

# Hospitality Management

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## PROGRAMS:

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Hospitality Management/AAS  
Hospitality Management/BTech

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## FACULTY:

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Professors: Claude, Hoffman, Jordan  
Associate Professors: Goodlad, Phillip, Schaible, Stewart  
Assistant Professors: Abreu-Runkel, Akana, Dias, Hellermann, Kim, Mehrotra, Pericles, Van Loon, Walljasper  
Lecturers: Lewin-Jacus, Lifrieri-Lowry

CLT: Joseph, Keller  
Senior CLT: D’Orazi

The Hospitality Management department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration and community engagement. Founded in 1947, it offers two internationally recognized degree programs for men and women seeking professional preparation for careers in Hospitality Management: a two-year lower-level program leading to the associate in applied science (AAS) degree; a four-year program leading to the bachelor of technology (BTech) degree.

Students benefit from studying in small classes under the guidance of professional, industry-oriented faculty and learning in industry-standard facilities. New York City is an added resource to further enhance the dynamic and diversified course offerings. There is an ongoing dedication to community service, and students are encouraged to volunteer their time to enrich the department, the College and the community. These meaningful and professionally vital opportunities include:

### **The Anna Nurse Culinary Workshop Series**

Each semester, students participate in a series of culinary demonstrations. Current industry professionals, many of whom are alumni, share their expertise and explore trends.

### **The American Culinary Federation (ACF), Big Apple Junior Chapter**

Students may become members of this nationally recognized chefs’ organization. Qualified students guided by ACF-member faculty participate in culinary competitions on the local and state levels. Students have the opportunity to participate in community service events and holiday meal preparation for community-based organizations.

### **Cooks in the Market**

Students explore farm-to-table, locavore and seasonal food production concepts and participate in broader community service and outreach events.

### **The Ambassador Club**

The mission of the Ambassador Club is to provide opportunities for students to learn and hone leadership skills with an emphasis on event planning and event management. The Ambassadors will assist in the planning of, and be present at, selected events sponsored by the Hospitality Management Department with the intent of fostering and supporting a welcoming and professional environment.

### **Hospitality Garden Club**

Students volunteer in the Hospitality Garden, growing vegetables for use in culinary classes, and also participate in cooking and pastry demonstrations making use of local seasonal produce.

### **Aspiring Hotel Leaders**

Student club offering opportunities for social interaction and networking with one another and faculty, staff and industry leaders. Club members participate in a variety of activities including hotel tours, workshops, speaker presentations and alumni panel discussions.

### **Spoons Across America Club**

Student members volunteer in NYC public elementary schools and greenmarkets to support experiential food and nutrition initiatives.

### **The Thomas Ahrens International Programs**

The department offers two international programs:

- **The Paris Summer Study Program**

The department provides a rich and varied learning and living opportunity for qualified students to earn six elective credits in international tourism and traditions of the French table.

- **The International Work Program**

Selected students spend the summer months working as interns at resorts, hotels and restaurants in the United States and western Europe. Students receive a stipend with the generous support of the NYCCT Foundation and industry associations including Soci t  Culinaire Philanthropique, Culinarian’s Home Foundation, Jules Weber Foundation, and Paris Gourmet.

All requirements are detailed in a meeting each February. Participating students must have valid passports and, in some cases, visas.

### **The Walt Disney World College Program**

Selected students earn 12 college credits through a balanced learning, living and earning environment in Orlando, Florida, supported by online coursework.

### **Placement in Hospitality Management Courses**

Placement in HMGH courses requires CUNY proficiency in reading, writing and mathematics. Students who do not, upon entrance, pass all three CUNY skills-assessment tests will first be required to take the applicable developmental coursework.

#### **Transfers from Other Departments**

Students in any other program in this college who wish to transfer into the Hospitality Management associate degree program must be CUNY proficient in reading, writing and mathematics and must have earned a cumulative average of 2.5 or higher. Space permitting, students meeting these criteria will be accepted.

#### **Transfer Credits**

There are great differences in hospitality management course offerings from one college to another. Credit will be granted for courses taken at other colleges if the courses are considered equivalent to those offered at City Tech. Final determination of transfer credits will be made by the Registrar of City Tech and the Chair of the Hospitality Management Department.

#### **Approximate Annual Additional Costs other than Tuition and College-wide Fees**

Textbooks	\$800
Supplies/Uniforms/Tools	\$700
Duplicating Expenses	\$75
Professional Memberships	\$100
Periodicals	\$50
Trade Show Admission	\$50
Hotel/Restaurant Visits (including meals)	\$200

*Students are required to purchase professional uniforms and tools, as specified by the department.*

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## **Associate in Applied Science in HOSPITALITY MANAGEMENT**

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The AAS degree program provides students with a solid foundation in theory and current practices of the hospitality industry and a core of liberal arts and science courses that will prepare them for flexible career development.

#### **Program Learning Outcomes**

To graduate students who:

1. identify and demonstrate skills relevant to the operational areas of hospitality management.
2. utilize the dynamics of collaboration in diverse settings.
3. demonstrate effective communication skills.
4. exhibit the analytical and social skills essential for success in the global workplace.
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility.

