

Major in Hotel and Restaurant Management

*Following is **one** suggested four-year degree plan. Students are encouraged to see their adviser each semester for help with program decisions and enrollment. **Some requirements may have changed because the University Core Curriculum was being revised at the time this catalog went to press. Contact a degree program adviser.***

BS with a Major in Hotel and Restaurant Management

(Career Interest: Track I – Generalist)

(Business Foundations Minor)

FRESHMAN YEAR

FALL	HOURS
ECON 1100, Principles of Microeconomics	3
ENGL 1310, College Writing I, or ENGL 1313, Computer Assisted College Writing I ³	3
PSCI 1040, American Government	3
SMHM 1420, Food Sanitation	1
SMHM 1450, Principles of Nutrition ⁹	3
SMHM 1500, Orientation to the Hospitality Industry	2
Wellness ⁹	0-3
Total	15-18

FRESHMAN YEAR

SPRING	HOURS
ECON 1110, Principles of Macroeconomics	3
ENGL 2210, World Literature I ³	3
MATH 1100, College Algebra	3
PSCI 1050, American Government ¹⁶	3
SMHM 1470, Principles of Food Preparation	3
Elective(s)	<u>2</u>
Total	17

SOPHOMORE YEAR

FALL	HOURS
ACCT 2020, Principles of Accounting	3
CHEM 1350, The Context of Chemistry ⁴	4
ENGL 2220, World Literature II ³	3
HIST 2610, United States History to 1865 ¹⁸	3
SMHM 2550, Dining Room Service and Management	<u>3</u>
Total	16

SOPHOMORE YEAR

SPRING	HOURS
ACCT 2030, Accounting Principles II	3
BCIS 2610, Introduction to Computers in Business	3
BIOL 2380, Microbiology for the Food Services ⁵	4
ENGL 2700, Technical Writing ³	3
SMHM 2800, Foundations of International Travel and Tourism	<u>3</u>
Total	16

JUNIOR YEAR

FALL	HOURS
MGMT 3820, Principles of Management ⁶	3
SMHM 3450, Presentation Techniques	3
SMHM ⁷	3
SMHM 4210, Hospitality Cost Controls	3
Visual and Performing Arts ²	<u>3</u>
Total	1

SENIOR YEAR

FALL	HOURS
FINA 3770, Finance ⁶	3
HIST 2620, United States History Since 1865 ¹⁸	3
SMHM 4750, Managing a Diverse Workforce ¹	3
SMHM 4820, Facilities Planning, Equipment, Layout and Design	3
Understanding of Ideas and Values ¹	3
Elective	<u>3</u>
Total	18

JUNIOR YEAR

SPRING	HOURS
BLAW 3430, Basic Law ⁶	3
MKTG 3650, Principles of Marketing ⁶	3
SMHM 3700, Hotel Front Office Management	3
SMHM ⁷	3
SMHM 4250, Quantity Food Production and Management	<u>3</u>
Total	15

SENIOR YEAR

SPRING	HOURS
SMHM 3500, Advanced Field Experience	6
SMHM 4730, Hotel and Restaurant Management Systems	3
Elective	<u>3</u>
Total	12

Actual degree plans may vary depending on availability of courses in a given semester.

Some courses may require prerequisites not listed in the above plan.

See Merchandising and Hospitality Management notes in supplement booklet for footnotes.

Summary of Degree Requirements:

Major (36 advanced):	48
Minor (12 advanced):	18
*Core:	
English	12
History	6
Political Science	6
Macroeconomics	3
Mathematics	3
Laboratory Science	8
Wellness (may be satisfied by degree requirements ²¹)	3
Visual and Performing Arts	3
Understanding of Ideas and Values (3 hours may be satisfied by degree requirements ¹ .)	6
Other Requirements:	23
Microeconomics	3
Accounting	6
Computers in Business	3
Oral Communications	3
Free Electives	8

***The University Core Curriculum was being revised at the time this catalog went to press. Consult a degree program adviser or the university's Web site (www.unt.edu/catsched/).**

Note:

42 hours must be advanced.
24 of the last 30 hours must be taken at UNT.

Supplemental Information for BS with a Major in Hotel and Restaurant Management (Career Interest: Track I – Generalist)**Core Requirements**

Required courses are English composition, 6 hours: ENGL 1310 or ENGL 1313, and 2700 (Note 1); world literature, 6 hours: ENGL 2210, 2220; ECON 1110; HIST 2610 and 2620; PSCI 1040 and 1050; MATH 1100 (Note 1); wellness, 3 hours: PHED 1000, DANC 1100, PSYC 2580 or SMHM 1450 (Note 2); physical and life sciences, 8 hours: CHEM 1350 and BIOL 2380 (Note 1); visual and performing arts, 3 hours (Note 2); and understanding ideas and values, 6 hours (Note 2).

(Note 1) *Students in the hotel and restaurant management program must take ENGL 2700; MATH 1100; BIOL 2380 and CHEM 1350.*

(Note 2) *See "University Core Curriculum Requirements" in the Academics section of this catalog for the lists of approved courses. The hotel and restaurant management program requires specific courses contained in parts of the University Core to satisfy degree requirements. Students should consult program advisers for a list of required courses. Students may be required to take extra courses if they fail to take these courses.*

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