

**Conrad N. Hilton College
of Hotel and Restaurant Management**

**Master of Science (M.S.)
In
Hospitality Management**



**Office of Graduate Programs
Conrad N. Hilton College - University of Houston
229 C. N. Hilton Hotel & College
Houston, TX 77204-3028
USA
Tel: (713) 743-2457
(713)743-2530
Fax: (713) 743-2218**

University of Houston Internet Address: www.uh.edu
HRM Internet Address: <http://hrm.uh.edu>
Graduate Professional Studies: http://www.uh.edu/grad_catalog/



Thank you for your interest in graduate study at the Conrad N. Hilton College. I have attached the information about our college, admission requirements, and curriculum. Our Master of Science in Hospitality Management will take approximately two years to complete. It is designed to give our graduates necessary skills and abilities to administer and manage hotels, restaurants, or one of the many other areas of the hospitality industry.

The Graduate Admissions and Standard Committee review applications only upon the receipt of all the following documents:

DOMESTIC Applicants:

- Graduate application available by way of online only.
<http://www.applytexas.org> (online process)
- \$50.00 application fee, pay when you apply online
- Two official copies of all college transcripts electronically or by mail (UH graduates do not need to submit transcripts)
- Three letters of recommendations (please use form supplied in the M.S. booklet)
- GRE official scores sent to UH code #6870 to GMAT official scores sent to UH code XT1-1C-69
- Current Resume
- Statement of Intent, 250 word typed, double-spaced statement as to why you wish to pursue M.S. in Hospitality Management

INTERNATIONAL Applicants:

- Graduate application available by way of online only.
<http://www.applytexas.org> (online process)
- \$125.00 application fee, pay when you apply online
- Two official copies of all college transcripts electronically or by mail (UH graduates do not need to submit transcripts)
- Three letters of recommendations (please use form supplied in the M.S. booklet)
- GRE official scores sent to UH code #6870 to GMAT official scores sent to UH code XT1-1C-69
- Current Resume
- Statement of Intent, 250 word typed, double-spaced statement as to why you wish to pursue M.S. in Hospitality Management
- TOEFL official from Education Testing Services (ETS) (UH code #6870)
- Letter of Financial Backing (refer to the form in the application form)
- Statement of Understanding (refer to the form in the application form)
- Two passport size photos (send by mail to the Hilton College)

Further information on the Conrad N.Hilton College, please visit our homepage at www.hrm.uh.edu

Should you have any question, after receiving this information, please do not hesitate to contact the Office of Graduate Program at (713) 743-2457, fax (713) 743-2218, or e-mail mhoneycutt@uh.edu.

Sincerely,

Melanie Honeycutt
Program Coordinator

General Information

The Conrad N. Hilton College of Hotel and Restaurant Management is rated among the world's premier hospitality education programs, offers a graduate program leading to a Master of Science in Hospitality Management (MS). Students with an equivalent of a United States 4-year bachelor's degree in all areas of disciplines including hotel and restaurant management are eligible to apply for these masters programs.

The two-year MS program of study requires a minimum of 36 credit hours excluding the prerequisites (deficiency courses). 19 hours of core courses including a 3-hour professional paper, 9 hours Support course, 3 hours Focus course and 5 hours Elective course. The number of prerequisite or deficiency course (s) required depending upon *the student's bachelor's degree discipline*.

The Conrad N. Hilton College is housed in a \$28.8 million complex, providing an unequaled environment for study of the hospitality industry. Included in the facility are the 86-room Hilton University of Houston Hotel and 40,000 sq. ft conference center and banquet facilities, two full-service restaurants, a cocktail lounge, class and seminar rooms, three ballrooms, a hospitality library and archives, extensive laboratories for product development, evaluation and testing, quantity food production, culinary and food demonstration, and hospitality technology and food service systems. Also included is the Don Sanders and Kathy Sanders Interactive Studio for Global Education, an interactive video conferencing facility with the capability to reach multiple distant locations for credit and non-credit course work associated with the Bachelor's, Master's and Executive Education programs. The Conrad Hilton College proudly showcases the newly built Fred Parks Wine Cellar, a state-of-the-art wine cellar and teaching laboratory. Designed and dedicated to promoting knowledge in the wine industry among hospitality management students, this Wine Cellar contains an impressive collection of rare and collectible wines featuring over 1,000 bottles from the early 1900s to contemporary vintages.

In addition, the Conrad N. Hilton College is located in Houston, Texas, the fourth largest city in the United States. With a population of over four million people and some of the finest hotels, clubs, and restaurants in the nation, Houston offers a wealth of resources to the hospitality student. Students in the MHM program are able to combine the elements of the program curriculum with the extraordinary "living laboratory" that is offered by the Hilton University of Houston Hotel and Conference Center and the City of Houston.

Research at the Conrad N. Hilton College

The Conrad N. Hilton College has initiated several innovative research programs demonstrating its determination to serve the hospitality industry and society as a whole in meaningful ways relevant to current development. The College initiated in 1996 the first international Conference on **Graduate Education and Graduate Students Research in Hospitality and Tourism**, which is held at the University of Houston campus biennially. The conference provides a forum for the exchange of information on graduate education and research to some 125 faculty and graduate students in hospitality and tourism programs representing over 60 universities in North America, South America, Europe, Australia, and New Zealand. Furthermore, the Conrad N. Hilton College has several research centers and institutes, which serve the industry and academic community with information needs.

