150, 2 credits

Garde Manger I

Provides a foundation in Garde Manger. Includes equipment, sanitation and safety, production, salads, emulsified and non-emulsified dressings, sandwiches, cold sauces, salad condiments, knife skills, cleaning of salad greens, and spice and herb identification. Studies culinary terms and presentation techniques. Teaches cooking techniques such as poaching, sautéing, and grilling in the context of Garde Manger work. Prerequisites: None.

CUL 160, 3 credits

Bakery and Pastry Production I

Theory and practice of operating a bakery or pastry shop in a hotel or restaurant kitchen. Provides experience in planning, ordering, scheduling and producing fine French and American pastries and baked goods. Emphasis on rapid, high-quality hand production of doughs, creams, fillings, cookies and breads. Prerequisites: None.

CUL 170, 2 credits

Dining Room Operations I

Focuses on theory and practice of operating a casual dining room; includes set-up and clean-up, food and beverage service, proper etiquette, point-of-sale operation and presenting guest checks. Emphasis on service techniques and customer accommodations. Prerequisites: None.

CUL 210, 2 credits

Menu Planning and Facilities Design

Principles and techniques of menu planning and restaurant design for food service operations. Includes applications for health care institutions, commercial kitchens, and industrial facilities. Studies building codes and examines the relationships among equipment, staff and customers in the design of a facility. Prerequisites: None.

CUL 220, 2 credits

Food Service Nutrition

Study of basic nutrition concepts with an emphasis on the nutritional concerns of restaurants and other types of food service operations. Focuses on nutrients in foods, the relationships to other nutrients and the planning of well-balanced menus throughout the life cycle. Prerequisites: None.

CUL 230, 3 credits

Hot Foods II

Hot food product utilization, preparation and display for a fine dining kitchen. Focuses on classical preparation skills with an emphasis on contemporary food production, organization, communication, teamwork and plating skills. Prerequisites: CUL 130.

SEC Course Descriptions (cont.)

CUL 240, 3 credits

Culinary Principles and Kitchen Management II

Advanced culinary and management practices instruction. Emphasis on principles and terminology used in contemporary kitchens. Identification and use of fish, shellfish, and game. Understanding of wine, beer, and spirits. Study of diversity of international cuisines and menu development. Special emphasis on management functions and practices for kitchen supervisors and chefs, staff hiring, training and evaluation, point of sale system components, cost accounting procedures, legal regulations and maintenance of records to understand and control profit and loss. Prerequisites: CULL 140.

CUL 250, 2 credits

Garde Manger II

Refinement of skills required in a Garde Manger Department. Preparation of appetizers, hors d'oeuvres, salads, salad dressings, use of grains and legumes, production of charcuterie and display pieces. Emphasis placed on eye appeal, texture, color contrast, artistic touch, taste and processing. Includes study of production and storage of ingredients, sanitation and hygiene standards. Prerequisites: CUL 150.

CUL 260, 2 credits

Bakery and Pastry Production II

Focuses on theory and practice of operating a bakery or pastry shop in a hotel or restaurant kitchen. Provides experience in planning, ordering, scheduling and producing fine French and American pastries and baked goods. Emphasis placed on rapid, high-quality hand production and assembly of breads, desserts and garnishes. Prerequisites: CUL 160.

CUL 270, 3 credits

Dining Room Operations II

Theory and practice of operating a formal dining room, including set-up and clean-up, food and beverage service, proper etiquette and tableside food preparation. Emphasis on formal etiquette and service practices for a dining room including buffet and banquet set-up and managerial duties. Prerequisites: CUL 170.

ECN 211, 3 credits

Macroeconomic Principles

A descriptive analysis of the structure and functioning of the American economy. Emphasis on basic economic institutions and factors that determine national income and employment levels. Consideration given to the macroeconomic topics of national income, unemployment, inflation and monetary and fiscal policies. Prerequisites: None.

ECN 212, 3 credits

Microeconomic Principles

Microeconomic analysis including the theory of consumer choice, price determination, resource allocation and income distribution. Includes noncompetitive market structures such as monopoly and oligopoly; and the effects of government regulation. Prerequisites: None.

SCC Course Descriptions (cont.)

ENG 101, 3 credits

First-Year Composition

Emphasis on rhetoric and composition with a focus on expository writing and understanding writing as a process. Establishing effective college-level writing strategies through four or more writing projects comprising at least 3,000 words in total. Prerequisites: Appropriate English placement test score or (a grade of "C" or better in ENG071).

ENG 102, 3 credits

First-Year Composition

Emphasis on rhetoric and composition with a focus on persuasive, research-based writing and understanding writing as a process. Developing advanced college-level writing strategies through three or more writing projects comprising at least 4,000 words in total. Prerequisites: ENG101 with a grade of "C" or better.

HRM 110, 3 credits

Introduction to Hospitality and Tourism Management

A fundamental overview of the hotel, restaurant, and tourism segments of the hospitality and tourism industry. Provides an overview of the operational sectors of the industry and reviews management components and skills. Contains components to develop communication skills and a professional career plan. Prerequisites: None.

