



UNIVERSITY of HOUSTON


CONRAD N. HILTON COLLEGE OF HOTEL AND RESTAURANT MANAGEMENT
OFFICE OF THE DEAN

August 12, 2009

UC 10296 09F

*Withdrawn
4/15/10. See
attached memo.*
RECEIVED AUG 14 2009

To: Lawrence R. Williams, Ph. D.
Chair, Undergraduate Council

From: John Bowen, Ph. D. 
Dean, Conrad N. Hilton College

The Conrad N. Hilton College of Hotel and Restaurant Management currently requires 123 credit hours for the B.S. degree. We are requesting that we are able to retain our 123 credit program.

There is no universally accepted accrediting body for hotel and restaurant management programs. The B. S. in the college required 132 credits until the new program requiring 123 credits was introduced in the fall of 2005. The goal of the committee that made the reductions was to reduce the program to 120 credits. The program they came up with was as close to 120 as they could get without having a negative effect on the program.

We feel our current program is effective. Of those students graduating in May of 2008, over 90% had jobs upon graduation. Even with the recession about 70% of our students who graduated in May 2009 had jobs upon graduation. Our major competitors, Cornell University, Purdue University and the University of Nevada Las Vegas all require at least 123 credits for graduation and average 127 credits.

Hotel and restaurant management is inter-disciplinary. There are many options for our students, including the hospitality industry sectors such as country clubs, casino resorts, in-flight feeding, contract feeding, and restaurant design and casino resort management. The functional areas are another option, for example revenue management, marketing, human resource management, real estate development, finance and accounting. Our electives allow students to be exposed to these career paths and to gain a focus in the one they choose for their career. If we were to reduce the program to 120 credits, we would eliminate an elective, reducing a student's electives by 25 percent.

We estimate the cost of eliminating this elective would be the cost of eliminating less than 1.5 credits. The number of students that come in as transfer students is approaching 50%. We are developing articulation agreements with community colleges and actively recruiting transfer students. These students often have relevant classes at the lower division level that can only be transferred as electives. For these students the elimination of a 3 credit elective does not mean they have to take less courses at UH, it only means they can transfer in three less credits, creating the perception of a less effective transfer agreement. Our program is inter-disciplinary; we have students taking electives in other colleges.

It is critical that for our world class program, that we offer our students exposure to the industry and have sufficient courses to allow them to gain expertise in their chosen area. We want our students to take advantage of a *university* education. If we are forced to cut an elective, we will only reduce the number of credits they have to take by 2.5%. For this small reduction in credit we will limit their ability to explore as well as build depth in areas that will enable them be competitive. Through our elective program we are able to bring in industry leaders from through the country as well as allow our only faculty to expand their teaching beyond required courses. Offering only four electives put a strain on what we are able to provide our students; further reducing their choice would have a negative effect on our program. The small gain in efficiency is not worth the loss in effectiveness of the program.

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HRM Curriculum Revisions 1999 to Present

In the last ten years, the course requirements for the Bachelor of Science in Hotel and Restaurant management have gone through two major revisions. Prior to 1999, the degree plan consisted of a total of 132 credit hours, divided into a 68 credit hour General Education Core and a 64 credit hour Hotel and Restaurant Management focus (appendix A).

In the fall of 1999, the State of Texas mandated that the General Education Core be reduced to 36 credit hours, with a six (6) credit hour institution designated option. To accommodate the reduction in credit hours, the Conrad N. Hilton College made the following revisions to its degree requirements (Appendix B):

- 57 credit hours of Required HRM courses
- 15 credit hours of HRM Area of Emphasis courses
 - Foodservice Management
 - Lodging Management
 - General (Selected courses from the Foodservice and Lodging tract)
- 12 credit hours of HRM based electives
- 6 credit hours of HRM Directed General Education
 - 3 credit hours College Approved Statistics
 - 3 credit hours of College Approved speech Communications

The second revision was performed in the fall 2007. The goal was to reduce the program to 120 hours. This goal was created to make our degree more competitive with the top Hospitality schools in the country and cost effective for our students. After a series of meetings the faculty could not come up with a program of less than 123 credit hours. The Conrad N. Hilton College reduced the amount of total degree credit hours from 132 to 123. The reductions were made in the following areas (Appendix C):