The Wine and Spirits Management Institute (W&SMI) has developed the new standard of expertise in commercial beverage management. The CBM certification provides a competitive advantage for people seeking careers in the wine & spirits industry that is endorsed by our partners and leading industry organizations. **The Technology Research and Education Center (TREC)** through its commitment to advanced technology research; partnerships with technology corporations, and relationships with the academic community will provide the most current and comprehensive technology information services to benefit all stakeholders in the hospitality industry. **The Loss Prevention Management Institute (LPMI)** furnishes a forum for studying risk demands affecting the hospitality industry in the areas of insurance, safety, security, fire protection, and emergency planning. **The Gaming Education and Research Institute (GERI)** provides public and private policymakers with current information to assist them in measuring the social, economic, and regulatory impacts of gaming activity and serves as a source of continuing education and executive development programs. Finally, the **Catering Research Institute** was

established, as a joint-project between the Foundation of the **National Association of Catering Executives (NACE)** and the Conrad N. Hilton College of Hotel and Restaurant Management to provide a research vehicle for catering professionals and to provide a comprehensive curriculum for individuals who wish to pursue catering and convention services as a career.

Research Facilities

The University of Houston and the Conrad N. Hilton College have some of the most advanced research facilities in the United States. The University of Houston Libraries provide over 2 million volumes of books and research material including subscriptions to more than 15,000 research journals, full text database research journals and extensive CD-ROM access to research information. The Conrad N. Hilton College maintains one of the largest hospitality industry libraries and the only archives dedicated to document the development of this industry in the world. The college library includes an extensive collection of trade periodicals and academic journals, electronic reference materials, volumes of hospitality-related texts, and over 7,000 international and regional cookbooks. The Hospitality Industry Archives serve as the official repository for memorabilia & documentation from each of the Hospitality Industry Hall of Honor inductees: Gary W. Loveman, Howard Schultz, Ernest and Julio Gallo, Eric M. Hilton, Christ T. Sullivan, Stephen F. Bollenbach, Joe Lee, Curtis Nelson, Norman Brinker, John Q. Hammons, Mike Leven, Michael Rose, Roy Winegarden, Sol Kerzner, Miguel Aleman Valdez, Tim & Nina Zagat, Curtis Carlson, Robert Crandall, Robert Dedman, Walt Disney, Paul Dubrule & Gerard Pélisson, Lord Charles Forte, Barron Hilton, Conrad N. Hilton, Ed and Lynn Hogan, Howard Johnson, Gabriel Escarrer Juliá, Ray Kroc, Alice Sheets Marriott, J. Willard Marriott, J. W. Marriott, Jr., Marilyn Carlson Nelson, Colonel Harland Sanders, Isadore Sharp, Ellsworth Statler, and Kemmons Wilson. (The College established the Hall of Honor in 1996 to recognize hospitality industry founders and leaders whose business achievements and immense contributions to the industry and to society serve as a powerful inspiration to all. Their archival collections and permanent exhibits provide a true learning resource for students.) Other archival collections include the American Hotel & Lodging Association's audiovisual collection and the out-of-print trade publication *Hotel Monthly*, published from 1892 to 1959. While the Hospitality Industry Archives focus strongly on Hilton Hotels Corporation, its various brands, and its founder, Conrad N. Hilton, other collections amounting to a total of 2,132 cubic feet document leading hotel and restaurant corporations around the world. Materials include restaurant menus from 1854 to the present day, films, videos, blueprints, and oral history interviews. The computer support and research facilities at the Conrad N. Hilton College are comprehensive. The College has three computer laboratories consisting of 60 workstations with access to the latest in hospitality related and general software applications, the Internet, and in-house access to CD-ROM hospitality indexes and databases.

Placement

In addition to the University of Houston's Career Planning and Placement Center, the Conrad N. Hilton College offers its own Placement Office to assist students in locating both part-time and permanent positions in the hospitality industry. Students can receive assistance in their employment search while they are still in school and upon graduation. Additionally, the Placement Office hosts bi-annual Career Fairs, which allow students to establish contact with representatives from a cross-section of the hospitality industry. Over 80 companies come to the Conrad N. Hilton College annually to recruit. Moreover, the faculty and professional staff seek to continuously improve the options available to students through a variety of opportunities, including internships and management training work experiences. For further information, please contact:

Ms. Mary Douglas, Director of Placement

Conrad N. Hilton College - University of Houston
229 C. N. Hilton Hotel & College
Houston, Texas 77204-3028
(713) 743-2423 MDouglas@uh.edu

Admission Requirements for Domestic Students

Graduate student candidates admission based on their previous academic records and the hospitality related work experience.

1. Graduate Admission Application.

Send confirmation number when online application <http://www.applytexas.org> has been submitted to Melanie Honeycutt at mhoneycutt@uh.edu.

2. \$50.00 application fee payable to the University of Houston.

This fee will be collected when you submit your application online. This fee is non-refundable and cannot be waived. If you choose to push your application to the following semesters, you will have 13 months till you will be required to submit a new application and a new application fee. (No Exceptions)

3. Applicants' cumulative grade point average (GPA)

3.0 out of 4.0 in the last 60 hours of college level course work.

