HOSPITALITY MGT/DIETETICS (HMD)

HMD 150  Gourmet Foods  3 Hours
An introduction to principles and aesthetics of food preparation characteristic of American and other cuisines of the world. Preparation of food and table service for different types of meal functions are involved.  
Course Fee: $75
Recent Term(s) Offered: spring 2018

HMD 151  Food Science  3 Hours (repeatable max of 3 hrs)
Introduction to the study of the basic principles of food science as they apply to food preparation. Application of principles include preparation and evaluation of food products.  
Restriction(s): Enrollment is limited to students in Family Consumer Sciences (563), Hospitality Mgt Dietetics (707) or Hospitality Mgt/Dietetics-Prep (707P)
Course Fee: $75
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; fall 2018; spring 2019; fall 2019

HMD 152  Food Service Sanitation  1 Hour
Examines the causes and prevention of foodborne illness. Identifies hazards in food service operations. The course culminates with a nationally recognized food safety and sanitation exam. 
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; fall 2018; spring 2019; fall 2019

HMD 171  Introduction to Management in the Hospitality Industry  3 Hours
Study of the evolution of the hospitality industry. Organizational systems and management career potentials are examined. Hospitality services are viewed from both consumer and business perspectives. 
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; fall 2018; spring 2019; summer 2019; fall 2019

HMD 201  Introduction to Dietetics  1 Hour
Introduction to dietetics including academic and professional preparation. 
Recent Term(s) Offered: fall 2018; fall 2019

HMD 211  Human Nutrition  3 Hours
Study of nutrients essential to human life and well-being. Nutrients are studied relative to their function in metabolism, sources in food, and relationship to health.  
Prerequisite(s): 21 hours of Foundations and Explorations Courses, or junior status
Recent Term(s) Offered: winter 2017; spring 2017; summer 2017; fall 2017; winter 2018; spring 2018; summer 2018; fall 2018; spring 2019; summer 2019; fall 2019

HMD 211 (repeatable max of 3 hrs)

HMD 251  Commercial Food Preparation  3 Hours (repeatable max of 3 hrs)
Study and application of commercial food preparation processes including selection, storage, presentation of food products, and the effective utilization of resources.  
Prerequisite(s): (FACS 151 with a minimum grade of C or CFS 151 with a minimum grade of C or HMD 151 with a minimum grade of C and (HMD 152 with a minimum grade of C or CFS 152 with a minimum grade of C or FACS 152 with a minimum grade of C)  
Restriction(s): Enrollment is limited to students in Hospitality Mgt Dietetics (707) or Hospitality Mgt/Dietetics-Prep (707P)
Course Fee: $75
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; fall 2018; fall 2019

HMD 252  Hospitality Information Technology  3 Hours
Study of computer applications in hotel, restaurant, and tourism management, and dietetics. Specific applications: spreadsheets, word-processing, reservation systems, accounting systems, and nutritional analysis.  
Restriction(s): Enrollment is limited to students in Hospitality Management (245), Hospitality Mgt Dietetics (707) or Hospitality Mgt/Dietetics-Prep (707P)
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; fall 2018; spring 2019; fall 2019

HMD 271  Tourism Planning and Development  3 Hours
Evaluation of international and domestic travel, tourism, economics, and cultural impact. Examination of tourism management, meeting planning, travel systems, food and lodging systems, and tourist attractions. Students are responsible for any field trip expenses and transportation. 
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; fall 2018; summer 2019; fall 2019

HMD 275  Restaurant & Retail Management  3 Hours
Identify and evaluate elements involved in successful concept creation and operation of a restaurant and retail. Field trips at student's expense.  
Prerequisite(s): HMD 151
Recent Term(s) Offered: spring 2017; spring 2018; spring 2019

HMD 276  Lodging Operations  3 Hours
Study of hotel and lodging operations, including analyses of the functions of revenue-generating and support departments. Students are responsible for any field trip expenses and transportation.  
Prerequisite(s): (FACS 171 with a minimum grade of C or CFS 171 with a minimum grade of C or HMD 171 with a minimum grade of C)  
Recent Term(s) Offered: fall 2017; fall 2018; fall 2019

HMD 313  Practicum in Hospitality Management  3-6 Hours (repeatable max of 6 hrs)
Supervised work experience in event management and tourism. Practicum sites must be approved by the instructor. Students are required to find their own practicum site and provide their own transportation to the site. Repeatable up to a maximum of six hours.  
Restriction(s): Students with a semester level of Academy Junior, Academy Senior or Freshman may not enroll.
Recent Term(s) Offered: spring 2017; summer 2017; fall 2017; summer 2018; summer 2019
HMD 340 Nutrition Assessment  3 Hours
Application of dietary, anthropometric and biochemical assessment methods for the determination of nutrition status. Includes utilization of the Nutrition Care Process.
Corequisite(s): HMD 361
Recent Term(s) Offered: fall 2018; fall 2019