- HRM Required courses reduced from 57 credit hours to 54 credit hours
- HRM Area of Emphasis courses reduced from 15 credit hours to 9 credit hours

**COURSE REQUIREMENTS FOR THE BACHELOR OF SCIENCE
HOTEL AND RESTAURANT MANAGEMENT**

GENERAL EDUCATION - 68 CREDIT HOURS

(3)	ENGL 1303	Freshman Composition I
(3)	ENGL 1304	Freshman Composition II
(3)	ENGL ____	English Literature/Writing approved 2000 level
(3)	ENGL ____	English Literature/Writing approved 2000 level
(3)	HIST 1376 or 1377	The United States to 1877
(3)	HIST 1378 or 1379	The United States Since 1877
(3)	POLS 1336 (2333)	U.S. & Texas Politics & Constitution
(3)	POLS 1337 (2334)	U.S. Government: Congress, President & Court
(1)	PEB 1101	Fitness and Health
(1)	P.E. action	Physical Education
(3)	Natural Science	Including Astronomy, Biology, Chemistry, Geology, Physics
(3)	Natural Science	Including Astronomy, Biology, Chemistry, Geology, Physics
(3)	Social Science	Including Geography, Economics, Psychology, Sociology
(3)	ECON 2301,2304,2305	Economic Concepts, Micro. or Macro. Principles
(3)	MATH 1310	College Algebra
(3)	MATH ____	Math, Logic, Statistics, Comp. Science, or Music Theory
(3)	MATH ____	Math, Logic, Statistics, Comp. Science, or Music Theory
(3)	MATH ____	Math, Logic, Statistics, Comp. Science, or Music Theory
(3)	Cultural Heritage	Including Literature (English and other Languages), Classics Philosophy, Political Theory, Western Culture
(3)	Cultural Heritage	Including Art History, Music Literature, Classics, Dance, Theatre
(3)	Knowledge Integration Or Approved Minor	
(3)	Knowledge Integration Or Approved Minor	
(3)	General Elective	
(3)	General Elective	

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HOTEL AND RESTAURANT MANAGEMENT - 64 CREDIT HOURS

(1)	HRMA 1120*	Food and Beverage Service
(1)	HRMA 1137*	Decision Support Systems for the Hospitality Industry
(2)	HRMA 1237 (1337)	Introduction to the Hospitality Industry
(2)	HRMA 1245	Safety and Sanitation in the Hospitality Industry
(1)	HRMA 2160	Hospitality Practicum I
(3)	HRMA 2321*	Food Production in the Hospitality Industry
(3)	HRMA 2335	Facilities Management
(3)	HRMA 2340	Systems of Accounts in the Hospitality Industry
(3)	HRMA 2351	Supervision and Leadership in the Hotel, Restaurant, and Hospitality Industry
(3)	HRMA 2367*	Lodging Management
(1)	HRMA 3110	Professional Development
(2)	HRMA 3222*	Restaurant Production and Operations
(3)	HRMA 3341	Internal Controls for the Hospitality Industry
(3)	HRMA 3343	Food, Beverage and Labor Cost Controls
(3)	HRMA 3352	Human Resource Management
(3)	HRMA 3358	Hospitality Industry Law
(3)	HRMA 3361	Hospitality Marketing
(1)	HRMA 4160	Hospitality Practicum II
(3)	HRMA 4323*	Advanced Food and Beverage Management
(3)	HRMA 4343	Financial Administration for the Hospitality Industry
(3)	HRMA Elective	
(3)	HRMA Elective	
(3)	HRMA Elective	
(3)	HRMA Elective	
(3)	HRMA Advanced Elective	
(2)	HRMA Advanced Elective	