4. Official GRE or GMAT score

GRE www.gre.org, or GMAT www.gmac.com official score to be sent to University of Houston.

Minimum score: GRE: V-480 Q-480 Total-1100 (60%)

Minimum score: GMAT: V-30 Q-36 Total-550 (60%) Must take if you are considering the Dual MBA Program

(Each applicant is requested to send the test scores to the University of Houston, institution code for GRE is **6870** and the code for GMAT is **XT1-1C-69**.)

5. Statement of Intent.

Brief but concise description why you wish to pursue your M.S., a 250 word, double-spaced.

6. Resume.

Must include mailing and e-mail address.

7. Two Official college transcripts from all institutions attended.

International applicants for admission to the graduate program must possess a U.S. bachelor's degree or the equivalent to a U.S. 4-year bachelor degree program. The university does not consider a 3-year Bachelor in Hotel Management (BHM) or diploma programs as the equivalent of a U.S. four-year bachelor's degree. An additional one or two year postgraduate studies from accredited institutions may be considered for graduate admission with approval from the Dean of Graduate and Professional Studies. Applicants presenting a three-year diploma will, if offered admission, be considered as undergraduate students. Upon completion of the Bachelor of Science program, applicants would then be eligible for admission review for the graduate program.

8. A degree certificate (diploma) from all institutions attended if degree is not shown on official transcript.

(For students who do not have degrees from US institutions.) Official format is available at <http://www.uh.edu/admissions/international/admissions-criteria/documentation>.

9. **Three letters of recommendation.** All employers and professors completing this form MUST mail your letter of recommendation directly to Melanie Honeycutt :

[RECOMMENDATION LETTER FORM.doc](#)

Admission Requirements for International Students

10. **Graduate Admission Application.**

Send confirmation number when online application <http://www.applytexas.org> has been submitted to Melanie Honeycutt at mhoneycutt@uh.edu.

11. **\$125.00 application fee payable to the University of Houston.**

This fee will be collected when you submit your application online. This fee is non-refundable and cannot be waived. If you choose to push your application to the following semesters, you will have 13 months till you will be required to submit a new application and a new application fee. (No Exceptions)

12. **Applicants' cumulative grade point average (GPA)**

3.0 out of 4.0 in the last 60 hours of college level course work.

13. **Official GRE or GMAT score**

GRE www.gre.org, or GMAT www.gmac.com official score to be sent to University of Houston.

Minimum score: GRE: V-480 Q-480 Total-1100 (60%)

Minimum score: GMAT: V-30 Q-36 Total-550 (60%) Must take if you are considering the Dual MBA Program

(Each applicant is requested to send the test scores to the University of Houston, institution code for GRE is **6870** and the code for GMAT is **XT1-1C-69**.)

14. **Statement of Intent.**

Brief but concise description why you wish to pursue your M.S., a 250 word, double-spaced.

15. **Resume.**

Must include mailing and e-mail address.

16. **Two Official college transcripts from all institutions attended.**

International applicants for admission to the graduate program must possess a U.S. bachelor's degree or the equivalent to a U.S. 4-year bachelor degree program. The university does not consider a 3-year Bachelor in Hotel Management (BHM) or diploma programs as the equivalent of a U.S. four-year bachelor's degree. An additional one or two year postgraduate studies from accredited institutions may be considered for graduate admission with approval from the Dean of Graduate and Professional Studies. Applicants presenting a three-year diploma will, if offered admission, be considered as undergraduate students. Upon completion of the Bachelor of Science program, applicants would then be eligible for admission review for the graduate program.

17. **A degree certificate (diploma) from all institutions attended if degree is not shown on official transcript.**

(For students who do not have degrees from US institutions.) Official format is available at <http://www.uh.edu/admissions/international/admissions-criteria/documentation>.

18. **Three letters of recommendation.** All employers and professors completing this form MUST mail your letter of recommendation directly to Melanie Honeycutt :

[RECOMMENDATION LETTER FORM.doc](#)

19. **Official TOEFL score must be submitted to UH by ETS and must reflect institution code 6870.**

Minimum score: 600 (paper-based test); 250 (computer-based test); or 100 (Internet-based test). Not required for US citizens or applicants who have graduated from US institutions. Level 6 English course from the Language and Culture Center does not waive TOEFL for graduate students. ITOEFL (Institutional TOEFL) is not valid for graduate students. Refer to US Admission Application Booklet for further information. Send a student copy of result for initial review.

20. **Statement of Understanding**

http://www.uh.edu/enroll/admis/pdf/G_sou.pdf. Sponsor must sign and state the relationship with the applicant clearly.