HMD 351 Human Resource Management in the Hospitality Industry  3 Hours
Study of management and human resource systems common to the hospitality industry. Case studies, role plays, and simulations are used to examine management and human resource problems unique to hotels, restaurants, and institutions.
Prerequisite(s): (FACS 251 with a minimum grade of C or CFS 251 with a minimum grade of C or HMD 251 with a minimum grade of C)
Recent Term(s) Offered: spring 2017; summer 2017; spring 2018; summer 2018; spring 2019; summer 2019

HMD 353 Menu Planning and Purchasing  3 Hours
Study of menu development, including planning and purchasing practices. Students are responsible for any field trip expenses and transportation.
Prerequisite(s): (FACS 251 with a minimum grade of C or CFS 251 with a minimum grade of C or HMD 251 with a minimum grade of C)
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; spring 2019

HMD 360 Advanced Nutrition  3 Hours
An in-depth examination of the biochemical and physiological functions of nutrients and their relationships to health and disease. The digestion, absorption, transport, and excretion of nutrients are discussed. Includes the regulation and integration of metabolic pathways.
Prerequisite(s): HMD 211 and BIOL 131 and (CHEM 107 or CHEM 109)
Recent Term(s) Offered: spring 2017; spring 2018; spring 2019

HMD 361 Life Stage Nutrition  3 Hours
Study of nutritional requirements of individuals throughout the life cycle. Students are responsible for any field experience expenses and transportation.
Prerequisite(s): HMD 211 and BIOL 131 and (CHEM 105 or CHEM 109)
Corequisite(s): HMD 340
Recent Term(s) Offered: fall 2017; fall 2018; fall 2019

HMD 362 Medical Nutrition Therapy I  4 Hours
Study of the scientific principles of human nutrition in relation to health and disease. Emphasis is placed on nutritional assessment and planning of nutrition intervention strategies for specific disease conditions.
Prerequisite(s): HMD 361 and (CHEM 304 or CHEM 109)
Recent Term(s) Offered: spring 2017; spring 2018; spring 2019

HMD 364 Sports Nutrition  3 Hours
Includes determination of optimum carbohydrate, protein, fat, vitamins, minerals, and fluid intake of athletes for health and performance; evaluation of supplements and nutrition information for athletes. For those interested in working with athletes and their diets.
Prerequisite(s): (FACS 111 or HMD 111 or CFS 111 or CFSC 111C or FACS 111C or HMD 211 or HMDT 111C)
Recent Term(s) Offered: spring 2017; summer 2017; summer 2018; summer 2019

HMD 367 Nutrition in Aging  3 Hours
Explores the nutritional requirements of individuals throughout the aging process. Students are responsible for any field trip expenses and transportation. Note: Permission of instructor may be required may be required.
Prerequisite(s): (FACS 111C with a minimum grade of C or FACS 111 with a minimum grade of C or HMD 111 with a minimum grade of C or CFSC 111C with a minimum grade of C or HMD 211 with a minimum grade of C)
Recent Term(s) Offered: spring 2017; spring 2018

HMD 368 Dietary and Herbal Supplements  3 Hours
Current topics related to dietary supplements. Regulatory guidelines and issues related to production, marketing, safety, and efficacy are addressed.
Prerequisite(s): (FACS 111 with a minimum grade of C or HMD 111 with a minimum grade of C or CFSC 111C with a minimum grade of C or CFSC 111C with a minimum grade of C)
Recent Term(s) Offered: spring 2017; fall 2017

HMD 373 Hospitality and Tourism Marketing  3 Hours
Examines the scope and implementation of specialized marketing activities across a range of organizations in the hospitality and tourism industry.
Prerequisite(s): (FACS 271 with a minimum grade of C or FACS 271 with a minimum grade of C or HMD 271 with a minimum grade of C)
Recent Term(s) Offered: fall 2017; fall 2018; fall 2019

HMD 375 Meeting and Convention Management  3 Hours
Examines planning and management of conventions, meetings, trade shows and exhibitions. Students are responsible for any field experience expenses and transportation.
Restriction(s): Students with a semester level of Academy Junior, Academy Senior or Freshman may not enroll.
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; fall 2018; spring 2019

HMD 378 Legal Environment of Hospitality and Tourism  3 Hours
Study of legal aspects of hospitality and tourism operations including legal relationships with guests and other patrons, food and beverage liability, employment, negligence and contracts.
Prerequisite(s): HMD 271
Restriction(s): Students with a semester level of Academy Junior, Academy Senior, Freshman or Sophomore may not enroll.
Recent Term(s) Offered: fall 2017; fall 2018; fall 2019
HMD 410  Internship in Hospitality Management   3-6 Hours (repeatable max of 6 hrs)
Supervised work experience in hospitality management and tourism. Internship sites must be approved by the instructor. Students are required to find their own internship site and provide their own transportation to the site. Repeatable up to a maximum of six hours.
Restriction(s): Students with a semester level of Academy Junior, Academy Senior, Freshman or Sophomore may not enroll.
Recent Term(s) Offered: spring 2017; summer 2017; fall 2017; summer 2018; spring 2019; summer 2019