* Course contains an additional Laboratory component

COURSE REQUIREMENTS FOR THE BACHELOR OF SCIENCE HOTEL AND RESTAURANT MANAGEMENT

GENERAL EDUCATION - 48 CREDIT HOURS

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COMMUNICATION

- (3) ENGL 1303 Freshman Composition I
- (3) ENGL 1304 Freshman Composition II

MATH/REASONING

- (3) MATH 1310 College Algebra
- (3) MATH*

HUMANITIES

- (3) Humanities*

VISUAL & PERFORMING ARTS

- (3) Visual & Performing Arts*

NATURAL SCIENCE

- (3) Natural Science*
- (3) Natural Science*

SOCIAL SCIENCE

- (3) ECON 2301, 2304, or 2305
- (3) Social Science (Writing Intensive)*

HISTORY

- (3) HIST 1377 The United States to 1877
- (3) HIST 1378 The United States Since 1877

GOVERNMENT

- (3) POLS 1336 U.S. & Texas Constitution & Politics
- (3) POLS 1337 U.S. Government: Congress, President & Court

HRM DIRECTED GENERAL EDUCATION

- (3) Statistics (College Approved)
- (3) Speech Communications (College Approved)

* Please see University of Houston Class Schedule for list of UH approved Core Courses

Number in parenthesis (*) denotes credit hours

HOTEL AND RESTAURANT MANAGEMENT - 84 CREDIT HOURS

HRM REQUIRED COURSES

- (2) HRMA 1201** Decision Support Systems for the Hospitality Ind.
- (2) HRMA 1220** Food and Beverage Service
- (2) HRMA 1245 Safety and Sanitation in the Hospitality Industry
- (3) HRMA 1337 Introduction to the Hospitality Industry
- (1) HRMA 2160 Hospitality Practicum I
- (2) HRMA 2250 Managing in the Service Environment
- (3) HRMA 2335 Facilities Management
- (3) HRMA 2340 Systems of Accounts in the Hospitality Industry
- (3) HRMA 2367** Lodging Management
- (4) HRMA 2422** Food Service Production & Operations
- (1) HRMA 3110 Professional Development
- (3) HRMA 3341 Internal Controls for the Hospitality Industry
- (3) HRMA 3343 Food, Beverage and Labor Cost Controls
- (3) HRMA 3352 Human Resource Management
- (3) HRMA 3358 Hospitality Industry Law
- (3) HRMA 3361 Hospitality Marketing
- (1) HRMA 4160 Hospitality Practicum II
- (3) HRMA 4323** or 4367** Advanced Capstone Course
(based upon Area of Emphasis Selected)
- (3) HRMA 4343 Financial Management
- (3) HRMA 4353 Leadership in the Hospitality Industry
- (3) HRMA 4351 Loss Prevention Management
- (3) HRMA 4365 Tourism

(12) HRM ELECTIVES

Please see College Academic Advisor

HRM AREA OF EMPHASIS COURSES

(Select One 15 Hour Area – Lodging, Foodservice OR General)

(15) LODGING MANAGEMENT

- (3) HRMA 3338 Hotel Development
- (3) HRMA 3340 Hotel Operations
- (3) HRMA 3372 Convention & Meeting Management
- (3) HRMA 4397 Hotel Sales
- (3) HRMA 4397 Room & Housekeeping Management

(15) FOODSERVICE MANAGEMENT

- (3) HRMA 3322 Kitchen Operations Management
- (3) HRMA 3327 Restaurant Layout & Design
- (3) HRMA 3336 Beverage Management
- (3) HRMA 4322 Restaurant Management
- (3) HRMA 4328 Restaurant Development

(15) GENERAL HOSPITALITY MANAGEMENT

Courses Approved by College
Please see College Academic Advisor

** Course contains an additional Laboratory component

Number in parenthesis (*) denotes credit hours

**COURSE REQUIREMENTS FOR THE BACHELOR OF SCIENCE
HOTEL AND RESTAURANT MANAGEMENT**

GENERAL EDUCATION - 48 CREDIT HOURS

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COMMUNICATION

- (3) ENGL 1303 Freshman Composition I
- (3) ENGL 1304 Freshman Composition II

MATH/REASONING

- (3) MATH 1310 or 1311 (College Algebra or Elementary Mathematical Modeling)
- (3) Math/Reasoning*

NATURAL SCIENCE

- (3) Natural Science*
- (3) Natural Science*

GOVERNMENT

- (3) POLS 1336 U.S. & Texas Constitution & Politics
- (3) POLS 1337 U.S. Government: Congress, President & Court