21. **Letter of Financial Backing form supported by a current bank**

http://www.uh.edu/enroll/admis/pdf/intl_grad_FinaandUnd.pdf

14. **Two passport size photos of yourself, affix Name and Date of Birth on the back of the photos**

Tuition Fees Schedule

Please refer to the Student Financial Service Web site for the most current available fees. See Financial Service Web site at: www.uh.edu/sfs (select "Fee Schedule")

Graduate Assistantship, Scholarships and Financial Aid

Tuition fee waivers for out of state and international students stipends are available to qualified graduate students for graduate/research and teaching assistantships positions and competitive scholarships within the Conrad N. Hilton in such areas as catering, human resources, food services, lodging, accounting, finances, gaming industry, hospitality technology systems, tourism and winery. Graduate assistantships are competitive and are awarded based on academic performance, qualification and work experience. *Scholarships* are available through the Conrad N. Hilton College and University of Houston, respectively. Students who are unconditionally admitted into the Master of Science in Hospitality Management Degree program are eligible to apply for scholarships awarded by the Conrad N. Hilton College. All scholarship and graduate assistant recipients must maintain University full-time enrollment status each semester as stipulated by the University Graduate and Professional Studies handbook. Furthermore, a scholarship recipient and graduate assistant must maintain a grade point average of 3.0/4.0 or above and the requirements of the individual scholarship criteria. The deadline to apply is March 1. For information on Conrad N. Hilton College scholarships, please contact:

Scholarship Coordinator

Conrad N. Hilton College - University of Houston
229 C.N. Hilton Hotel & College
Houston, TX 77204-3028

<http://www.hrm.uh.edu/cnhc/academics/scholarships.asp>

For information regarding financial aid availability and eligibility of Financial Aid, please contact:

University of Houston

Office of Scholarships and Financial Aid

Houston, TX 77204-2160

Tel. (713) 743-1010

<http://www.uh.edu/enroll/sfa/>

Non-U.S. citizens are not eligible for Financial Aid.

International Student Financial Assistant may be offered through a Scholarships and/or Graduate Assistantship.

Scholarship Deadline: March 1, every year for the following academic year Fall, Spring, and Summer semesters. PLEASE APPLY at www.hrm.uh.edu while hard copies of transcripts must be sent to the above address. The application is available on the web in the month beginning of the year. Recipient will be notified in May. Scholarship recipient must re-apply each year.

Housing

There is a wide array of apartments and single-family homes available in the greater Houston area. In addition, the University of Houston offers a variety of housing facilities for those who choose to live on campus. The selection ranges from traditional dormitory-style accommodations to apartment-style housing. Housing costs vary depending upon the type of housing selected. For further information regarding campus housing, please contact:

Residential Life and Housing Services

University of Houston

4361 Wheeler OB 252

Houston, TX 77004-3592

Tel (713) 743-6000 or Fax (713) 743-6039

or toll free 1-800-247-7184.

Please call between 8 a.m.- 5 p.m. (CST)

Website: <http://www.uh.edu/housing/>

Email: housing@uh.edu

Application: <http://www.uh.edu/admin/housing/apply2.htm>

Sending a required deposit in a form of cashier's check or money order with housing application soon after receiving the admission approval will help obtain the housing reservation

Degree Requirements

Master of Science in Hospitality Management (M.S.)

All graduate students will receive a copy of their degree plan following admission into the M.S. program. The graduate advisor, following the evaluation of all prior degrees and course work, will develop this degree plan. All M.S. degree candidates must complete a minimum of 36 semester credit hours of graduate course work at the University of Houston in order to receive the M.S. degree.

The curriculum of the program requires that students complete courses in five areas: (1) hospitality management core, (2) support courses, (3) focus course, (4) thesis or professional paper, and (5)

electives. Students will also choose between a thesis or non-thesis option. The credit hours necessary for graduation are as follows:

Courses Requirement	Semester Credit Hours
Hospitality Management Core Courses incl. Paper/Thesis	19
Support Courses	9
Focus Course	3
Electives	5
Total	36

Prerequisite Courses

Prerequisite courses will be determined through the evaluation of prior course work by the academic advisor.

Competence in the areas of finance and accounting, organizational behavior, marketing, and management information systems is expected of all M.S. degree candidates. Competency in a second language in addition to English is highly recommended. Students planning to enroll in the program must meet all prerequisite requirements or their equivalents.

Semester	Course ID	Course Title	Hrs
Sem.Offer Core Courses (non-negotiable)			
Spring	HRMA 6397	Statistical Data Analysis for Hosp. Ind.	3
Fall	HRMA 6353	Services Management	3
Spring	HRMA 6369	Hospitality Financial Assets Planning & Management	3
Fall/Spring	HRMA 6382	Methods of Research in Hospitality Management	3
Fall/Spring	HRMA 6360	Hospitality Graduate Directed Practicum	3
Spring	HRMA 6197	Colloquium	1
All Year	HRMA 6190	Research Proposal	1
All Year	HRMA 6290	Professional Paper or Master Thesis Option (HRMA 6599)	2
Sub-Total			19

Sem.Offer	Course I.D.	Course Title	Hrs.
Support Courses (choose 9 hours)			
Spring	HRMA 6309	Legal Issues in the Hospitality Industry	3
Fall	HRMA 6337	Human Resources Management in the Hospitality Industry	3
Spring	HRMA 6361	Hospitality Marketing Analysis	3
Fall/Spring	HRMA 6366	Hospitality Management Strategies	3
Fall	HRMA 6397	Hospitality Real Estate Finance	3
Fall/Spring	OPEN	OPEN**	3
Sub-Total			9
Sem.Offer	Course I.D.	Course Title	Hrs.