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## **Bachelor of Technology in HOSPITALITY MANAGEMENT**

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Baccalaureate-level coursework builds on the AAS foundation and offers the integration of skills, knowledge and values for professional advancement. Electives allow students to choose an area of focus and deepen their understanding of hospitality management. The BTech degree in Hospitality Management is an internationally accredited program of the Accreditation Commission for Programs in Hospitality Administration (ACPHA).

#### **Program Learning Outcomes**

To graduate students who:

1. identify and demonstrate skills relevant to the operational areas of hospitality management.
2. utilize the dynamics of collaboration in diverse settings.
3. demonstrate effective communication skills.
4. exhibit the analytical and social skills essential for success in the global workplace.
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility.

Alumni have become accomplished as executive chefs, directors of housekeeping, human resources directors, food and beverage directors, restaurant owners, district food service managers, directors of marketing, sales managers, general managers, customer service representatives and travel planners. Students interested in a teaching career may take education courses in career and technical teacher education to become licensed to teach in New York State high school culinary arts programs such as Careers through Culinary Arts Program (C-CAP).

**Admission to the Bachelor of Technology Program**

There are many ways a student can enter the bachelor of technology program in Hospitality Management. Students may transfer from the City Tech AAS program in Hospitality Management before or after completing the AAS degree. Students may enter from other City Tech programs or from other colleges if they meet the College criteria for transfer admission. Transcripts of entering transfer students will be evaluated by the Registrar prior to registration. All students admitted to programs of upper-level study in The City University of New York are first required to meet standards of proficiency in reading, writing and mathematics, demonstrated by passing CUNY skills assessment tests, and/or other prescribed CUNY requirements as may be applicable. Students who do not demonstrate the necessary proficiency upon entry must complete developmental courses. Students who have not achieved proficiency in all three areas will be denied access to hospitality management courses.

# DEPARTMENT OF HOSPITALITY MANAGEMENT

## DEGREE CHECKLIST FOR ASSOCIATE IN APPLIED SCIENCE AND BACHELOR OF TECHNOLOGY IN HOSPITALITY MANAGEMENT

For students entering the program Spring 2018 to Spring 2020.

### ASSOCIATE DEGREE

#### GENERAL EDUCATION REQUIRED AND FLEXIBLE COMMON CORE (21 CREDITS)

At least 1 course designated WI is required from Gen Ed Flexible Common Core.

COURSE	COURSE TITLE	PRE/CO REQUISITES	CREDITS
ENG 1101	English Composition I (EC)	Prereq: CUNY Read and Write Proficiency	3 credits.
ENG 1121	English Composition II (EC)	Prereq: ENG 1101	3 credits.
MAT 1190 <sup>2</sup>	Mathematical and Quantitative Reasoning or higher (MQR)	Prereq: CUNY Placement	3 credits.
COM 1330 <sup>2</sup>	Public Speaking or higher (IS)	Prereq: CUNY Read and Write Proficiency	3 credits.
	Life and Physical Sciences (LPS)		3 credits.
ECON 1101 <sup>2</sup>	Macroeconomics (USED)	Prereq: CUNY Read and Write Proficiency	3 credits.
	*Flexible Common Core Course: WCGI/USED/IS/CE/SW		3 credits.

#### PROGRAM-SPECIFIC DEGREE REQUIREMENTS (39 CREDITS)

At least 1 course designated WI is required from the program-specific required and elective courses.

**Double Duty<sup>2</sup>** Specific courses listed indicate double duty courses, i.e., program degree requirements that also meet general education requirements in that category.

HMGT 1101	Perspectives in Hospitality Management (wi)	Prereq: CUNY Read and Write Proficiency Coreq: MAT 650	3 credits.
HMGT 1102	Introduction to Food and Beverage Management	Prereq: CUNY Proficiency	3 credits.
HMGT 1103	Food Sanitation and Safety Principles	Prereq: CUNY Proficiency	1 credit.
HMGT 1105	Lodging Operations Management	Prereq: CUNY Proficiency	3 credits.
HMGT 1202	Food and Beverage Cost Control	Prereq: HMGT 1101 and 1102	3 credits.
HMGT 1203	Culinary Arts I	Prereq: HMGT 1101, 1102 and 1103	3 credits.
HMGT 1204	Baking and Pastry Arts I	Prereq: HMGT 1101, 1102 and 1103	3 credits.
HMGT 2302	Hospitality Accounting	Prereq: HMGT 1105 and 1202	3 credits.
HMGT 2303	Culinary Arts II	Prereq: HMGT 1202 and 1203	3 credits.
HMGT 2304	Baking and Pastry Arts II	Prereq: HMGT 1202 and 1204	3 credits.
HMGT 2305	Dining Room Operations (wi)	Prereq: HMGT 1105 and 1202	3 credits.
HMGT 2308	Professional Alliances	Prereq: HMGT 1105 and 1202	2 credits.
HMGT 2402	Wines and Beverage Management	Prereq: HMGT 2302 and 2303	3 credits.
HMGT 2405	Hospitality Marketing	Prereq: HMGT 2302, 2303 and 2304	3 credits.