HMD 452  Quality and Service Management in the Hospitality Industry   3 Hours
In-depth investigation of management theories, leadership, and incorporating quality-service principles. Students are responsible for any field experience expenses and transportation.
Prerequisite(s): HMD 251
Recent Term(s) Offered: fall 2017; fall 2018; spring 2019; fall 2019

HMD 459  Senior Seminar in Hospitality Management and Dietetics   1 Hour
Course focuses on professional career development. Students are responsible for any field experience expenses and transportation.
Restriction(s): Students with a semester level of Academy Junior, Academy Senior, Freshman, Junior or Sophomore may not enroll.

Enrollment is limited to students in Hospitality Mgt Dietetics (707) or Hospitality Mgt/Dietetics-Prep (707P)
Recent Term(s) Offered: spring 2017; fall 2017; spring 2018; fall 2018; fall 2019

HMD 461  Application of Nutrition Theory and Research   3 Hours
Provides the student with evidence-based research knowledge and skills in dietetic practice.
Restriction(s): Students with a semester level of Academy Junior, Academy Senior, Freshman, Junior or Sophomore may not enroll.

Enrollment is limited to students in Hospitality Mgt Dietetics (707) or Hospitality Mgt/Dietetics-Prep (707P)
Recent Term(s) Offered: spring 2017; spring 2018; spring 2019

HMD 462  Medical Nutrition Therapy II   4 Hours
Continued study of the analysis of the scientific principles of human nutrition in relation to health and disease. Emphasis is placed on intervention strategies for specific disease conditions and disorders. Includes laws, regulations and standards related to dietetic practice.
Prerequisite(s): (FACS 362 or HMD 362)
Recent Term(s) Offered: fall 2017; fall 2018; fall 2019

HMD 464  Practicum in Dietetics   3 Hours
Supervised dietetics-related field experience. Practicum sites must be approved by the instructor. Students are responsible for field experience expenses and transportation.
Prerequisite(s): HMD 362
Recent Term(s) Offered: summer 2017; summer 2018; summer 2019

HMD 465  Community Nutrition   3 Hours
Review of community resources, delivery of nutrition education, and counseling in diverse populations. Students are responsible for any field experience expenses and transportation.
Prerequisite(s): HMD 361
Restriction(s): Students with a semester level of Academy Junior, Academy Senior, Freshman, Junior or Sophomore may not enroll.
Recent Term(s) Offered: fall 2017; fall 2018; fall 2019

HMD 470  Advanced Lodging Management   3 Hours
Study of ethical decision making, risk management, preparation and analysis of financial information, feasibility studies and trends in the lodging industry.
Prerequisite(s): (FACS 276 with a minimum grade of C or CFS 276 with a minimum grade of C or HMD 276 with a minimum grade of C)
Recent Term(s) Offered: spring 2017; spring 2018; fall 2019

HMD 471  Food Service Operations Management   3 Hours
Study and application of principles of food service operations. Students are responsible for any field trip expenses and transportation.
Prerequisite(s): HMD 251
Restriction(s): Students with a semester level of Academy Junior, Academy Senior, Freshman, Junior or Sophomore may not enroll.
Recent Term(s) Offered: winter 2017; fall 2017; fall 2018; fall 2019

HMD 472  Strategic Management in the Hospitality Industry   3 Hours
Identification of problems, solutions, and the implementation of effective business and corporate strategies. Students are responsible for any field experience expenses and transportation.
Prerequisite(s): HMD 373
Restriction(s): Enrollment limited to students with a semester level of Post-Baccalaureate-Degree Seek or Senior.
Recent Term(s) Offered: spring 2017; spring 2018; spring 2019

HMD 473  Beverage Management   3 Hours
Management of beverage operations, including alcoholic and non-alcoholic beverages; risk-liability management; staff training and responsible customer service; beverage pricing and cost control, and food and beverage pairings. Field trips/travel at student’s expense. Note: Permission of instructor may be required and must be 21 years of age with valid ID.
Prerequisite(s): HMD 251 and HMD 275
Recent Term(s) Offered: None

HMD 475  Advanced Hospitality Event Planning   3 Hours
Identification of various elements involved in successful planning of hospitality events. Students will learn how to design, plan, and evaluate professional events. An event planning project will be required for successful completion of the course. Field trips at student’s expense.
Restriction(s): Students with a semester level of Academy Junior, Academy Senior or Freshman may not enroll.
Recent Term(s) Offered: fall 2018; fall 2019

HMD 476  Global Cuisine   3 Hours
Exploration of cuisines, customs, and culture from regions of the world. Experiential exploration of food and culture taught in a travel and cooking learning environment. The laboratory component includes preparation of a variety of international recipes. Regions vary per term. Field trips/travel at student’s expense.
Recent Term(s) Offered: winter 2019