HISTORY

- (3) HIST 1377 The United States to 1877
- (3) HIST 1378 The United States Since 1877

SOCIAL SCIENCE

- (3) ECON 2301, 2304, or 2305

WRITING IN THE DISCIPLINE

- (3) Writing in the Discipline*

HUMANITIES

- (3) Humanities*

VISUAL & PERFORMING ARTS

- (3) Visual & Performing Arts*

HRM DIRECTED GENERAL EDUCATION

- (3) Statistics (MATH 2311, PSYC 3301 or TMTH 3360)
- (3) Speech Communications (COMM 1332 or COMM 3356)

* Please see University of Houston Class Schedule for list of UH approved Core Courses

HOTEL AND RESTAURANT MANAGEMENT – 75 CREDIT HOURS

HRM REQUIRED COURSES (54 Credit Hours)

- (1) HRMA 1101 Hospitality Technology
- (2) HRMA 1220** Food and Beverage Service
- (3) HRMA 1337 Introduction to the Hospitality Industry
- (3) HRMA 1340 Systems of Accounts in the Hosp. Ind.
- (3) HRMA 1345 Safety, Sanitation, & Security in Hosp. Ind.
- (1) HRMA 2140 Uniform System of Accts in Hotels & Rest.
- (1) HRMA 2160 Hospitality Practicum I
- (2) HRMA 2250 Managing in the Service Environment
- (3) HRMA 2335 Facilities Management
- (3) HRMA 2367** Lodging Management
- (3) HRMA 2368 Rooms & Housekeeping Management
- (4) HRMA 2422** Food Service Production & Operations
- (1) HRMA 3160 Hospitality Practicum II
- (3) HRMA 3341 Hospitality Managerial Accounting
- (3) HRMA 3343 Hospitality Cost Controls
- (3) HRMA 3352 Human Resource Management
- (3) HRMA 3358 Hospitality Industry Law
- (3) HRMA 3361 Hospitality Marketing
- (3) HRMA 4343 Financial Administration for the Hosp. Ind.
- (3) HRMA 4353 Leadership in the Hospitality Industry
- (3) HRMA 4323** Advanced Food & Bev. Mgmt. OR
- HRMA 4367** Advanced Lodging Mgmt. OR
- HRMA 4397 Hospitality Operations
(based upon Area of Emphasis Selected)

(12) HRM ELECTIVE (12 Credit Hours)

(Please see an Academic Counselor for current electives offered)

Number in parenthesis (*) denotes credit hours

HRM AREA OF EMPHASIS COURSES (9 Credit Hours)

**SELECT ONE HRM AREA OF EMPHASIS
CHOOSE 9 CREDIT HOURS FROM EMPHASIS
(Lodging, Foodservice or Approved Area of Specialization)**

(9) LODGING MANAGEMENT

- (Lodging Mgmt. students must complete HRMA 4367 capstone)
- (3) HRMA 3364 Hotel Sales
 - (3) HRMA 3372 Convention & Meeting Management
 - (3) HRMA 4338 Hotel Development
 - (3) HRMA 4340 Hotel Operations

OR

(9) FOODSERVICE MANAGEMENT

- (Foodservice Mgmt. students must complete HRMA 4323 capstone)
- (3) HRMA 3322** Kitchen Operations Management
 - (3) HRMA 3327 Restaurant Layout & Design
 - (3) HRMA 3336 Beverage Management
 - (3) HRMA 4322 Restaurant Management
 - (3) HRMA 4328 Restaurant Development

OR

(9) APPROVED AREA OF SPECIALIZATION

Focused Area approved by Academic Advisor. Capstone course and choices of courses must be approved by Academic Advisor. (Please see Academic Advisor for assistance)

** Course contains an additional Laboratory component

Conrad N. Hilton College of Hotel and Restaurant Management
Office of Academic Services
Room 239-CHC, 713-743-2492

Undergraduate Academic Advisors
Jeremy L. Dafoe, jdafoe@central.uh.edu, 713-743-3740
Jennifer Glickman, jglickman@uh.edu, 713-743-2465

COURSE REQUIREMENTS FOR THE BACHELOR OF SCIENCE HOTEL AND RESTAURANT MANAGEMENT

Completion of the bachelor degree requires a minimum of 123 credit hours of course work and a minimum of 600 clock hours of work experience in the hospitality industry. Students must satisfy at least 36 advanced credit hours and at least 30 semester credit hours in residence. Students wishing to declare a major in Hotel & Restaurant Management must earn a minimum cumulative UH GPA of 2.75, submit a completed UH General Petition form declaring this major to the HRM Office of Academic Services, and sign an official major degree plan.