**ASSOCIATE IN APPLIED SCIENCE IN HOSPITALITY MANAGEMENT: 60 CREDITS.  
MINIMUM REQUIRED LIBERAL ARTS AND SCIENCES CREDITS: 20 CREDITS.**

### BACHELOR'S DEGREE

#### GENERAL EDUCATION REQUIRED AND FLEXIBLE COMMON CORE (21 CREDITS)

<sup>1</sup> Students must take at least one advanced liberal arts course or choose two sequential courses in a foreign language.

At least 1 course designated WI is required from the College Option or Gen Ed Flexible Common Core.

COURSE	COURSE TITLE	PRE/CO REQUISITES	CREDITS
MAT 1272 <sup>2</sup>	Statistics or higher-level statistics (sw)	Prereq: MAT 1190 or higher	3 credits.
	*World Cultures and Global Issues (WCGI)		3 credits.
	*Creative Expression (CE)		3 credits.
	*Interdisciplinary Course (ID)		3 credits.
	*Liberal Arts Elective (LibArt) or Foreign Language Sequence (FL)		3 credits.
	*Liberal Arts Elective (LibArt) <sup>1</sup> or Foreign Language Sequence (FL) <sup>1</sup>		3 credits.
	*Liberal Arts Elective (LibArt) <sup>1</sup> or Foreign Language Sequence (FL) <sup>1</sup>		3 credits.

#### PROGRAM-SPECIFIC DEGREE REQUIREMENTS (18 CREDITS)

**Double Duty<sup>2</sup>** Specific courses listed indicate double duty courses, i.e., program degree requirements that also meet general education requirements in that category.

HMGT 3501	Hospitality Workforce Management in a Global Marketplace (wi)	Prereq: HMGT 2302, 2303, 2304 and 2305	3 credits.
HMGT 3502	Hospitality Management Research Seminar (wi)	Prereq: HMGT 2302, 2303, 2304 and 2305	3 credits.
HMGT 3601	Hospitality Management Legal Environment	Prereq: HMGT 2302, 2303, 2304 and 2305	3 credits.
HMGT 3602	Hospitality Management Accounting and Finance	Prereq: HMGT 2302	3 credits.
HMGT 4702	Hospitality Services Marketing and Management	Prereq: HMGT 3501, 3502 and 3602	3 credits.
HMGT 4802	Hospitality Management Internship	Prereq: HMGT 3501, 3502 and 3602	3 credits.

#### PROGRAM-SPECIFIC ELECTIVE COURSES (12 TO 26 CREDITS)<sup>3</sup>

At least 1 course designated WI is required from the program-specific required and elective courses.

HMGT	4900 Series or EDU Certification		3 credits.
HMGT	4900 Series or EDU Certification		3 credits.
HMGT	4900 Series or EDU Certification		3 credits.
HMGT	4900 Series or EDU Certification		3 credits.

#### FREE ELECTIVE COURSES<sup>3</sup>

Take as needed to equal 120 to 125 credits.

	Free Elective or EDU Certification		3 credits.
	Free Elective or EDU Certification		3 credits.
	Free Elective or EDU Certification		3 credits.

**BACHELOR OF TECHNOLOGY IN HOSPITALITY MANAGEMENT: 120 TO 125 CREDITS.  
MINIMUM REQUIRED LIBERAL ARTS AND SCIENCES CREDITS: 42 CREDITS.**

## PROGRAM-SPECIFIC ELECTIVE COURSES

### AREA OF FOCUS

HOSPITALITY MANAGEMENT 4900 SERIES OR EDU CERTIFICATION

Courses are 3 credits except where noted ( ) Course only offered in fall (F) and spring (S)

### Hotel and Resort Management

- HMGT 4902 Hospitality Revenue Management (S)
- HMGT 4951 Lodging Operations Analysis
- HMGT 4952 Hospitality & Tourism Enterprise Development
- HMGT 4953 Executive Housekeeping Principles
- HMGT 4955 Facilities Design and Property Management (F)
- HMGT 4958 Hotel and Resort Sales
- HMGT 4959 Internship Project

### Culinary Arts

- HMGT 4961 Contemporary Cuisine
- HMGT 4963 Garde Manager (F)
- HMGT 4965 International Cuisine (F)
- HMGT 4967 Culinary Improvisation (2) (S)
- HMGT 4968 The Art of Vegetarian Cuisine (S)

### Pastry Arts

- HMGT 4971 Deluxe Desserts
- HMGT 4972 Specialty Cakes (S)
- HMGT 4973 Confectionery Arts (S)
- HMGT 4975 International Desserts (F)
- HMGT 4977 Candies and Bonbons (F)
- HMGT 4978 Artisanal Breads (S)

### Travel and Tourism

- HMGT 4981 Geography of Travel and Tourism (F)
- HMGT 4983 Sustainable Tourism (S)
- HMGT 4987 Urban Tourism (F)
- HMGT 4988 Parks, Recreation and Sports Management (S)
- HMGT 4989 Culinary Tourism (2)

