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**HOSP 199 # - Hospitality and Tourism Professional Seminar**
Special fee. To provide students with essential knowledge and survival skills needed for the effective study of hospitality and tourism. The seminar includes first-year student orientation, establishes hospitality and related areas identity among students, and explores the fields of hospitality and tourism management as a career. This course also promotes an awareness and understanding of diversity, values and perspectives as they relate to overall student success at MSU. Meets Gen Ed 2002 - New Student Seminar. 1 hour lecture.

**HOSP 250 # - Hospitality Management**
Prerequisite(s): WRIT 105 or HONP 100. Special fee. Provides students with a basic understanding of the hospitality industry by tracing the industry's growth and development; reviewing the organization of hotels, resorts, casinos, timeshares, food and beverage, club management, managed foodservice and related operations; and by focusing on industry trends and career opportunities. 3 hours lecture.

**HOSP 300 # - Hospitality Law**
Prerequisite(s): HOSP 250 and MGMT 231; Business Administration major. Special fee. The goal of this course is to introduce students to the laws and regulations applicable to the ownership and operation of hospitality businesses. It will focus on the legal fundamentals for the hospitality industry with specific emphasis on tort, contract, criminal, and labor law.

**HOSP 320 # - Hospitality Co-Op Ed**
Prerequisite(s): HOSP 250; Business Administration major. Provides students with a professional work experience before completing their degree. Enables students to apply their course work knowledge to a professional work setting. Students gain work experience in the areas of oral and written communication, critical thinking, global awareness, leadership, technology, self-directed learning, career readiness, decision-making, social responsibility and responsiveness.

**HOSP 325 # - Service Management in Hospitality**
Prerequisite(s): HOSP 250; Business Administration majors only. Special fee. Teach students all aspects of delivering hospitality service. It is customer driven, with emphases on Total Quality Management, customer problem solving skills, and outcome assessment. Previous course HOSP 440 effective through Fall 2015. 3 hours lecture.

**HOSP 330 # - Resort Management**
Prerequisite(s): HOSP 250; Business Administration majors only. Special fee. The course will provide an in-depth understanding of the unique aspects of resort development, management and operation. Students will study the resort concept, its history, traditions and culture and the principles and practices in the management and operation of the modern resort. Students will also learn the career opportunities in resort management. 3 hours lecture.

**HOSP 335 # - International Hospitality Management**
Prerequisite(s): HOSP 250; Business Administration major. Special fee. Discusses in-depth the dimensions and nature of international hospitality operations. Create a sensitivity to and awareness of the differences in managing different cultures as well as to present a global view of hospitality management. Topics covered include cultural dimensions of management, international marketing, and international human resource management. Previous course HOSP 450 effective through Fall 2014. 3 hours lecture.

**HOSP 340 # - Restaurant Management and Operations**
Prerequisite(s): HOSP 250; Business Administration majors only. Special fee. The restaurant management course will provide students with an understanding of the process for creating, operating and managing a restaurant business. They will gain the knowledge to launch a successful career in the highly competitive and rewarding restaurant industry. The course covers all disciplines for managing and operating a restaurant business. This includes developing a restaurant concept, types of restaurants, menu planning, kitchen layout and design, purchasing, bar and beverages, management and operations, food production and sanitation, budgeting and controls, organization, staffing, and training, service and guest relations, business planning, marketing and financing. 3 hours lecture.

**HOSP 350 # - Club Management**
Prerequisite(s): HOSP 250; Business Administration majors only. Special fee. The club management course will introduce students to the world of private membership clubs. It will provide an in-depth understanding of the unique aspects of private club management and the private club industry. Some of the clubs students will learn about are: golf and country clubs, city and athletic clubs, university clubs and yacht clubs. The course will cover all major disciplines of managing a private club. This will include club operations, club governance, club service, golf management, turf grass maintenance, marketing and membership, human resources, and food and beverage. As part of the course, students will also have the opportunity to visit and tour several local private clubs. 3 hours lecture.