Sem.Offer	Course I.D.	Course Title	Hrs.
Focus Courses (choose 3 hours)			
Spring	HRMA 6341	Food and Beverage Systems Management	3
Fall	HRMA 6343	Beverage Management	3
Fall/Spring	HRMA 6351	Lodging Operations Management	3
Spring/Sm	HRMA 6357	Gaming and Casino Management	3
Fall	HRMA 6397	Contract Food Service Management	3
Fall	HRMA 6397	Hospitality Education	3
Spring	HRMA 6334	Pricing and Revenue Management	3
Sub-total			3

Sem.Offer	Course I.D.	Course Title	Hrs.
Elective Courses (choose 5 hours)			

All Year	HRMA 6X98	Special Problems (Approval Required) 6198/6298/6398	1/2/3
Fall	HRMA 6326	Catering Management	3
Fall/Spring	HRMA 6329	Negotiations for Services Industry	3
Fall/Spring	HRMA 6336	Facilities Management	3
All Year	HRMA 6345	Wine Appreciation	3
Fall	HRMA 6354	Hotel Operations	3
Spring	HRMA 6355	Event Administration	3
All Year	HRMA 6356	Hotel Development	3
All Year	HRMA 6365	Tourism and Travel	3
All Year	HRMA 6372	MTWEP I (~300 clock hours, check deadline)	1
All Year	HRMA 6373	MTWEP II (~300 clock hours, check deadline)	1
Spring	HRMA 6383	Club Operations Management	3
Spring	HRMA 6384	Gourmet Night Management I	3
Spring	HRMA 6387	Gourmet Night Management II	3
All Year	HRMA 6397	Selected Topics	3
All Year	OPEN	OPEN**	1-5
		Sub-total	5
M.S. Degree Total			36

*If a student does not complete Thesis I in a given semester, he/she needs to enroll in Thesis II for 3 credits for every semester until he/she completes it within 2 academic years

**Open options can be taken minimum of 8 graduate credit hours based upon the pre-approval by the Graduate Advisor

Core Course Waivers and Substitutions

Core curriculum hours may not be waived under any circumstances.

The Academic Advisor/ Program Director must approve all core course substitutions and the instructor assigned to the course in question. All course work substituted in this manner must be completed at the 6000 level or above. General Petition is required. Graduate students may enroll up to 6 credit semester hours towards the elective requirement in other colleges within the University of Houston (main campus) with approval.

The Dual Masters MS/MBA Degrees

The Conrad N. Hilton College of Hotel and Restaurant Management and the College of Business Administration offer a concurrent degree program that enables students to prepare for career in which business and hospitality overlap. By pursuing both the Master of Science in Hospitality Management (M.S.) and the Master of Business Administration (M.B.A.) degrees concurrently, students can complete both degrees in a shorter time period than if they were to pursue the two independently. The MS/MBA joint allowed 12 hours from the M.S. in Hospitality Management to double count toward the MBA degree requirements as other dual degree programs within UH. Under the current MBA degree plan, dual degree students complete all 30 hours of the MBA core courses, plus two electives in our college, for a total of 36 hours. With the 12 hours from HRM, that satisfies the 48 hours required for our degree.

The C.T. Bauer College of Business will accept both spring and fall admissions.

MS/MBA applicants will not need to submit two applications. The application will be handled internally within one year of enrollment in the first chosen masters using a General Petition form. Please visit: <http://www.houstonmba.uh.edu/>. For further details on the application procedures and requirement, please contact the Office of Graduate Program by telephone (713) 743-2457 or by email (mhoneycutt@uh.edu) or College of Business Administration (713) 743-4909 (MNewman@uh.edu).

Hotel and Restaurant Management (HRMA) Courses

- HRMA 6110: Professional Development**
Credit: 1. Developing successful strategies for marketing yourself and enhancing your perspective for successful entry into the highly competitive and ever-changing hospitality job market.
- HRMA 6140: Current Issues in Hospitality Finance**
Credit: 1. Hospitality finance and technology issues impacting the lodging, foodservice, and club industries related through educational seminars and workshops with input from industry experts. Written research project analyzing a particular issue required.
- HRMA 6153: Hotel Marketing New York Style**
Credit: 1. Analysis of hotel's physical plant, customer segments, pricing and unique characteristics, identification, evaluation of products and services from the national purveyors at the international trade show.
- HRMA 6154: Restaurant Marketing Chicago Style**
Credit: 1. Analysis of restaurant's physical plant, customer segments, pricing and unique characteristics, identification, evaluation of products and services from the national purveyors at the national trade show.
- HRMA 6190: Research Proposal**
Credit: 1. Prerequisites: HRMA 6382, and completion of at least 15 hours of core coursework. Development of a detailed research proposal and corresponding data collection instrumentation.
- HRMA 6198, 6298, 6398: Special Problems**
Credit: 1, 2, 3. For the advanced student wishing to pursue individual study. May be repeated for a maximum of six (6) semester credit hours.
- HRMA 6249: Food & Beverage Purchasing**
Credit: 2. Analysis of vendor and purveyor selection for the purchasing manager. On site tours of properties are required.
- HRMA 6256: Hotel Gaming Operations New Jersey**
Credit: 2. Research, analyze, and evaluate current topics on hotel and gaming operations in the state of New Jersey.
- HRMA 6257: Hotel Gaming Operations in Nevada**
Credit: 2. Research, analyze and evaluate current topics on hotel and gaming operations in the state of Nevada.
- HRMA 6290: Professional Paper**
Credit: 2. Prerequisite: HRMA 6190. An exploratory, qualitative or quantitative analysis of a management problem specific to the hospitality industry.
- HRMA 6309: Legal Issues in the Hospitality Industry**
Credit: 3. An interactive approach to the impacts of changing social values, current legislation and case law on management in the hospitality industry.