### Food and Beverage Management

- HMGT 4901 Restaurant Management
- HMGT 4990 Sustainable Food Systems (S) WI
- HMGT 4992 Menu Planning and Design (1) (S)
- HMGT 4993 Nutrition for Foodservice Professionals
- HMGT 4995 Wines of France (2) (S)
- HMGT 4996 Wines of Italy (2) (S)
- HMGT 4997 Wines of the New World (2) (F)
- HMGT 4998 Responsible Beverage Service (1) (F)
- HMGT 4999 Events Management

### Career and Technology Teacher Education EDU Certification<sup>3</sup>

Students interested in teaching high school culinary arts need EDU certification. They should be directed to the [Career and Technology Teacher Education Department](#) Pearl Building • P510 • EXT 5373

### Footnotes

<sup>1</sup> In meeting their general education requirements overall, students must take at least one advanced liberal arts course or choose two sequential courses in one of the foreign language (FL) course offerings, such as Arabic (ARB), Spanish (SPA), Chinese (CHN), or French (FREN).

<sup>2</sup> Specific courses listed indicate double duty courses, i.e., program degree requirements that also meet general education requirements. Choosing to take advantage of double duty can speed up progress toward graduation and increase elective credits. Consult with an advisor about your options.

<sup>3</sup> The EDU certification raises the total required number of program degree credits to 125.

## SAMPLE COURSE OF STUDY

For Associate in Applied Science and Bachelor of Technology in Hospitality Management

### SEMESTER 1

(Total Credits 16)

HMGT 1101	Perspectives in Hospitality Management	3 credits.
HMGT 1102	Introduction to Food and Beverage Management	3 credits.
HMGT 1103	Food Sanitation and Safety Principles	1 credits.
HMGT 1105	Lodging Operations Management	3 credits.
ENG 1101	English Composition I	3 credits.
MAT 1190	Mathematical and Quantitative Reasoning	3 credits.

### SEMESTER 2

(Total Credits 15)

HMGT 1202	Food and Beverage Cost Control	3 credits.
HMGT 1203	Culinary Arts I	3 credits.
HMGT 1204	Baking and Pastry Arts I	3 credits.
ENG 1121	English Composition II	3 credits.
COM 1330	Public Speaking (IS)	3 credits.

### SEMESTER 3

(Total Credits 14)

HMGT 2302	Hospitality Accounting	3 credits.
HMGT 2303	Culinary Arts II	3 credits.
HMGT 2304	Baking and Pastry Arts II	3 credits.
HMGT 2305	Dining Room Operations	3 credits.
HMGT 2308	Professional Alliances	2 credits.

### SEMESTER 4

(Total Credits 15)

HMGT 2402	Wines and Beverage Management	3 credits.
HMGT 2405	Hospitality Marketing	3 credits.
ECON 1101	Macroeconomics (USED)	3 credits.
Add. FlexCore		3 credits.
LPS	Life and Physical Science	3 credits.

### SEMESTER 5

(Total Credits 15)

HMGT 3501	Hospitality Workforce Management in a Global Marketplace	3 credits.
HMGT 3502	Hospitality Management Research Seminar	3 credits.
HMGT	4900 Series or EDU Certification	3 credits.
MAT 1272	Statistics or higher-level statistics (SW)	3 credits.
CE	Creative Expression	3 credits.

### SEMESTER 6

(Total Credits 15)

HMGT 3601	Hospitality Management Legal Environment	3 credits.
HMGT 3602	Hospitality Management Accounting and Finance	3 credits.
HMGT	4900 Series or EDU Certification	3 credits.
WCGI	World Cultures and Global Issues	3 credits.
LibArt		3 credits.

### SEMESTER 7

(Total Credits 15)

HMGT 4702	Hospitality Services Marketing and Management	3 credits.
HMGT	4900 Series or EDU Certification	3 credits.
ID	Interdisciplinary Course	3 credits.
Free Elective		3 credits.
LibArt <sup>1</sup>		3 credits.

### SEMESTER 8

(Total Credits 15)

HMGT 4802	Hospitality Management Internship	3 credits.
HMGT 4900	4900 Series or EDU Certification	3 credits.
Free Elective		3 credits.
Free Elective		3 credits.
LibArt <sup>1</sup>		3 credits.

## COURSES:

### **HMG1101 Perspectives in Hospitality Management**

Writing Intensive  
3 cl hrs, 3 cr

An overview of the history, likely directions and organizational structure of the hospitality industry and its role in local, national and global economies. Students are introduced to the nature and scope of the hospitality industry, basic terminology, management concepts, career path explorations and the department's mission and culture.  
*Prerequisite:* CUNY proficiency in reading and writing; *Corequisite:* MAT 0650

### **HMG1102 Introduction to Food and Beverage Management**

3 cl hrs, 3 cr

A two-part foundation for food and beverage management, focusing on culinary math and procurement methods. The culinary math component focuses on accurate measurement, portion controls, recipe conversions, product yields and inventory methods. Current market and procurement trends are explored, with an emphasis on product identification.  
*Prerequisite:* CUNY proficiency in reading, writing and mathematics

### **HMG1103 Food Sanitation and Safety Principles**

1 cl hr, 1 cr

Safety and sanitation are essential to the health and well-being of staff and customers. Industry standards are met through a systematic approach to sanitation risk management, providing students with the opportunity to receive certification in food safety from New York City's Department of Health and Mental Hygiene.  
*Prerequisites:* CUNY proficiency in reading, writing and mathematics  
*Equivalent to old course HMG14994*