GENERAL EDUCATION - 48 CREDIT HOURS

COMMUNICATION

- (3) ENGL 1303 Freshman Composition I
- (3) ENGL 1304 Freshman Composition II

MATH/REASONING

- (3) MATH 1310 or 1311 (College Algebra or Elementary Mathematical Modeling)
- (3) Math/Reasoning*

HUMANITIES

- (3) Humanities*

VISUAL & PERFORMING ARTS

- (3) Visual & Performing Arts*

NATURAL SCIENCE

- (3) Natural Science*
- (3) Natural Science*

* Please see University of Houston Undergraduate Catalog for a list of UH approved Core Courses

<http://www.uh.edu/academics/corecurriculum/index.html>

SOCIAL SCIENCE

- (3) ECON 2301, 2304, or 2305

WRITING IN THE DISCIPLINE

- (3) Writing in the Discipline*

HISTORY

- (3) HIST 1377 The United States to 1877
- (3) HIST 1378 The United States Since 1877

GOVERNMENT

- (3) POLS 1336 U.S. & Texas Constitution & Politics
- (3) POLS 1337 U.S. Government: Congress, President & Court

HRM DIRECTED GENERAL EDUCATION

- (3) Statistics (MATH 2311, PSYC 3301 or TMTH 3360)
- (3) Speech Communications (COMM 1332 or COMM 3356)

HOTEL AND RESTAURANT MANAGEMENT – 75 CREDIT HOURS

HRM REQUIRED COURSES (51 Credit Hours)

- (1) HRMA 1101 Hospitality Technology
- (3) HRMA 1337 Introduction to the Hospitality Industry
- (3) HRMA 1340 Systems of Accounts in the Hosp. Ind.
- (3) HRMA 1345 Safety, Sanitation, & Security in Hosp. Ind.
- (4) HRMA 1422** Food Service Production & Operations
- (1) HRMA 2160 Hospitality Practicum I
- (2) HRMA 2220** Food and Beverage Service
- (3) HRMA 2335 Facilities Management
- (3) HRMA 2350 Managing in the Service Environment
- (3) HRMA 2367** Lodging Management
- (3) HRMA 2368 Rooms & Housekeeping Management
- (1) HRMA 3160 Hospitality Practicum II
- (3) HRMA 3341 Hospitality Managerial Accounting
- (3) HRMA 3343 Hospitality Cost Controls
- (3) HRMA 3352 Human Resource Management
- (3) HRMA 3358 Hospitality Industry Law
- (3) HRMA 3361 Hospitality Marketing
- (3) HRMA 4343 Financial Administration for the Hosp. Ind.
- (3) HRMA 4353 Leadership in the Hospitality Industry

HRM ELECTIVES (12 Credit Hours)

(Please see an Academic Counselor for current electives offered)
Students successfully completing any UH approved minor degree may apply 6 credit hours toward HRM electives.

HRM AREA OF EMPHASIS COURSES (9 Credit Hours)

SELECT ONE AREA OF EMPHASIS WITH 9 HOURS OF ASSOCIATED CLASSES FROM APPROVED LIST (Please see an Academic Counselor for current emphasis areas offered)

HRM CAPSTONE (3 Credit Hours)

SELECT ONE HRMA CAPSTONE BASED ON AREA OF EMPHASIS SELECTED. (To be completed in the last semester of program.)

- (3) HRMA 4323** Advanced Food & Bev. Mgmt. OR
HRMA 4354 Advanced Hospitality Operations OR
HRMA 4367** Advanced Lodging Mgmt.