HRMA 6326: Credit: 3.	Catering Management An analysis of catering operations and management in the hospitality industry and various catering disciplines.
HRMA 6329: Credit: 3.	Negotiation for Service Industry The application of negotiating skill in all phases of business aspects. Providing participants with the theoretical framework and practical tools for resolving issues on favorable terms while maintaining/ enhancing relationship
HRMA 6334: Credit: 3.	Pricing and Revenue Management A comprehensive introduction to both the theory and practice of revenue management and pricing. This course involves mathematical analysis using excel.
HRMA 6336: Credit: 3.	Facilities Management Work analysis to site planning for the management of mechanical, electrical, fire, safety, and energy conservation systems.
HRMA 6337: Credit: 3.	Human Resource Management The application of current sociological and psychological theories to organizational behavior, motivation, and conflict in government with focus on employee-employer relations and diversity in food service, lodging, and club establishments.
HRMA 6338: Credit: 3.	Project Development and Programming Development of investment objectives. The interrelatedness of market feasibility, cash flow, functional planning, design, and methods of financing particular to the hospitality industry.
HRMA 6341: Credit: 3.	Food and Beverage Systems Management This course is a prerequisite for HRMA 6466. Study of the various food service systems, culinary techniques, theories of nutrition and public health, and their impact on the hospitality industry.
HRMA 6343: Credit: 3	Beverage Management Analysis of major elements of beverage operations including social concerns and management functions, planning and marketing, mixology and selling techniques, the operational components of control systems, and the development of management's daily information to follow-up procedures.
HRMA 6345: Credit: 3.	Wine Appreciation Analysis of wine producing regions of the world including compiling of wine lists, serving and recommending wine and food pairings.
HRMA 6349: Credit: 3.	Special Applications in Feeding and Lodging An interdisciplinary approach to special problems in providing food service and lodging in remote locations.
HRMA 6351: Credit: 3.	Lodging Operations Management This course is a prerequisite for HRMA 6366. Theoretical applications and process improvement in managing the major divisions of a lodging establishment.
HRMA 6354: Credit: 3.	Hotel Operations Analysis of theory application to problems and decision making in hotel operations.

HRMA 6353: Credit: 3.	Services Management Current theories and practical issues within the hospitality industry; exploration of concepts necessary for the development of a service management philosophy.
HRMA 6355: Credit: 3.	Event Administration Analysis of event management focusing on sports and entertainment, examining human resources, customer services, facility, tickets, concessions operations, legal issues, budgeting and financial administration, sales marketing, merchandising, and promotions.
HRMA 6356: Credit: 3.	Hotel Development Analysis and evaluation of the feasibility study development in hospitality industry operations with emphasis on market analysis, property location, valuation, and finance.
HRMA 6357: Credit: 3.	Gaming and Casino Management Analysis of operation, marketing, accounting/controls, security, social/cultural consequences of the gaming industry including lotteries, pari-mutuel wagering and casino gaming.
HRMA 6358: Credit: 3.	Current Issues in Gaming Management Analysis of current issues in gaming industry with emphasis on operations, marketing, controls/security, cultural influences and social consequences of the gaming industry within the hospitality/ tourism industry.
HRMA 6360: Credit: 3.	Hospitality Graduate Directed Practicum Students are expected to obtain structured practical experience in the capacity of a hospitality management trainee at an appropriate hospitality firm. This course is supervised by a practitioner and faculty member(s) with whom the student works closely.
HRMA 6361: Credit: 3.	Hospitality Marketing Analysis Technological analysis of the environments, opportunities, and strategies particular to managing the marketing function in the hospitality industry.
HRMA 6362: Credit: 3.	Consumer Behavior in Hospitality Markets A study of theoretical and empirical material on consumer behavior and its direct application to the hospitality industry.
HRMA 6363: Credit: 3.	Loss Prevention Analysis and evaluation of programs and protocol to protect the investment (bottom line) of the hospitality establishment through safety, security, fire protection, and federal law compliance management in various hospitality environments.
HRMA 6365: Credit: 3.	Tourism and Travel Analysis of the interactive economic and cultural influences of tourism and travel on the hospitality industry.
HRMA 6366: Credit: 3.	Hospitality Management Strategies <u>Prerequisites:</u> HRMA 6341 and/or HRMA 6351; Strategic management of lodging, food service and travel related businesses focusing on current issues, operations, development, finance, human resources, and marketing.
HRMA 6369:	Hospitality Financial Assets Planning and Management

