

**Curriculum Guide with prerequisites**

(for students who are admitted to *The School* Fall 2009 or after)

Course availability, prerequisites and restrictions are subject to change. Please go to <http://schedule.msu.edu> for current information.

<b>Writing and Integrative Studies</b> (28 credits)	Cr	Prerequisite/Restriction
<b>All of the following:</b>		
<b>WRA 110-195H</b> Writing, Rhetoric & American Cultures (min 2.0 grade required or must take AL 201 with IAH 20X course)	4	
<b>IAH 201- 210</b> (Arts & Humanities)	4	Completion of WRA 110-195H with 2.0 grade
<b>IAH 211 -241</b> (Arts & Humanities)	4	Completion of IAH 201-210 course
<b>ISS 200 level</b> (Social, Behavioral & Economic Sciences)	4	
<b>ISS 300 level</b> Social, Behavioral & Economic Sciences)	4	Completion of ISS 200 level course
<b>ISB 200 level</b> (Biological Science)	3	Designated score on math placement
<b>ISP 200 level</b> (Physical Science)	3	Designated score on math placement
<b>ISB or ISP lab</b> (Science Lab)	2	

<b>Hospitality Business Core</b> (19-22 credits)	Cr	Prerequisite/Restriction
<b>All of the following:</b>		
*MTH 103 depending on placement	3	Depends on MSU math placement
*CSE 101 (preferred tracks SS/DD)	3	
EC 201	3	
EC 202	3	
ACC 201	3	Sophomore level
*STT 201	4	MSU math placement test of 15 or MTH 103
COM 100 or 225	3	

\* Substitutions with higher level courses may be used.

Please consult with an Academic Advisor for information on admission requirements.

<b>Hospitality Major Field</b> (37 credits)	Cr	Prerequisite
<b>All of the following</b> (with a minimum gpa average of 2.000):		
<b>HB 105</b> - Service Management Principles	2	<i>Rec. Background: HB 100</i>
<b>HB 201</b> -Hospitality Business Professional Development I	1	<i>Rec. Background: HB 100 or concurrently and Level I Internship</i>
<b>HB 237</b> - Management of Lodging Systems	3	<i>Rec. Background: HB 100 or concurrently</i>
<b>HB 265</b> - Food Management: Safety and Nutrition	3	<i>Rec. Background: HB 100 or concurrently</i>
<b>HB 267</b> - Management of Food and Beverage Systems	3	<i>Rec. Background: HB 100 or concurrently</i>
<b>HB 302</b> - Hospitality Managerial Accounting	3	ACC 201 and (CSE 101 or concurrently) and (STT 200, 201 or 315)
<b>HB 307</b> - Hospitality Human Resources (W)#	3	HB 105 and HB 201. <i>Rec. Background: HB 100 &amp; Level I Internship</i>
<b>HB 311</b> - Hospitality Finance	3	HB 302
<b>HB 337</b> - Hospitality Information Systems	3	HB 237 and CSE 101
<b>HB 349</b> - Facilities Maintenance and Systems	3	HB 237
<b>HB 375</b> - Hospitality Marketing	3	
<b>HB 401</b> - Hospitality Business Professional Development II (W)##	1	HB 307. <i>Rec. Background: Level II Internship</i>
<b>HB 447</b> - Hospitality Business Law	3	HB 265 and HB 307. Open only to Seniors or graduate students.

<b>HB 489 (3)</b> - Hospitality Business Strategy	3	HB 307 and HB 311 and HB 375. <i>Rec. Background: Level I &amp; II Internship</i>
<b>Two of the following required electives:</b> (6 credits)	Cr	<b>Prerequisite</b>
<b>HB 475</b> - Applied Hospitality Marketing in Food Service, <b>OR</b> <b>HB 476</b> – Applied Hospitality Marketing in Lodging	3	HB 267 and HB 375. Not open to students with credit in HB 476. <i>Recommend Background: HB 473</i>
<b>HB 482</b> - Advanced Hospitality Finance	3	HB 311
<b>HB 485</b> - Hospitality Food Service Operations	3	HB 345 and 345-Lab
<b>One of the following INTERNATIONAL courses:</b>		
A language, study abroad course, or other international course	3-5	Approved by the student's academic adviser
<b>EC 340</b> - Survey of International Economics	3	(EC 201 or EC 251H) and (EC 202 or EC 252H)
<b>HB 460</b> - International Lodging Development and Management	3	HB 237 and HB 311

# Level I 400-hour internship/professional work experience is required prior to enrollment in HB 307.

## Level II 400-hour internship/professional work experience is required prior to enrollment in HB 401.

<b>Hospitality Business Specialized Electives</b> (A minimum of 12 credits)	Cr	Prerequisite
<b>Any of the following:</b>		
<b>HB 100</b> - Introduction to Hospitality Business	2	
<b>HB 210</b> - Introduction to Casino Industry	3	
<b>HB 320</b> - Casino Operation and Management	3	HB 210
<b>HB 321</b> - Club Operations and Management	3	HB 105. <i>Recommend Background: HB 100</i>
<b>HB 345</b> - Quantity Food Production Systems	3	HB 265
<b>HB 345-L</b> - Quantity Food Production Systems Lab	1	HB 265 or concurrently, HB 345 co-requisite
<b>HB 346</b> - On-Site Foodservice Management	3	HB 265 and HB 267
<b>HB 347</b> - The Foodservice Distribution Channel	3	HB 265 and HB 267
<b>HB 358</b> - Hospitality Business Ownership	3	HB 237, HB 267 and (HB 307 or concurrently)
<b>HB 370</b> - Hospitality Business v-Commerce	3	HB 337
<b>HB 376</b> - Hospitality Sales Process	3	HB 375 or concurrently
<b>HB 380</b> - Meeting and Event Planning Management	3	HB 375 or concurrently
<b>HB 382</b> - Hospitality Business Real Estate Development	3	HB 311
<b>HB 405</b> - Advanced Management of Food and Beverage Systems	3	HB 267 and HB 345
<b>HB 409</b> - Introduction to Wine	3	
<b>HB 411</b> - Hospitality Beverages	3	Open only to seniors or graduate students
<b>HB 415</b> - Managing Quality in Hospitality Business	3	HB 307 and HB 375
<b>HB 451</b> - Emerging Leadership	3	HB 307. Open only to seniors.
<b>HB 458</b> - Advanced Hospitality Business Ownership	3	HB 358. Open only to seniors.
<b>HB 460</b> - International Lodging Development and Management	3	HB 237 and HB 311
<b>HB 473</b> - Hospitality Industry Research	3	HB 337
<b>HB 475</b> - Applied Hospitality Marketing in Food Service	3	HB 267 and HB 375. Not open to students with credit in HB 476. <i>Recommend Background: HB 473</i>
<b>HB 482</b> - Advanced Hospitality Finance	3	HB 311
<b>HB 485</b> - Hospitality Food Service Operations	3	HB 345 and 345-Lab
<b>HB 490</b> - Independent Study	1-3	Maximum of 6 credits in all enrollments for this course. Open only to seniors.
<b>HB 491</b> - Hospitality Business Current Topics	3	Maximum of 6 credits in all enrollments for this course. Open only to seniors.

### **ELECTIVE CREDITS REQUIRED FOR GRADUATION (variable amount)**

120 credits or 123 credits if credit for MTH 1825 was completed at Michigan State University.

To schedule an appointment with *The School of Hospitality Business Undergraduate Academic Advising team*, go to

[http://www.bus.msu.edu/shb/advising\\_program/](http://www.bus.msu.edu/shb/advising_program/) or call 517-353-9211