

Ferris State University - College of Business

BACHELOR OF SCIENCE DEGREE - HOTEL MANAGEMENT with an AAS in RESTAURANT & FOOD INDUSTRY MANAGEMENT - 122/123 Credits

NAME: _____

ID #: _____

Required	Course Title - Prerequisites Shown in Brackets ()	Crs	Gr
COMMUNICATION COMPETENCE - 12 Credits Required			
COMM	Select one of the following: COMM 105 or COMM 121	3	
ENGL	150 English I (ENGL 074 or a min. score of 14 on ACT or 370 on SAT)	3	
ENGL	250 English II (ENGL 150 with grade of C- or better)	3	
ENGL	325 Advanced Business Writing (ENGL 250 or 211)	3	
SCIENTIFIC UNDERSTANDING - 7/8 Credits Required			
Consult the Ferris website: www.ferris.edu/htmls/academics/gened/scicourses.html for approved courses.			
	Science Course w/ Lab	4	
	Science Course	3/4	
QUANTITATIVE SKILLS - 3 Credits Required			
MATH	115 Intermediate Algebra (MATH 110)	3	
	Note: If Math ACT is 24 or higher, substitute gen ed		
CULTURAL ENRICHMENT - 9 Credits Required *			
Consult the Ferris website: www.ferris.edu/htmls/academics/gened/cultcourses.html for approved courses.			
	Cultural Enrichment Elective	3	
	Cultural Enrichment Elective	3	
	Cultural Enrichment Elective (200-level or above)	3	
SOCIAL AWARENESS - 9 Credits Required *			
Consult the Ferris website: www.ferris.edu/htmls/academics/gened/soccourses.html for approved courses.			
(SIX COURSES OF SOCIAL AWARENESS CATEGORY SATISFIED WITH RELATED COURSE REQUIREMENTS)			
	Social Awareness Elective	3	
GENERAL EDUCATION ELECTIVES - 6 Credits Required*			
Consult the Ferris website: www.ferris.edu/htmls/academics/gened/gened.html for approved courses.			
	General Education Elective	3	
	General Education Elective	3	
RELATED COURSES - 6 Credits Required			
ECON	221 Principles of Macroeconomics (MATH 110 with C- or better or ACT 19)	3	
ECON	222 Principles of Microeconomics (ECON 221)	3	
* Global Consciousness and Race, Ethnicity and Gender requirements must be met through Cultural Enrichment, Social Awareness or General Education			
NOTE: A 2.00 cumulative GPA is required in the major, concentration, business core & overall for completion of the degree.			
NOTICE REGARDING WITHDRAWAL, RE-ADMISSION AND INTERRUPTION OF STUDIES			
Students who return to the university after interrupted enrollment (not including summer) must normally meet the requirements of the curriculum which are in effect at the time of their return, not the requirements in effect when they were originally admitted.			
Advising Notes:	FSUS 100 requirement satisfied by: _____		
	Global Consciousness requirement satisfied by: _____		
	Race, Ethnicity, Gender requirement satisfied by: _____		

Required	Course Title - Prerequisites Shown in Brackets ()	Crs	Gr
BUSINESS CORE - 30 Credits Required			
ACCT	201 Principles of Accounting I (MATH 110 w/ C- or ACT 19)	3	
ACCT	202 Principles of Accounting II (ACCT 201 w/ C- or better)	3	
BLAW	321 Contracts and Sales	3	
BUSN	499 Integ. Experience (FINC 322, MGMT 370, MKTG 321, SR Status)	3	
FINC	322 Financial Management (ACCT 202, MATH 115)		
ISYS	321 Business Information Systems (ACCT 201, MKTG 321, MGMT 301)		
MGMT	301 Applied Management		
MGMT	370 Quality/Operations Management (SO Status or Instr. Perm.)	3	
MKTG	321 Principles of Marketing (SO Status)	3	
STQM	260 Intro to Statistics (MATH 115 or ACT 24)	3	
HOTEL MANAGEMENT MAJOR - 28 Credits Required			
RFIM	101 Orientation to Hospitality Industry	1	
RFIM	113 Sanitation and Safety	3	
RFIM	115 Food and Labor Cost Control System	3	
RFIM	207 Beverage Management (Select Majors Only)	3	
RFIM	211 Purchasing: Hospitality Industry	3	
RFIM	227 Industry Management (RFIM 113)	3	
RFIM	292 Restaurant & Food Industry Internship (Departmental Approval)	3	
MGMT	373 Human Resource Management (JR Status or Instructor Approval)	3	
HOMT	392 Hotel Management Internship (Departmental Approval)	3	
HOMT	499 Hospitality Policies and Issues (JR Status)	3	
	Directed Business Elective (Departmental Approval)	3	
MAJOR ELECTIVE COURSES - 18 Credits Required			
RESTAURANT & FOOD INDUSTRY ELECTIVE COURSES - Choose Three Below			
RFIM	111 Principles of Food Science	3	
RFIM	114 Menu Planning/Nutrition	3	
RFIM	127 Principles of Cooking and Baking	3	
RFIM	214 Design/Layout of Foodservice Facilities	3	
RFIM	226 World Cuisines	3	
RFIM	229 Dining Room Service Management	3	
HOTEL MANAGEMENT ELECTIVE COURSES - Choose Three Below			
HOMT	301 Property and Facilities Management	3	
HOMT	305 Convention and Meeting Sales	3	
HOMT	403 Hospitality Law (Select Majors Only)	3	
HOMT	404 Front Office Procedures/Accounting	3	
HOMT	405 Resort and Recreation Management/Tourism	3	
Updated Summer 2008			

Hotel Management w/ AAS in Restaurant & Food Industry Management Suggested Schedule

FIRST YEAR

Fall Semester			Crs
COMM		Choice 105 or 121	3
ENGL	150		3
RFIM	101		1
RFIM	113		3
RFIM	115		3
TOTAL			13

Spring Semester			Crs
MATH	115		3
Social Awareness Elective			3
Scientific Understanding Elective w/Lab			4
Cultural Enrichment Elective			3
Concentration Requirement			3
TOTAL			16

SECOND YEAR

Fall Semester			Crs
ACCT	201		3
ECON	221		3
RFIM	207		3
RFIM	211		3
Scientific Understanding Elective			3/4
TOTAL			15/16

Spring Semester			Crs
ACCT	202		3
ENGL	250		3
ECON	222		3
Cultural Enrichment Elective			3
Concentration Requirement			3
TOTAL			15

Summer Semester			Crs
RFIM	292		3
TOTAL			3

THIRD YEAR

Fall Semester			Crs
MGMT	301		3
MKTG	321		3
RFIM	227		3
STQM	260		3
Concentration Requirement			3
TOTAL			15

Spring Semester			Crs
MGMT	370		3
FINC	322		3
MGMT	373		3
Gen Ed Elective			3
Concentration Requirement			3
TOTAL			15

Summer Semester			Crs
HOMT	392		3
TOTAL			3

FOURTH YEAR

Fall Semester			Crs
ISYS	321		3
BLAW	321		3
ENGL	325		3
Concentration Requirement			3
Directed Business Elective			3
TOTAL			15

Spring Semester			Crs
HOMT	499		3
BUSN	499		3
Gen Ed Elective			3
Cultural Enrichment Elective (200 level +)			3
Concentration Requirement			3
TOTAL			15