- Credit: 3. Acquisition of long-term assets, lease-purchase decisions, cost of capital, and effects of the economic cycles on long-term financing in hotel and restaurant operations.
- HRMA 6172:** **Management Training Work Experience (MTWEP) I**
Credit: 1. Analysis and evaluation of a hospitality establishment from a managerial perspective while student is employed at the establishment. This course is equivalent to 300 clock hours.
- HRMA 6173:** **Management Training Work Experience (MTWEP) II**
Credit: 1. Analysis and evaluation of a hospitality establishment from a managerial perspective while student is employed at the establishment. This course is equivalent to 300 clock hours.
- HRMA 6375:** **French Wine Production and Distribution**
Credit: 3. Overview and analysis of the French wine industry with emphasis on vineyard management and wine production and distribution. Topics of discussion include viticulture and viniculture methods, appellations of the Loire Valley, domestic and international wine sales and marketing, and the nuances of wine tasting. Pre-trip class, meetings, field trips and individual research project required.
- HRMA 6381:** **Hospitality Management Computer Applications**
Credit: 3. Analysis of current theories of design, implementation, operation of computerized equipment, and programs in single- and multi-unit management operations and control.
- HRMA 6382:** **Methods of Research in the Hospitality Industry**
Credit: 3. Analysis and evaluation of existing research in hospitality management with emphasis on the study of various research models.
- HRMA 6383:** **Club Operations Management**
Credit: 3. Analysis and strategic management in the private club industry with emphasis on environments, opportunities and strategies particular to managing the functions of private clubs.
- HRMA 6397:** **Current Issues in Hospitality Management**
Credit: 3. Analysis of current theories and writings intended to provide students with the opportunity to develop a basic understanding of and explore the concepts necessary for the development of a personal management philosophy.
- HRMA 6397:** **Selected Topics**
Credit: 3. Special topics with approval of the faculty. May be repeated when topics vary.
- HRMA 6397:** **Selected Topics**
Credit: 3. Selected topics with approval of faculty. May be repeated when topics vary.
- HRMA 6599:** **Thesis I**
Credit: 5. This thesis course is available for master's candidates who would like to engage in primary research. A thesis committee and a formal defense of the thesis are required.
- HRMA 6399:** **Thesis II**
Credit: 5. A student who has not completed Thesis I needs to continually enroll for 3 credits until they finish their thesis.

GRADUATE FACULTY

Most faculty members hold terminal degrees in their field and have been recognized for teaching excellence. In addition, faculty members have extensive industry experience, competence and expertise in the areas that are important to the hospitality industry

John T. Bowen. Dean, Professor. B.S., Cornell University; MBA, M.S. Corpus Christi State University; Ph. D. Texas A&M University.

Specialization: Marketing Strategy and Strategic Management.

Carl A. Boger. Associate Dean. B.S., M.S. Ph.D., Purdue University.

Specialization: Educational Administration, Management and Leadership.

Stowe Shoemaker. Associate Dean of Research. B.A., University of Vermont; M.S. University of Massachusetts; Ph.D., Cornell University.

Specialization: Strategic Marketing, Consumer Behavior, Pricing and Revenue Management, Customer Loyalty Marketing, Services Marketing, Marketing Research

JeAnna L. Abbott. Professor, B.A., Austin College; M.H.M., J.D., LL.M. University of Houston; MBA, University of Chicago, C.H.E..

Specialization: Hospitality Industry Law, Catering and Convention Management and International Economic Law.

Ki-Joon Back. Associate Professor and Graduate Program Director. B.S., & M.S. University of Nevada, Las Vegas; Ph.D. Pennsylvania State University.

Specialization: Research Methodology, Statistics, Brand Studies, and Gaming Impact

Stephen C. Barth. Professor. B.A., M.A., J.D., Texas Tech University; C.H.E.

Specialization: Leadership Management and Hospitality Industry Law.

Agnes L. DeFranco. Associate Professor. B.S., M.B.A, Ed.D., University of Houston; C.H.E., C.H.A.E.

Specialization: Hospitality Industry Finance and Accounting.

Nicolas Graf. Visiting Assistant Professor, BS, MBA, Ecole hoteliere de Lausanne; PhD, Virginia Polytechnic Institute and State University

Specialization: Corporate Finance, Real Estate, Finance, Strategic Management

Nancy S. Graves. Associate Professor, Registered Dietitian. B.S., Iowa State University; M.S., Purdue University; Ed.D., University of Houston; C.H.E.

Specialization: Applied Nutrition for Hospitality Management, Quantity Food Production, Kitchen Layout and Design.

Thomas W. Lattin. Visiting Lecturer. B.S. M.S. School of Hotel Administration, Cornell University, Certified Public Accountant, State of Texas

Specialization: Hospitality Industry Accounting, Finance and Management.

Juan M. Madera. Assistant Professor. BA, California State University, Dominguez Hills; MA, PhD, Rice University

Specialization: Diversity and Discrimination in the Workplace, Employment Interview, Leadership and Affect, Research Methodology

Ron Nykiel, Associate Professor. Conrad N. Hilton Distinguished Chair. B.A., State University of New York - New Paltz; M.A., Penn State; Ph.D., Walden University; C.H.E., CHA.

Specialization: Marketing, Strategic Planning, Hospitality Management and Lodging Operations.

Karl Titz, Assistant Professor. A.A. City College of San Francisco; B.S., M.S., University of Nevada, Las Vegas; Ph.D., Kansas State University; CHE.