**HOSP 355 # - Contemporary Topics in Hospitality**
Prerequisite(s): HOSP 250; Business Administration major. Special fee. The hospitality industry offers unique challenges to the general business management student. This course explores those challenges. The course seeks to leverage general management topics by helping students apply their knowledge and skills to the unique aspects of the hospitality industry. The course covers applications as it applies to hospitality in leadership, service culture, diversity, employee motivation, technology, generational workforce changes, ethics, and sustainability. 3 hours lecture.

**HOSP 360 # - Casino Management and Operations**
Prerequisite(s): HOSP 250; Business Administration major. Special fee. The Casino Management course will provide students with an understanding of one of the most rapidly expanding industries in the world. They will gain the knowledge to launch a successful career in the gaming industry. The course provides students with an in-depth view of the many facets of gaming operations and the gaming industry. This course will include the history of gaming, casino management, staffing and organizational guidelines, casino marketing, player rating systems, table game operations, slot management, race operations, online gaming, sports betting, casino accounting and one of the most dynamic areas of gaming, the regulatory environment. 3 hours lecture.

**HOSP 365 # - Convention Facility Management**
Prerequisite(s): HOSP 250 and major within School of Business. Special fee. This is an advanced course providing a comprehensive, in-depth analysis of the meeting and conference industry and examining the industry's origins, structure, operations, career opportunities, and future development. In addition, this course emphasizes on managing and operating large scale meetings, conferences, exhibitions and tradeshows, including hotel accommodations, food and beverage management, catering and banquet function, customer service, contract negotiation, and onsite management. 3 hours lecture.
HOSP 370 # - Customer Relationship Management (CRM) Technologies in Hospitality 3 Credits
Prerequisite(s): HOSP 250 and INFO 290; Business Administration major. Special fee. Customer Relationship Management Technologies providing in-depth knowledge and skills in designing, developing, and maintaining computer-based systems for warehousing and mining customer information for such purposes as customer segmentation studies, targeted marketing, and frequency and loyalty programs. 3 hours lecture.

HOSP 380 # - Lodging Management 3 Credits
Prerequisite(s): HOSP 250; Business Administration major. Special fee. This is an advanced course providing in-depth knowledge and skills to manage all aspects of the lodging industry in different settings, such as full-service hotel, limited-service hotel/motel, bed and breakfast, extended stay-hotel, suite hotel, resort, casino hotel, cruise line, timeshare and assisted living facility. 3 hours lecture.

HOSP 390 # - Food and Beverage Management 3 Credits
Prerequisite(s): HOSP 250; Business Administration major. Special fee. This is an advanced course providing mechanisms and techniques to manage food and beverage provisions in various sectors of the hospitality industry, such as restaurant, bar or beverage operation, club, contracted or institutional foodservice. In addition, food and beverage functions within various lodging settings (hotel, resort, casino hotel and cruise line) are discussed. 3 hours lecture.

HOSP 392 # - Selected Topics in Hospitality Management 1-3 Credits
Prerequisite(s): HOSP 250; Business Majors only or departmental approval. Special fee. The content of this course varies with each offering. Its purpose is to provide for the comprehensive development and study of an advanced topic of current interest not covered in-depth in the regular curriculum. Examples of topics covered in the past include: Club Management. This course may be repeated for credit as long as the "special topic" in each course differs from topics previously taken. May be repeated for a maximum of 6.0 credits as long as the topic is different. 1-3 hours lecture/seminar.

HOSP 415 # - Cost Management for Hospitality Managers 3 Credits
Prerequisite(s): ACCT 202 or ACCT 204; Business Administration majors only. Special fee. This upper-level course builds on the principles and concepts of financial and managerial accounting. It discusses departmental costs and the relationships between revenues and various types of costs. In addition, it explores the relationship between cost, volume, and profit. Common control mechanisms and purchase practices noted in the hospitality industry will be explored. Class project required. Optional: The Educational Institute of the American Hotel and Lodging Association Certification Examination. 3 hours lecture.

HOSP 435 # - Managing Diversity in the Hospitality Industry 3 Credits
Prerequisite(s): Business Administration majors only. Special fee. This upper-level course is designed to assist students in understanding the issues related to American multicultural management in the hospitality industry through the utilization of a conceptual framework and the application of appropriate management techniques. A directed work project will be incorporated into this course. Class project required. Meets World Cultures Requirement. 3 hours lecture.