HRM 120, 3 credits

Hotel Facility Management

Fundamental duties and responsibilities of hotel facility management. Emphasis on detail tasks, including personnel, cleaning, purchasing, equipment, textiles, maintenance, and safety. Examines basic systems for hotel facility management record keeping. Prerequisites: None.

HRM 130, 3 credits

Guest Services Management

Examines organization and management of the hotel front office and guest service operations. Explores key front office functions and related systems and skills necessary to ensure guest satisfaction and efficient operations. Prerequisites: None.

HRM 140, 3 credits

Food Production Concepts

Concepts related to preparation of hot foods, pantry, and bakery items for commercial kitchens. Emphasis on essential components and techniques of food production, food cost control, setting standards, ordering, and inventory. Prerequisites: None.

HRM 150, 3 credits

Hospitality and Tourism Information Systems I

Overview of current computer technology, concepts and terminology as it applies to the hospitality and tourism industry. Use of software applications including word processing, spreadsheet, database and presentation graphics. Discussion of social and ethical issues related to computers. Exploration of relevant and emerging technologies in the industry. Prerequisites: HRM110.

SCC Course Descriptions (cont.)

HRM 220, 3 credits

Hospitality Managerial Accounting

Study of financial statement analysis, asset management, ratio analysis, analytical techniques, and investment decision making. Emphasis on planning, budgeting, and management decisions. Prerequisites: ACC211.

HRM 240, 3 credits

Commercial Food Production

Application of food preparation principles, procedures, and techniques to small and large quantity food production. Emphasis on techniques and procedures used in contemporary commercial kitchens. Prerequisites: HRM110 and HRM140.

HRM 250, 3 credits

Hospitality and Tourism Information Systems II

Use of computer systems to generate information needed for management of lodging, tourism and food service businesses. Emphasis on computer-based hotel property and restaurant management systems. Includes basic ledger principles. Prerequisites: (HRM110 and HRM150) or permission of instructor.

HRM 260, 3 credits

Hospitality Human Resources Management

Examines concepts and applications of human resource management in the hospitality industry. Topics include recruitment, selection, training and evaluation. Emphasis on current management methods and productivity in the service environment. Prerequisites: HRM110 or approval of instructor.

HRM 270, 3 credits

Hospitality Marketing

Essential skills of defining a service market, developing a market plan, and directing personnel to follow market plan. Emphasis on marketing in the hospitality industry and understanding segmentation, positioning and promotion in that market. Prerequisites: None.

HRM 280, 3 credits

Hospitality and Tourism Law

Examines legal aspects of hotel, restaurant and tourism management. Uses case study approach to develop understanding of the laws and regulations governing guest relationships, contracts, employee relations, civil rights, alcoholic beverages, safety and product liability. Prerequisites: HRM110.

MAT142 3 credits 3 periods

College Mathematics

Working knowledge of college-level mathematics and its applications to real-life problems. Emphasis on understanding mathematical concepts and their applications. Topics include set theory, probability, statistics, finance, and geometry. Prerequisites: Grade of "C" or better in MAT120, or MAT121, or MAT122 or equivalent, or satisfactory score on District placement exam. *Course Note: appropriate for the student whose major does not require college algebra or precalculus.*

NAU Course Descriptions

HA 100 INTRODUCTION TO THE HOSPITALITY INDUSTRY (3)

Introduces the hospitality industry through a review of the historical development.

HA 210 GUEST SERVICE MANAGEMENT (3)

Studies front-of-the-house operations, including bell service, guest reception, and reservation systems. Prerequisite or Corequisite: HA 100 or International Student Group

HA 220 INTRODUCTION TO PROPERTY MANAGEMENT (3)

Introduces professional housekeeping and its administration, maintenance of physical plant, and employee supervision. Prerequisite or Corequisite: HA 100 or International Student Group

HA 260 HOSPITALITY MANAGERIAL ACCOUNTING (3)

Studies financial statement analysis, asset management, ratio analysis, analytical techniques, and investment decision making. Letter grade only. Prerequisite: ACC 255 and (HA 170 or (CIS 120 and CIS 120L)) or International Student Group

HA 270 HOSPITALITY INFORMATION TECHNOLOGY II (3)

Describes the basic functions found in hotel and restaurant management systems and devotes a significant amount of time to learning industry-specific applications. Letter grade only. Prerequisite: (HA 170 or (CIS 120 and CIS 120L)) or International Student Group

HA 315W HOSPITALITY LEADERSHIP SYSTEMS (3)

Theoretical and practical overview of leadership and communication processes that are characteristic of the hospitality industry. This course fulfills NAU's junior-level writing requirement. Prerequisite: ((ENG 105 or HON 190 or HON 191) and Junior Status or higher) or International Student Group JWRT

HA 335 HOSPITALITY LAW (3)

Common law and its application to the hospitality industry, including basic contracts, administrative law, government regulations, and legal concerns resulting from the innkeeper-guest relationship. Prerequisite: Admission to Hotel & Restaurant Mgt (BS) or Intl Hospitality Mgt (BS) or Restaurant Management (CERT) or Intl Tourism Mgt (CERT) or International Student Group