### **HMG1105 Lodging Operations Management**

3 cl hrs, 3 cr

This Web-enhanced course provides an operational overview of the front office and rooms operations. Students learn management information systems (MIS) terminology and concepts and functions of the rooms division in relation to other key departments within the hotel.  
*Prerequisite:* CUNY proficiency in reading, writing and mathematics

### **HMG1202 Food and Beverage Cost Control**

3 cl hrs, 3 cr

Application of cost-control methods, cost/volume/profit relationship to food and beverage revenue. Principles of purchasing, determination of costs over time, inventory turnover rates, portion

controls, forecasting and pre-control methods, comparison of actual and standard costs are topics of discussion.  
*Prerequisites:* HMG1101, HMG1102

### **HMG1203 Culinary Arts I**

1 cl hr, 3.5 lab hrs, 3 cr

Practical application of foundations of culinary terminology and techniques in the professional kitchen. Emphasis on proper use of knives, equipment and utensils in a safe and sanitary manner. Individual and team skills development, organization, timing, recipe structure and flavoring. Development of professional attitude and demeanor.  
*Prerequisites:* HMG1101, HMG1102, HMG1103

### **HMG1204 Baking and Pastry Arts I**

1 cl hr, 3.5 lab hrs, 3 cr

Practical application of foundations of baking and pastry terminology and techniques in a professional bake shop. Emphasis on proper use of pastry bag, equipment and utensils in a safe and sanitary manner. Individual and team skills development, organization, timing, recipe structure, ingredients and flavoring. Production of breads for dining room service.  
*Prerequisites:* HMG1101, HMG1102, HMG1103

### **HMG12302 Hospitality Accounting**

3 cl hrs, 3 cr

A balance of basic accounting theory and practice tailored to the special needs of hospitality service industries. Study of all phases of the accounting cycle from the transactional analysis to the accountant's worksheet and presentation of financial statements.  
*Prerequisites:* HMG1105, HMG11202

### **HMG12303 Culinary Arts II**

1.5 cl hrs, 4.5 lab hrs, 3 cr

The foundation of culinary terminology and techniques in a production laboratory for dining room service. Basic skills, safety and sanitation procedures, professional demeanor and team interaction are practiced. Students rotate through kitchen stations with appropriate responsibilities developing communication and supervisory skills. Principles of cost control, menu and recipe structure, plating techniques, and flavor profiles are practiced and analyzed.  
*Prerequisites:* HMG11202, HMG11203

### **HMG12304 Baking and Pastry Arts II**

2 cl hrs, 3 lab hrs, 3 cr

Practical application of foundations of pastry terminology and techniques in a professional pastry kitchen. Review of proper use of pastry bag, equipment and utensils in a safe and sanitary manner. Individual and team skills development, organization, timing, recipe structure, ingredients and flavoring. Production of pastry for dining room service including presentation techniques for banquet and à-la-carte.  
*Prerequisites:* HMG11202, HMG11204

### **HMG12305 Dining Room Operations**

Writing Intensive

1.5 cl hrs, 4.5 lab hrs, 3 cr

Procedural, customer and staff perspectives involved in the provision of quality service as practiced in a dining room laboratory. Student rotation through dining room service positions with emphasis on responsibilities of planning, producing and evaluating service. Practice of proper safety and sanitation methods. Critique of restaurant service.  
*Prerequisites:* HMG1105, HMG11202

### **HMG12308 Professional Alliances**

2 cl hrs, 2 cr

The critical role of networking in the hospitality industry and its relation to individual professional development and career goals are explored. Focus on interviewing techniques, preparation of resume and cover letter, development of e-portfolio, and the essentials of business etiquette  
*Prerequisites:* HMG1105, HMG11202  
*Equivalent to old course HMG12306*

### **HMG12402 Wines and Beverage Management**

3 cl hrs, 3 cr

Historical introduction to fermented beverages throughout the world. Study of beverage making and tasting procedures including jargon particular to the beverage trade. Basic understanding of geographic, historic, economic and cultural aspects of beverages. Wines – still, sparkling and fortified – are the focus of study. Beers, sake and spirits are introduced. Reinforcement of cost controls and legal responsibilities.  
*Prerequisites:* HMG12302, HMG12303

### **HMG12405 Hospitality Marketing**

3 cl hrs, 3 cr

Overview of marketing and current topics facing modern hospitality decision-makers. Basic terminology and problem-solving techniques; relationship between marketing and other functions to maximize profits in any size hospitality establishment; basic elements of publicity and public relations, advertising and sales techniques.  
*Prerequisites:* HMG12302, HMG12303, HMG12304

### **HMG13501 Hospitality Workforce Management in a Global Marketplace**

Writing Intensive

3 cl hrs, 3 cr

This course examines the roles of management and leadership in hospitality and other service organizations. The focus will include identifying both challenges and opportunities facing organizations such as responding to globalization, managing workforce diversity, stimulation, innovation and change, improving quality and productivity and other issues relevant to the management of human resources in today's dynamic business climate.  
*Prerequisites:* HMG12302, HMG12303, HMG12304, HMG12305 or AAS degree in Travel and Tourism or Hospitality Management

