HOSPITALITY AND EVENT MANAGEMENT (TH)

TH117: Global Hospitality
In this course, you will learn about the many global opportunities available in the hospitality industry. Highlights include an examination of hospitality and tourism industry careers and the organization and structure of hotels and restaurants from a management perspective. Business ethics, department management, human resources, and marketing are addressed through analysis and consideration of best practices and customer service in the global context.
Quarter Credit Hours: 5 | Prerequisite: None

TH201: Food Entrepreneurship
In this course, you will be introduced to global entrepreneurship in the food and beverage industry. Highlights include identifying skills needed to plan, organize, manage, lead, and control a business, to satisfy current market needs and meet regulatory requirements. International industry opportunities and future trends embracing diversity and inclusivity are addressed throughout the course. The course culminates with designing a professional business plan presentation from conception to customer.
Quarter Credit Hours: 5 | Prerequisite: None

TH206: Hotel Management and Operations
A hotel management and departmental perspective on daily operations addressing the optimal guest experience is emphasized in this introductory course. The interactions between functional areas of the hotel are examined to assist management in realizing the property’s goals. Topics include problem-solving and leadership skills, revenue management, technology, and team-building skills.
Quarter Credit Hours: 5 | Prerequisite: TH117 or permission from the Department Chair

TH213: Food and Beverage Management
This course provides a foundational understanding of food and beverage operations from a management perspective for potential industry professionals. Key topics include commercial and onsite food and beverage service management, regulatory compliance, and food production and service quality and standards.
Quarter Credit Hours: 5 | Prerequisite: None

TH223: Meeting and Convention Management and Operations
This course introduces future hospitality managers to meetings, conventions, trade show management, and operations. This overview of the meetings business in hotels and convention centers highlights the production process, sales, and services, and will allow you to apply industry best practices to solve real-world problems. You will receive an inside look at sales and marketing efforts, an introduction to adhering to client budget parameters, and will learn to manage the logistics of the meetings business in hotels and convention centers.
Quarter Credit Hours: 5 | Prerequisite: None

TH230: Foundations of Conference and Event Planning
In this course, important elements of planning, organizing, and managing conferences and events are examined. Recommended planning steps involved in the execution and management of professional conferences and events are applied to real-world scenarios. Through analysis of marketing and management concepts, budgeting best practices, and operational considerations, the skill sets necessary to become an effective practitioner in this field are reviewed to provide an initial foundation for future hospitality professionals.
Quarter Credit Hours: 5 | Prerequisite: None

TH270: International Event Planning
In this course, you will learn the essential planning, organizing, and delivery strategies needed for successful meeting, event, and conference creation in the international arena. Resources, contingency planning, and problem-solving will be emphasized for both in-person and virtual platforms. Differences in language, time zones, risk and security factors, and diverse stakeholder needs involved in designing, coordinating, and planning professional global meetings, conferences, and events will also be addressed.
Quarter Credit Hours: 5 | Prerequisite: TH230