Specialization: Food and Beverage Management, Casino Resort and Hotel Management and Marketing.

CENTERS, INSTITUTES and PROGRAMS

American Hotel and Lodging Association Information Center (AHLA-IC)

Lydia Westbrook, MHM, Director

NACE/ Catering Research Institute (NACE/CRI)

Erin Oeser, Director

Hospitality Financial and Technology Professionals Research Institute (HFTPRI)

Tom Lattin, Director

Hospitality Industry Diversity Institute (HIDI)

Dr. Faye Hall Jackson, Co-Director

Dr. Agnes Lee DeFranco, Co-Director

Hospitality Industry Hall of Honor (HIHH)

Thomas W. Lattin, Chairman

Loss Prevention Management Institute (LPMI)

Raymond Ellis, Jr. Director

Management Training Work Experience Program (MTWEP)

Mary Douglas, Director of Placement

Gaming Education and Research Institute (GERI)

James Wortman, Director

Technology Research and Education Center (TREC)

Rick Arnold, Interim Director

Wine and Spirits Management Institute (W&SMI)

Dr. Glenn Cordua, Director

Financial Aid

Office of Scholarships and Financial Aid

University of Houston

Houston, TX 77204-2010

FA Deadline: April 1

Six steps to applying:

http://www.uh.edu/enroll/sfa/six_steps.htm

Tel. (713) 743-1010

Eligibility: Non-U.S. Citizens are not eligible to apply Financial Aid

Scholarships

If applying for the Conrad N. Hilton College Scholarship, please mail your scholarship application to or download the application from <http://www.hrm.uh.edu/cnhc/academics/scholarships.asp>

The Scholarship Committee
Attn. Jeremy Dafoe
Conrad N. Hilton College
University of Houston
229 C. N. Hilton Hotel & College
Houston, TX 77204-3028

Scholarship Deadline: March 1, every year for the following academic year Fall, Spring, and Summer semesters. PLEASE APPLY at www.hrm.uh.edu while hard copies of transcripts must be sent to the above address. The application is available on the web in the month beginning of the year. Recipient will be notified in May. Scholarship recipient must re-apply each year.

Application Deadline

International Applicant

- ◆ Fall Semester: April 1 Fall semester begins approximately in 3rd week of August
- ◆ Spring Semester: Oct 1 Spring semester begins approximately in 2nd week of January

Domestic Applicant (check with main university website www.uh.edu)

- ◆ Fall Semester: May 1
- ◆ Spring Semester: Nov 1

Application Materials

Important: Since the application and fees are done electronically, any hard copies i.e. photos, transcripts, bank statement/financial backing should be sent to

Melanie Honeycutt
Program Coordinator
Conrad N. Hilton College
229 C. N. Hilton Hotel & College
Houston, TX 77204-3028

How to check the Status of Application online:

Visit the main website www.uh.edu select prospective student; enter your given I.D. or your name

Recommendation Forms

Using Acrobat Reader, please download these document and forms under separate PDF file.

RECOMMENDATION LETTER FORM

NAME OF APPLICANT _____

SOCIAL SECURITY NUMBER _____ DATE _____

TO THE APPLICANT

If you agree to waive your right to this letter or recommendation and any accompanying statements, please sign the statement below.

In accordance with section 438 of the General Education Provisions Act (title IV, P.L. 90-247, as amended), the undersigned hereby requests to waive "right of access" to confidential letters and statements submitted to that University of Houston with respect to applications for a graduate program in the Conrad N. Hilton College of Hotel and Restaurant Management.

It is understood that yielding this "right to access" is a voluntary act on my part, and I will not be permitted to view or otherwise obtain information noted below.

SIGNATURE OF APPLICANT and DATE

TO THE RECOMMENDER

The person named above is applying for admission to the Graduate Studies program at the Conrad N. Hilton College of Hotel and Restaurant Management at the University of Houston. Your assessment of the candidate's ability to perform in a graduate program would be appreciated. Please be as specific as possible with your comments on the applicant's abilities and achievements. Thank you for your cooperation.

How long and in what capacity have you known the applicant? _____

What do you consider the candidate's most outstanding characteristics? _____

What are the candidate's chief weaknesses? _____

Comments of the candidate's interpersonal skills: _____

Recommender, please return the completed forms in a sealed envelope to:

**Office of Graduate Programs
Conrad N. Hilton College
University of Houston
229 C. N. Hilton Hotel & College
Houston, Texas 77204-3028
U.S.A.**

RECOMMENDATION LETTER FORM

Please rate the candidate in the following areas. In the ratings below, with whom are you comparing the student:

Undergraduate students ___ Graduate students ___ Employees ___

Other _____

	Superior Top 5%	Excellent Top 15%	Above Average (Upper 1/3)	Average (Middle 1/3)	Below Average (Lower 1/3)	Not Able To Rate
Leadership Potential						
Maturity						
Motivation						
Creativity/Imagination						
Oral Expression						
Written Expression						
Analytical Skills						

Recommend with Confidence ___ Recommend ___

Recommend with Reservation ___ Not Recommend ___

Signature _____ Date _____

Name _____

Organization _____

Position _____

Address _____