### **HMG13502 Hospitality Management Research Seminar**

Writing Intensive

3 cl hrs, 3 cr

Techniques of research and review of literature as applied to hospitality management. Review of computer searching with databases. Interdisciplinary approach to problem-solving and policy development for issues facing hospitality managers. Students research and write an investigative report on a current industry problem.  
*Prerequisites:* HMG12302, HMG12303, HMG12304, HMG12305 or AAS degree in Travel and Tourism or Hospitality Management

### **HMG13601 Hospitality Management Legal Environment**

3cl hrs, 3 cr

Overview of legal implications of acts by hospitality professionals, employees, guests and visitors. Analysis of rights, responsibilities, and risk management of hospitality industry establishments. Discussion of historical and current liability, governmental regulations, predictability and provability in the environment.  
*Prerequisites:* HMG12302, HMG12303, HMG12304, HMG12305

**HMG 3602**  
**Hospitality Management Accounting and Finance**

3 cl hrs, 3 cr

The needs of management and application of accounting concepts to managerial and financial decision-making, methods and planning; analysis of financial statements; preparing operating and capital budget analysis; principles and techniques for managing cash reserves; ethical and current managerial financial issues.

*Prerequisite:* HMG 2302

**HMG 4702**  
**Hospitality Services Marketing and Management**

3 cl hrs, 3 cr

Relationship among the various components of the hospitality industry and the markets it serves. Study of corporate mission, goals, vision statement, company history, customer perception, environment and social factors as influences on profitability; techniques for analyzing businesses, strategy formation and implementation.

*Prerequisites:* HMG 3501, HMG 3502, HMG 3602

**HMG 4802**  
**Hospitality Management Internship**

120 internship hrs, 3 cr

Work experience in the hospitality field, defined as part-time, supervised employment. Each student is responsible for getting and keeping an appropriate supervisory position for the required period: a minimum of 120 hours for a minimum of eight weeks. Measurable career objectives and related readings are defined in the initial meeting.

*Prerequisites:* HMG 3501, HMG 3502, HMG 3602

**HOTEL AND RESORT MANAGEMENT**

**HMG 4902**  
**Hospitality Revenue Management**

3 cl hrs, 3 cr

Introduction to theoretical understanding and practical application of revenue management in the hospitality and tourism industries. Topics include the history of revenue management, performance metrics and analysis, technology, social web, big data, pricing policies and applications in food and beverage operations. Exploration of current and emerging trends in revenue management.

*Prerequisites:* MAT 1272 or higher statistics, HMG 3501, HMG 3502, HMG 3601, HMG 3602 Pre- or corequisite: HMG 4702

**HMG 4951**  
**Lodging Operations Analysis**

3 cl hrs, 3 cr

Building upon the foundation of lodging operations management, students analyze, compare and contrast lodging operations and the diverse as well as dynamic interrelationships between operational and administrative departments. Through a 24-hour "typical day" framework, students will be guided through learning activities that encompass the various concerns and challenges in managing lodging environments in today's complex and competitive environments.

*Prerequisite:* AAS degree in Travel and Tourism or Hospitality Management

**HMG 4952**  
**Hospitality and Tourism Enterprise Development**

3 cl hrs, 3 cr

This course will explore entrepreneurial opportunities in hospitality and tourism. Financing, branding, business processes, distribution of hospitality and tourism products and services will be examined. Business ownership and legal issues will be analyzed. Students will create a business plan.

*Prerequisites:* HMG 3501, HMG 3502, HMG 3602; Pre- or corequisite: HMG 4702

**HMG 4953**  
**Executive Housekeeping Principles**

3 cl hrs, 3 cr

An overview of the dynamics of housekeeping operations in the hospitality industry. The foundations and applications of staffing, budgeting, purchasing and training will be explored. Special emphasis on financial responsibilities, human resource practices, labor relations, guest relations, operational procedures, cleaning and maintenance, décor and layout, quality control procedures and risk/safety management.

*Prerequisite:* AAS degree in Travel and Tourism or Hospitality Management

**HMG 4955**  
**Facilities Design and Property Management**

3 cl hrs, 3 cr

Analysis of the concepts, principles and procedures in planning and evaluating the design, layout and maintenance of hospitality facilities. Exploration of sustainability-driven hospitality operations and problem solving approaches to engineering and environmental management systems.

*Prerequisite:* AAS degree in Travel and Tourism or Hospitality Management

**HMG 4958**  
**Hotel and Resort Sales**

3 cl hrs, 3 cr

An overview of the principles and techniques of market research as it applies to sales and customer relationship management including marketing and sales strategies

development and deployment, day-to-day sales activities and on-going customer relationship management. The relationships between advertising, public relations, publicity and sales will be explored and analyzed. The role of the salesperson including the establishment of performance objectives, strategies, incentives and evaluation of goal achievements will be analyzed comprehensively.