Number in parenthesis (*) denotes credit hours

** Course contains an additional Laboratory component

MINOR DEGREE IN BEVERAGE MANAGEMENT AND MARKETING – 16 CREDIT HOURS

Completion of this minor degree requires 16 hours of course work including an internship in the wine and spirits industry. Students must satisfy at least 9 semester credit hours in residence. Students wishing to declare a minor in Beverage Management and Marketing must have a minimum cumulative UH GPA of 2.75, submit a completed UH General Petition form declaring this minor to the HRM Office of Academic Services, and sign an official minor degree plan.

- (3) HRMA 3345 Wine Appreciation
- (3) HRMA 3336 Beverage Management
- (3) MARK 3337 Professional Selling

- (1) HRMA 4132 Beverage Management & Marketing Internship
- (3) HRMA 4336 Beverage Marketing
- (3) HRMA 4358 Alcoholic Beverage Law & Regulation

Conrad N. Hilton College of Hotel and Restaurant Management
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Undergraduate Academic Advisors
Jeremy L. Dafoe, jdafoe@central.uh.edu, 713-743-3740
Jennifer Glickman, jglickman@uh.edu, 713-743-2465

Advising Hours: Monday – Thursday 9:00-11:30 and 1:30 – 4:00 by appointment
Friday 9:00-11:30 and 1:30 – 4:00 no appointment required

COURSE REQUIREMENTS FOR APPROVED AREAS OF EMPHASIS

Lodging Management

(9 Credit Hours plus Capstone)

HRMA 4340 Hotel Operations (Required)
 SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 2365 Tourism
 HRMA 3357 Gaming and Casino Management
 HRMA 3364 Hotel Sales
 HRMA 3372 Convention and Meeting Management
 HRMA 4338 Hotel Development
 HRMA 4361 Marketing Strategies
 HRMA 4397 Spa Management
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4367 Advanced Lodging Management

Wine & Spirits Management

(9 Credit Hours plus Capstone)

HRMA 3345 Wine Appreciation Management (Required)
 HRMA 3336 Beverage Management (Required)
 SELECT 3 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 3335 Standards of Wine, Spirits & Beer
 HRMA 3349 Food and Beverage Purchasing
 HRMA 4336 Beverage Marketing
 HRMA 4344 California Wine Experience
 HRMA 4358 Alcoholic Beverage Law and Regulation
 MARK 3337 Professional Selling
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4323 Advanced Food and Beverage Management

Country Club Management

(9 Credit Hours plus Capstone)

HRMA 2382 Introduction to Club Management (Required)
 SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 3322 Kitchen Operations Management
 HRMA 3327 Kitchen Layout and Design
 HRMA 3336 Beverage Management
 HRMA 3345 Wine Appreciation
 HRMA 3349 Food and Beverage Purchasing
 HRMA 3371 Etiquette and Protocol in Social Settings
 HRMA 3372 Convention and Meeting Management
 HRMA 4322 Restaurant Management
 HRMA 4326 Catering Management
 HRMA 4328 Restaurant Development
 HRMA 4336 Beverage Marketing
 HRMA 4355 Event Management
 HRMA 4358 Alcoholic Beverage Law and Regulation
 HRMA 4382 Advanced Club Operations Management
 HRMA 4397 Spa Management
 HRMA 4397 Spa Administration and Forecasting
 HRMA 4397 Spa Branding and Development
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4323 Advanced Food and Beverage Management

International Hospitality Management

(9 Credit Hours plus Capstone)

These courses consist of either UH Study abroad or Conrad N. Hilton International Exchange Program courses. Please consult with your Academic advisor for more details.
 REQUIRED CAPSTONE (3 Credit Hours)
 To be determined based on emphasis courses taken.