HA 345 HOSPITALITY HUMAN RESOURCES MANAGEMENT (3)

Development of human resources management skills; exploration of the ethical issues inherent to the hospitality industry. Prerequisite: Admission to Hotel & Restaurant Mgt (BS) or Intl Hospitality Mgt (BS) or Restaurant Management (CERT) or Intl Tourism Mgt (CERT) or International Student Group

HA 351 CORPORATE FINANCE FOR HOSPITALITY MANAGERS (3)

Examines financial management's role within the hospitality industry and how it maximizes the value of hospitality corporations. Prerequisite: (Admission to Hotel & Restaurant Mgt (BS) or Intl Hospitality Mgt (BS) or Restaurant Management (CERT) or Intl Tourism Mgt (CERT) and ACC 255 and (ECO 284 or ECO 284H)) or International Student Group

NAU Course Descriptions

HA 355 FOOD AND BEVERAGE COST CONTROL (3)

Management of systems and techniques used to control food, beverage, and labor costs in the hospitality industry. Letter grade only. Prerequisite: HA 170 or (CIS 120 and CIS 120L) and ACC 255 and HA 260 and Admission to Hotel & Restaurant Mgt (BS) or Int'l Hospitality Mgt (BS) or Restaurant Management (CERT) or Int'l Tourism Mgt (CERT) or International Student Group

HA 365 HOSPITALITY MARKETING (3)

Marketing objectives and strategies related to consumer demands, marketing planning, and selling methodologies for the hospitality industry. Prerequisite: Admission to Hotel & Restaurant Mgt (BS) or Intl Hospitality Mgt (BS) or Restaurant Management (CERT) or Intl Tourism Mgt (CERT) or International Student Group

HA 390 INTERNATIONAL HOSPITALITY MANAGEMENT (3)

Multinational hospitality management with emphasis on U.S. corporate planning for overseas operations. Prerequisite: Admission to Hotel & Restaurant Mgt (BS) or Intl Hospitality Mgt (BS) or Restaurant Management (CERT) or Intl Tourism Mgt (CERT) or International Student Group

HA 400 HOSPITALITY SALES MANAGEMENT (3)

Examines sales management and skills methodologies specifically applied to the hospitality industry and its sub-industries. Prerequisite or Corequisite: HA 365 or International Student Group

HA 490C SENIOR SEMINAR (3)

Incorporates organizational theory, strategic planning, and simulated problem solving. Prerequisite: (Senior Status or higher and Prerequisite or Corequisite: HA 315W and HA 335 and HA 345 and HA 355 and HA 365 and HA 390 and HA 400) or International Student Group CAP

MGT 303 CONCEPTS IN MANAGEMENT (3)

Surveys management of organizations; includes international, societal, and organizational structure issues. Business majors may not take this course for credit toward CBA requirements. Prerequisite: Junior Status or higher and not Business Major Status Milestone and not completing the Business Preparation Plan

What Can I Do With a HRM

Possible Job Title/Occupations

(Some may require more education, training, and/or experience)

Caterer	Consultant
Customer Service Representative	Director, Food and Beverage
Event Planner	Executive Housekeeper
Food-Service Supervisor	Flight Attendant
Hotel/Resort Manager	Human Resources Director
Industrial/Institutional Purchaser	International Hospitality Manager
Kitchen Supervisor	Manager, Convention
Manager, Fast Food Services	Manager, Food Service
Manager, Golf Club	Management Accountant
Marketing/Sales Manager	Night Auditor
Night Club Owner	Property Manager
Public Relations Specialist	Reservations Agent
Sales Representative, Hotel and Restaurant Equipment and Supplies	Sales Representative, Hotel Services
Supervisor, Specialty Food Products	Training Specialist
Travel Agent	

Employers in Hotel and Restaurant Management

Educational Institutions	Hotels/Motels
Country Clubs	Personal Care Facilities
Gaming Operators	Sports Complexes
Hospitality Industry	Hospitals
Convention Centers	Nursing Homes
Cruise Liners	Resorts
Government Facilities	Transportation

What Can I Do With a HRM degree? (cont.)

Trends & Salary Information

U.S. Department of Labor

Occupational Outlook Handbook

Food Service Managers
Lodging Managers

www.bls.gov/oco/ocos024.htm
www.bls.gov/oco/ocos024.htm

Informational Websites

Adventures in Hospitality
Cool Works
E-Hospitality.com
Foodservice Central.com
Hcareers.com
NAU HRM Department

www.hospitalityadventures.com
www.coolworks.com
www.e-hospitality.com
www.foodservicecentral.com
www.hcareers.com
www.hrm.nau.edu

Professional Organizations

American Hotel & Lodging Association

www.ahma.com

Educational Institute of the American Hotel and Motel Association

www.ei-ahma.org

Foundation of the National Restaurant Association, The

www.nraef.org

**GATEWAY STUDENT
SUCCESS CENTER
928-523-4772**