*Prerequisites:* AAS degree in Travel and Tourism or Hospitality Management

**HMG 4959**  
**Internship Project**

120 internship hrs, 3 cr

Project-based work experience in the hospitality field. Student-initiated, pre-approved project benefiting student career goals as well as providing a necessary service for the workplace or official competition. Project timeline, progress reports, implementation and evaluation are part of the process.

*Prerequisite:* AAS degree in either Travel and Tourism or Hospitality Management

**CULINARY ARTS AND PASTRY ARTS**

**HMG 4961**  
**Contemporary Cuisine**

1.5 cl hrs, 4.5 lab hrs, 3 cr

Continued development of communication and culinary skills and concepts build on previous courses; students research, plan, produce and evaluate a series of menus; students rotate through kitchen stations with safety and HACCP sanitary standards practiced as a component of supervisory plans of actions; current menu trends – plate presentation, ingredients and flavors – are emphasized in relationship to cost controls, evaluation of food, staff and operations.

*Prerequisite:* HMG 2303

**HMG 4963**  
**Garde Manger**

2 cl hrs, 3 lab hrs, 3 cr

Practical application of techniques for decorative production of classical buffet. Industry standards such as aspic, chaud froid, en croute, timbales, pates, galantines, garniture may be included. Elements of color, design, flavor, texture and creativity are factors in the evaluative process.

*Prerequisite:* HMG 2303

**HMG 4965**  
**International Cuisine**

1.5 cl hrs, 4.5 lab hrs, 3 cr

Building upon the foundation of previous culinary courses, students will gain a general understanding of international cuisines by exploring traditional and indigenous ingredients, flavor components and cooking techniques. Application of classical and contemporary cooking

techniques, creative menu planning, plate design, cultural research, proper sanitation techniques and nutritional analysis of menus.

*Prerequisite:* HMG 2303

**HMG 4967**  
**Culinary Improvisation**

4 lab hrs, 2 cr

Principles and practice of identification, comparison and evaluation of selected foods, ingredients, techniques and equipment for recipe formulation, menu planning and preparation. Examination of current trends in the culinary arts field including the use of local seasonal products and the application of scientific techniques to experiment with food preparation. Emphasis on creatively synthesizing food science, visual arts, flavor nuances, management and performance.

*Prerequisite:* One of the following: HMG 4961, HMG 4963, HMG 4965, HMG 4968, HMG 4971, HMG 4972 or HMG 4975

**HMG 4968**  
**The Art of Vegetarian Cuisine**

1 cl hr, 4 lab hrs, 3 cr

Vegetarian cuisine focusing on culinary and dessert preparations utilizing grains, beans, plant proteins, vegetables, and dairy. Through classical and contemporary cooking techniques and styles, meal preparations will concentrate on balanced menus using plant based ingredients that fit into three classifications: vegan, lacto and lacto-ovo vegetarian diets.

*Prerequisites:* HMG 2303, HMG 2304

**HMG 4971**  
**Deluxe Desserts**

2 cl hrs, 3 lab hrs, 3 cr

Contemporary dessert production focused on à-la-carte dining room service. Elements of technique, color, design, flavor, texture and creativity are factors in the evaluative process.

*Prerequisite:* HMG 2304

**HMG 4972**  
**Specialty Cakes**

1 cl hr, 4 lab hrs, 3 cr

Contemporary and classical cake production encompassing advanced techniques including construction, finishing and decorating cakes based on a weekly theme or technique. Elements of flavor, texture, creativity, design and color are factors in the evaluative process.

*Prerequisite:* HMG 2304

**HMG 4973**  
**Confectionery Arts**

2 cl hrs, 3 lab hrs, 3 cr

Practical application of techniques for decorative production of sugar and chocolate. Industry standards such as pastillage, royal icing, caramel, marzipan, nougat, cocoa and food color painting may be included. Elements of technique, color, design, construction and creativity are factors in the evaluative process.

*Prerequisite:* HMG 2304

**HMG 4975**  
**International Desserts**

1 cl hr, 4 lab hrs, 3 cr

This course provides an opportunity to explore the flavors and preparations of international desserts. With practical application and research, students will discover authentic flavor combinations using ingredients of the regions. Techniques, flavor, texture and structure will be discussed in an evaluative process. Students will simulate a pastry shop and rotate into a management position as production chef with responsibilities that include organizing, scheduling, sanitation and evaluating staff performance.  
*Prerequisite: HMG 2304*

**HMG 4977**  
**Candies and Bonbons**

1 cl hr, 4 lab hrs, 3 cr

Lecture, demonstrations and hands-on production of international confections typically prepared in fine restaurants and pastry shops. Practical application of advanced confectionery techniques will be taught. Proper handling and storage of products will be addressed. Coursework covers chocolate and boiled sugar techniques of confectionery bonbons. Elements of technique, flavor, texture and structure in an evaluative process will be reviewed and discussed. Students rotate into management position as production chef with responsibilities that include organizing, scheduling and evaluating staff performance.  
*Prerequisite: HMG 2304*

**HMG 4978**  
**Artisanal Bread**

1 cl hr, 4 lab hrs, 3 cr

This course will provide the practical application of advanced bread baking techniques focusing on hearth breads. Using a variety of flours, grains and sours, students will produce hand-shaped artisanal breads from around the world. Student will research artisanal bread trends and create an original bread recipe  
*Prerequisite: HMG 2304*

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**TRAVEL AND TOURISM**

**HMG 4981**  
**Geography of Travel and Tourism**

3 cl hrs, 3 cr

Physical and cultural factors influencing tourism as well as geographic aspects of international tourism. Location of major attractions related to underlying geographic, social and economic factors.  
*Prerequisite: AAS degree in Travel and Tourism or Hospitality Management*

**HMG 4983**  
**Sustainable Tourism**

3 cl hrs, 3 cr

Concepts and techniques for planning tourism facilities at the attraction and destination levels. Exploration of economic, social and geographic factors in selected

international locations. Topics such as community-driven planning, tourism resource inventories, urban re-imaging strategies, transportation and environmental planning are discussed.

