

Hospitality (HSP)

HSP 100 Intro to the Hospitality Industry

3 Hours

Prerequisites: None

3 hours weekly (3-0)

Orientation to the hospitality industry, its history and magnitude, organization, challenges, and opportunities. Highlights interdependent nature of the public hospitality industry.

HSP 110 Sanitation

2 Hour

Prerequisites: None

2 hour weekly (2-0)

Sanitation course provides training in sanitary methods of food handling in the hospitality industry. Prepares students for Illinois Department of Public Health manager certification.

HSP 111 Front Office Operations

3 Hours

Prerequisites: None

3 hours weekly (2-2)

Learners enrolled in this course will about supervisory and management roles in the front office of a hotel or resort. Front desk operations, reservations, sales, information management and uniform services will also be covered during the course. Learners will work in simulations, use computer systems, go through role playing scenarios, and complete job shadowing at a hotel/resort.

HSP 112 Hospitality Facilities Management

3 Hours

Prerequisites: None

3 hours weekly (3-0)

Introduction to the environments and functions in the housekeeping, maintenance, and engineering departments of today's hospitality environment.

HSP 121 Supervision in Hospitality

3 Hours

Prerequisites: None

3 hours weekly (3-0)

Principles of effective human relations required by hospitality industry supervisory personnel. Practical skills for effective supervision including decision making, leadership roles, motivating personnel, recruiting and training employees, conflict resolution, delegation and effective communications.

HSP 140 Service Management in Hospitality

3 Hours

Prerequisites: None

3 hours weekly (3-0)

Applies the services concept to a total management improvement system in the hospitality industry. Analysis includes ethics, practices, and case studies of leading hotel companies.

HSP 151 Restaurant Service & Sales

2 Hours

Prerequisites: None

4 hours weekly (0-4)

Principles and techniques necessary in a dining room to perform proper food and beverage service, reflecting the variety of operations in the restaurant industry including responsible service of alcohol. Laboratory activities will provide students an opportunity to develop skills in proper cash handling, training with a point-of-sale system, and service styles to include Russian, American, tapas and banquet service. The student will also learn principles of dining room management and will receive BASSET certification upon completion of the class.

HSP 213 Hospitality Industry Accounting

3 Hours

Prerequisites: Recommended ACC 100 or ACC 201

3 hours weekly (3-0)

Application of basic accounting principles to hospitality industry establishments. Systems of daily reporting and the preparation of periodic accounting statements will be covered.

HSP 223 Law for the Hospitality Industry

2 Hours

Prerequisites: None

2 hours weekly (2-0)

Introduction to the legal principles that affect the hospitality industry. Special emphasis is placed on the rights and responsibilities of a manager in a hospitality enterprise.

HSP 253 Meeting & Event Management I

3 Hours

Prerequisites: None

3 hours weekly (3-0)

Meeting and special event planning including exhibits, trade shows, and conventions. Emphasis is on techniques of conference service, related food and beverage services, and sales management.

HSP 280 Hospitality Marketing Management

3 Hours

Prerequisites: None

3 hours weekly (3-0)

Successful marketing principles employed in the hospitality industry. Demand variables, distribution channels, communications, promotions, research, packaging, collateral materials, pricing strategies, the marketing plan, and enhancing internal sales may be covered.

HSP 285 Advanced Hospitality Operations

3 Hours

Prerequisites: HSP 111 or equivalent or consent of instructor

3 hours weekly (3-0)

Study of the integration of hotel industry departments such as hotel operations, marketing, technology, human resource management, accounting, and purchasing. Special emphasis is placed on decision-making and problem-solving models used in the hospitality industry. Current issues in the hospitality industry will also be discussed.