Catering Management

(9 Credit Hours plus Capstone)

HRMA 4326 Catering Management (Required)
 SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 3322 Kitchen Operations Management
 HRMA 3329 Catering and Food Styling
 HRMA 3336 Beverage Management
 HRMA 3345 Wine Appreciation
 HRMA 3349 Food and Beverage Purchasing
 HRMA 3371 Etiquette and Protocol in Social Settings
 HRMA 3372 Convention and Meeting Management
 HRMA 3384 Gourmet Night Management I
 HRMA 4355 Event Management
 HRMA 4358 Alcoholic Beverage Law and Regulation
 HRMA 4384 Gourmet Night Management II
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4323 Advanced Food and Beverage Management

Gaming and Casino Management

(9 Credit Hours plus Capstone)

HRMA 3357 Gaming and Casino Management (Required)
 SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 3345 Wine Appreciation
 HRMA 3364 Hotel Sales
 HRMA 3372 Convention and Meeting Management
 HRMA 4338 Hotel Development
 HRMA 4355 Event Management
 HRMA 4358 Alcoholic Beverage Law and Regulation
 HRMA 4397 Spa Management
 HRMA 4397 Spa Administration and Forecasting
 HRMA 4397 Spa Branding and Development
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4367 Advanced Lodging Management

Sales and Marketing Management

(9 Credit Hours plus Capstone)

SELECT 9 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 3364 Hotel Sales
 HRMA 4336 Beverage Marketing
 HRMA 4361 Marketing Strategies
 HRMA 4397 International Marketing
 HRMA 4397 Spa Branding and Development
 MARK 3337 Professional Selling
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4354 Advanced Hospitality Operations Management --or--
 HRMA 4367 Advanced Lodging Management

Spa Management

(9 Credit Hours plus Capstone)

HRMA 4397 Spa Management (Required)
 SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 2382 Introduction to Club Management
 HRMA 2365 Tourism
 HRMA 3357 Gaming and Casino Management
 HRMA 4340 Hotel Operations
 HRMA 4397 Spa Administration and Forecasting
 HRMA 4397 Spa Branding and Development
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4354 Advanced Hospitality Operations Management --or--
 HRMA 4367 Advanced Lodging Management

Restaurant Management

(9 Credit Hours plus Capstone)

SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 4322 Restaurant Management (Required)
 HRMA 3322 Kitchen Operations Management
 HRMA 3327 Kitchen Layout and Design
 HRMA 3336 Beverage Management
 HRMA 3345 Wine Appreciation
 HRMA 3349 Food and Beverage Purchasing
 HRMA 4322 Restaurant Management
 HRMA 4328 Restaurant Development
 HRMA 4336 Beverage Marketing
 HRMA 4358 Alcoholic Beverage Law and Regulation
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4323 Advanced Food and Beverage Management

Event Management

(9 Credit Hours plus Capstone)

SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 4355 Event Management (Required)
 HRMA 3329 Catering and Food Styling
 HRMA 3336 Beverage Management
 HRMA 3345 Wine Appreciation
 HRMA 3349 Food and Beverage Purchasing
 HRMA 3371 Etiquette and Protocol in Social Settings
 HRMA 3372 Convention and Meeting Management
 HRMA 3384 Gourmet Night Management I
 HRMA 4326 Catering Management
 HRMA 4328 Restaurant Development
 HRMA 4336 Beverage Marketing
 HRMA 4358 Alcoholic Beverage Law and Regulation
 HRMA 4384 Gourmet Night Management II
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4323 Advanced Food and Beverage Management --or--
 HRMA 4367 Advanced Lodging Management

Tourism Management

(9 Credit Hours plus Capstone)

HRMA 2365 Tourism (Required)
 SELECT 6 CREDIT HOURS FROM THE FOLLOWING COURSES
 HRMA 2382 Introduction to Club Management
 HRMA 3357 Gaming and Casino Management
 HRMA 3349 Food and Beverage Purchasing
 HRMA 3371 Etiquette and Protocol in Social Settings
 HRMA 3372 Convention and Meeting Management
 HRMA 4397 Spa Management
 HRMA 4397 Cruise Line Operations
 HRMA 4397 Airline Services Management
 HRMA 4397 International Marketing
 REQUIRED CAPSTONE (3 Credit Hours)
 HRMA 4323 Advanced Food and Beverage Management --or--
 HRMA 4354 Advanced Hospitality Operations Management --or--
 HRMA 4367 Advanced Lodging Management

Customized Area of Emphasis

(9 Credit Hours plus Capstone)

Customized Area of Emphasis course choices must be approved by an Academic Advisor. Please see your Academic Advisor for assistance.
 REQUIRED CAPSTONE (3 Credit Hours)
 To be determined based on emphasis courses taken.