*Prerequisite: AAS degree in Travel and Tourism or Hospitality Management*

**HMG 4987**  
**Urban Tourism**

3 cl hrs, 3 cr

This course will examine urban tourism as a vehicle of urban renewal and economic regeneration. The roles of government, business and the community will be explored as well as issues of development, management, the environment and social equity. New York City and Brooklyn will be evaluated as models for the development, challenges and opportunities of urban tourism.  
*Prerequisite: AAS degree in Travel and Tourism or Hospitality Management*

**HMG 4988**  
**Parks, Recreation and Sports Management**

3 cl hrs, 3 cr

Operation and management of leisure segments of tourism such as parks, commercial and non-profit recreation facilities and sports organizations. History, current trends and likely direction of leisure are explored. Management of resources, visitors and services along with planning and marketing of spectator and participatory sports events and products are highlighted.  
*Prerequisite: AAS degree in Travel and Tourism or Hospitality Management*

**HMG 4989**  
**Culinary Tourism**

1 cl hr, 2 lab hrs, 2 cr

With New York City as a world food culture laboratory, students will explore the concept of culinary tourism and its economic impact on the tourism industry. Students will create, market and conduct their own NYC culinary walking tour.  
*Prerequisite: AAS degree in Travel and Tourism or Hospitality Management*

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**FOOD AND BEVERAGE MANAGEMENT**

**HMG 4901**  
**Restaurant Management**

3 cl hrs, 3 cr

History, current and future direction of restaurant management. An overview of restaurant concepts, core values and standard operating procedures including: financial controls, planning, forecasting, legal compliance, and human resources management. Analysis of current trends, marketing and operational technologies.

*Prerequisite: AAS degree in Travel and Tourism or Hospitality Management Equivalent to old course HMG 4991*

**HMG 4990**  
**Sustainable Food Systems**

Writing Intensive

3 cl hrs, 3 cr

Examination of contemporary issues surrounding modern food systems in the context of sustainability. Explorations will include the social, political, and environmental factors that affect urban and rural food systems, and the roles that both the hospitality industry and social policy play in these systems. Course will respond to current topics and issues.  
*Prerequisites: AAS in Hospitality Management or Travel and Tourism*

**HMG 4992**  
**Menu Planning and Design**

1 cl hr, 1 cr

Understanding the role of menu planning and design in historic and contemporary terms. Exploration of pricing strategies, design elements, seasonal and theme-based fare, kitchen expertise, market segmentation and customer perceptions.  
*Prerequisite: HMG 2303*

**HMG 4993**  
**Nutrition for Foodservice Professionals**

3 cl hrs, 3 cr

Relationship of food to health from the perspective of the culinary professional. Discussion of the basic elements of nutrition as it relates to menu development, role of restaurateurs and diverse cultural perspectives on American gastronomy.  
*Prerequisite: HMG 2303*

**HMG 4995**  
**Wines of France**

2 cl hr, 2 cr

This course provides an in-depth evaluation of France's viticulture and vinification. Wine-making methods, service and laws and regulations of the major wine regions of France will be studied. Students will taste and evaluate wines.

*Prerequisite: HMG 2402*

**HMG 4996**  
**Wines of Italy**

2 cl hr, 2 cr

This course provides an in-depth evaluation of Italy's viticulture and vinification. Wine-making methods, service, laws and regulations of the major wine regions of Italy will be studied. Students will taste and evaluate wines.

*Prerequisite: HMG 2402*

**HMG 4997**  
**Wines of the New World**

2 cl hr, 2 cr

This course provides an in-depth evaluation of "New World" viticulture and vinification. Wine-making methods, service, laws and regulations of the major wine regions of North America, Australia, New Zealand, Chile, Argentina and South Africa will be studied. Students will taste and evaluate wines.

*Prerequisite: HMG 2402*

**HMG 4998**  
**Responsible Beverage Service**

1 cl hr, 1 cr

Through a case study approach, this course focuses on industry standards for responsible beverage service. Provides students the opportunity for industry-recognized certification in responsible alcoholic beverage service.  
*Prerequisite: HMG 2402 or AAS degree in Travel, Tourism, or Hospitality Management*

**HMG 4999**  
**Events Management**

3 cl hrs, 3 cr

A practical application of trends in events management. Study of organizing, arranging, operating and evaluating events in the hospitality industry through events participation.  
*Prerequisite: AAS degree in Travel and Tourism or Hospitality Management*