



## Hospitality and Events Management

### Student Learning Outcomes

- 1 Communication- The student will demonstrate the ability to communicate effectively using written and/or oral communication.
- 2 Information Literacy- The student will recognize when information is needed and have the ability to locate, evaluate, and use effectively the needed information.
- 3 Problem Solving- The student will demonstrate the ability to analyze information and solve problems.
- 4 Workplace Skills - Demonstrates a mastery of workplace skills/soft skills, exhibits initiative, adapts to varied situations

### Program Outcomes

- 1 The student will identify the fundamental components and the current and future trends of the hospitality industry
- 2 The student will demonstrate professional and ethical conduct and work practices to comply with industry standards.
- 3 The student will demonstrate the financial skills common to the hospitality industry
- 4 The Student will apply customer service skills and problem solving skills designed to enhance the guest experience
- 5 The student will demonstrate the critical skills associated with food and beverage management
- 6 The student will demonstrate the critical skills in events management
- 7 The student will demonstrate the critical skills in lodging management.
- 8 The student will broaden their career perspectives and enhance personal and professional development opportunities for a successful career in the hospitality industry

**Fall**

Course #	Course Title	Credits	Function
CUL 105	Culinary Fundamentals	3	Technical Studies
CUL 115	Culinary Nutrition	3	Technical Studies
CUL 120	Modern Banquet Cookery	3	Technical Studies
HEM 105	Sanitation and Safety	1	Technical Studies
MTH	Math Elective*	3	General Studies

**Spring**

Course #	Course Title	Credits	Function
CUL 125	Baking & Pastry Skill Development	3	Technical Studies
CUL 133	Bistro Practicum I	3	Technical Studies
HEM 110	Hospitality Math	3	Technical Studies
HEM 115	Introduction to the Hospitality Industry	3	Technical Studies
BUS 104	Introduction to Business	3	Technical Studies
ENG 101	Composition I*	3	General Studies

**Summer**

Course #	Course Title	Credits	Function
HEM 235	Hospitality Management Internship	3	Technical Studies
HEM 140	Hospitality Financial Management	3	Technical Studies

**Fall**

Course #	Course Title	Credits	Function
HEM 143	Introduction to Food Business Management	5	Technical Studies
BUS 140	Principles of Marketing	3	Technical Studies
	Communication Elective*	3	General Studies
	Social Science Elective*	3	General Studies

**Spring**

Course #	Course Title	Credits	Function
HEM 233	Restaurant Incubator	3	Technical Studies
ENT 110	Introduction to Entrepreneurship	3	Technical Studies
	Humanities Elective*	3	General Studies

\* [Kansas Systemwide General Education](#)

**Fall**

Course #	Course Title	Credits	Function
HEM 105	Sanitation and Safety	1	Technical Studies
CUL 115	Culinary Nutrition	3	Technical Studies
CUL 120	Modern Banquet Cookery	3	Technical Studies
CUL 105	Culinary Fundamentals	3	Technical Studies

**Spring**

Course #	Course Title	Credits	Function
HEM 110	Hospitality Math	3	Technical Studies
HEM 115	Introduction to the Hospitality Industry	3	Technical Studies
BUS 104	Introduction to Business	3	Technical Studies
CUL 125	Baking & Pastry Skill Development	3	Technical Studies
CUL 133	Bistro Practicum I	3	Technical Studies

**Summer**

Course #	Course Title	Credits	Function
HEM 140	Hospitality Financial Management	3	Technical Studies
HEM 235	Hospitality Management Internship	3	Technical Studies

**Fall**

Course #	Course Title	Credits	Function
BUS 140	Principles of Marketing	3	Technical Studies
HEM 143	Introduction to Food Business Management	5	Technical Studies

**Spring**

Course #	Course Title	Credits	Function
HEM 233	Restaurant Incubator	3	Technical Studies
ENT 110	Introduction to Entrepreneurship	3	Technical Studies