Morales, Jeanette F

From: Williams, Lawrence
Sent: Wednesday, October 21, 2009 5:38 PM
To: Morales, Jeanette F
Subject: FW: 123 Credit Hours HRM
Follow Up Flag: Follow up
Flag Status: Red
Attachments: Appendix D, 123 credits Current Program HRM.doc

See below.

Larry

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Lawrence R. Williams, Ph. D.
Chair, Undergraduate Council
Instructional Associate Professor
Director of Undergraduate Research
Department of Biology and Biochemistry
University of Houston 77204-5001
713.743.2637; lrwilliams@uh.edu

----- Forwarded Message

From: "Simon, Kevin S" <KSSimon@Central.UH.EDU>
Date: Wed, 21 Oct 2009 17:30:05 -0500
To: <rscamell@uh.edu>
Cc: "Bowen, John T" <jtbowen@Central.UH.EDU>, "Williams, Lawrence" <bioldm@Central.UH.EDU>
Conversation: 123 Credit Hours HRM
Subject: RE: 123 Credit Hours HRM

Richard,

Per our conversation earlier at the UC meeting I am adding a slight correction to the documents Dean Bowen sent this morning. Appendix C is not our current program; but our 2007 degree program. Appendix D (attached) is our current Bachelor's program.

Please let me know if you have any questions or would like any additional information at this time.

Kevin



10/23/2009

Kevin S. Simon

Director of Undergraduate Studies
Director of the Fred Parks Wine Cellar
Lecturer

Conrad N. Hilton College of Hotel and Restaurant Management

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

Phone: 713-743-2459 **Fax:** 713-743-2581

E-mail: ksimon@uh.edu <<mailto:XXX@XX.edu>>

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

From: Bowen, John T
Sent: Wednesday, October 21, 2009 8:55 AM
To: Williams, Lawrence ; rscamell@uh.edu
Cc: Simon, Kevin S
Subject: 123 Credit Hours HRM

I have attached additional documentation for 123 credit hours for HRM.

Please let me know if you need anything else.

Thank you.

John Bowen



John Bowen

Dean
Barron Hilton Distinguished Chair

Conrad N. Hilton College of Hotel and Restaurant Management

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

Phone: 713-743-0209 **Fax:** 713-743-2482

E-mail: jbowen@uh.edu

<http://www.hrm.uh.edu/> <<http://www.hrm.uh.edu/>>

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----- End of Forwarded Message

10/23/2009

Morales, Jeanette F

From: Simon, Kevin S
Sent: Thursday, April 15, 2010 12:45 PM
To: Morales, Jeanette F
Cc: Scamell, Richard W; Dean Bowen; Boger, Carl A
Subject: UC 10296

Attachments: Picture (Device Independent Bitmap)

Jeanette,

The memo that generated UC 10296 was a request from HRM justifying our 123 credit hours for a Bachelor of Science in Hotel and Restaurant Management. This was sent to Richard Scamell and the Degree Programs Committee. Their recommendation was to see if we offered a *required* HRM course that could also satisfy a UH Core Requirement. This way we can bring our total degree requirement to 120 credit hours, which as you know is the goal for most undergraduate degrees at UH.

We determined HRMA 3358 can be proposed as a course to satisfy the UH Core, Writing in the Discipline, and submitted the CBM form that generated UC 10797 10S, which was then sent to Maria Soliño and the Core Curriculum Committee. I just learned the Core Curriculum Committee approved UC 10797 10S. Hence, we no longer need UC 10296 and are requesting withdrawal of this submission.

Please let me know if you have any questions, comments, or would like any additional information or actions from us at this time. And as always, thank you very much for your assistance.

Kevin



Kevin S. Simon

Director of Undergraduate Studies
Director of the Fred Parks Wine Cellar
Lecturer

Conrad N. Hilton College of Hotel and Restaurant Management

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

Phone: 713-743-2459 Fax: 713-743-2581

E-mail: ksimon@uh.edu

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