

MAJOR IN HOSPITALITY AND EVENT MANAGEMENT

The Hospitality and Event Management major combines courses in food service, lodging, event planning, entertainment, and entrepreneurship to give students a strong skill set for entry management positions in hospitality professions. Elective credits allow students to take courses in areas of interest to enhance their education. The curriculum strongly emphasizes management and leadership skills required for success in the hospitality industry.

The hospitality industry is the second largest employer in Colorado and the United States. The Hospitality and Event Management program maintains strong ties with the food service, lodging, and event planning industries locally, statewide, and nationally to connect graduates with a wide variety of employment opportunities in the expanding commercial and non-commercial segments of the hospitality management industry. The department oversees practicum experiences and internships in the industry and aids in job placement upon graduation. Participation in the experiential learning laboratory, The Aspen Grille, a student-run campus restaurant, is required and internship and practicum opportunities are highly recommended to enhance practical training and development.

Learning Outcomes

Students will demonstrate:

1. A conceptual understanding and systems approach to the business of hospitality management.
2. The ability to make logical decisions by organizing, analyzing, and interpreting information and formulating rational solutions in a hospitality business environment.

3. The knowledge and skills to successfully manage a hospitality operation, including allocating resources such as time, labor, and material inputs to achieve customer satisfaction.
4. An understanding of the managerial functions of planning, organizing, directing, staffing, controlling, and budgeting in various hospitality environments.
5. The behaviors of effective, ethical leaders by demonstrating the fundamental principles of leadership in a hospitality business environment.

Potential Occupations

The hospitality industry encompasses careers in restaurants, hotels, resorts, spas, event venues, catering, breweries and wineries, bed and breakfast inns, ski areas, business and industry dining venues, hospitals, correctional facilities, and military facilities in the United States and around the world.

Examples of career positions include but are not limited to restaurant managers, caterers, event planners, wedding planners, banquet managers, hotel sales and marketing, hotel guest operations, hospitality real estate acquisition, hotel managers, food writing and media, brewery hospitality operations, commercial wine and liquor sales, chefs, purchasing agents, conference coordinators, guest service agents, tourist attraction managers, spa operations managers, housekeeping managers, timeshare sales and marketing, bed and breakfast owner/managers, travel agents, school food service managers, hospitality food and equipment sales representatives, health inspectors, hospital food service managers, food importers, and country club managers.

Learn more about the Hospitality and Event Management major on the Department of Food Science and Human Nutrition website.

Requirements

Effective Fall 2023

Freshman

		AUCC	Credits
CO 150	College Composition (GT-CO2)	1A	3
ECON 202	Principles of Microeconomics (GT-SS1)	3C	3
FSHN 150	Survey of Human Nutrition		3
MATH 101	Math in the Social Sciences (GT-MA1)	1B	3
MATH 117	College Algebra in Context I (GT-MA1)	1B	1
NRRT 270	Principles of Natural Resource Tourism		3
RRM 101	Hospitality Industry		3
Select one group from the following:			4
Group A:			
BZ 110	Principles of Animal Biology (GT-SC2)	3A	
BZ 111	Animal Biology Laboratory (GT-SC1)	3A	
Group B:			
BZ 120	Principles of Plant Biology (GT-SC1)	3A	
Select one course from the following:			3
PSY 100	General Psychology (GT-SS3)	3C	
SOC 100	Introduction to Sociology (GT-SS3)	3C	
Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)		1C	3

Total Credits

29

Sophomore

ACT 205	Fundamentals of Accounting		3
BUS 205	Legal and Ethical Issues in Business		3
ECON 204	Principles of Macroeconomics (GT-SS1)	3C	3
RRM 200	Hotel Operations		3
RRM 310	Food Service Systems-Operations		3
RRM 340	Restaurant Operations		5
SPCM 200	Public Speaking		3
Select one course from the following:			3-4
CHEM 103	Chemistry in Context (GT-SC2)	3A	
CHEM 107	Fundamentals of Chemistry (GT-SC2)	3A	
Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)			3B
Elective			1-2

Total Credits	30-32
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Junior

FSHN 300	Food Principles and Applications		3
MGT 305	Fundamentals of Management		3
MGT 310 or RRM 312	Human Resource Management Hospitality Human Resource Management		3
MKT 305	Fundamentals of Marketing		3
RRM 311	Food Service Systems-Production and Purchasing		3
RRM 330	Alcohol Beverage Control and Management		2
RRM 345	Food, Beverage, and Labor Cost Control	4A,4B	3
Select one course from the following:			3
JTC 300	Strategic Writing and Communication (GT-C03)	2	
LB 300	Specialized Professional Writing	2	
Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)			3B
Historical Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives)			3D

Total Credits	29
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Senior

FIN 305	Fundamentals of Finance		3
RRM 400	Food and Society	4B	3
RRM 410	Food Safety Management		2
RRM 492	Seminar on Hospitality and Event Management	4C	3
Electives ^{1,2}			20

Total Credits	31
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Program Total Credits:	120
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¹ Select enough elective credits to bring the program total to 120, of which a minimum of 42 credits must be upper-division (300- to 400-level).

² Hospitality students have an option to complete a work practicum (RRM 386), management internship (RRM 487) or both for elective credits.

Major Completion Map

Freshman

Semester 1		Critical	Recommended	AUCC	Credits
CO 150	College Composition (GT-CO2)	X		1A	3
FSHN 150	Survey of Human Nutrition	X			3
MATH 101	Math in the Social Sciences (GT-MA1)	X		1B	3
MATH 117	College Algebra in Context I (GT-MA1)	X		1B	1
NRRT 270	Principles of Natural Resource Tourism	X			3
RRM 101	Hospitality Industry	X			3

Total Credits **16**

Semester 2		Critical	Recommended	AUCC	Credits
ECON 202	Principles of Microeconomics (GT-SS1)	X		3C	3
Select one group from the following:		X			4
Group A:					
BZ 110	Principles of Animal Biology (GT-SC2)			3A	
BZ 111	Animal Biology Laboratory (GT-SC1)			3A	
Group B:					
BZ 120	Principles of Plant Biology (GT-SC1)			3A	
Select one course from the following:		X			3
PSY 100	General Psychology (GT-SS3)			3C	
SOC 100	Introduction to Sociology (GT-SS3)			3C	
Diversity, Equity, and Inclusion (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion)			X	1C	3

Total Credits **13**

Sophomore

Semester 3		Critical	Recommended	AUCC	Credits
ECON 204	Principles of Macroeconomics (GT-SS1)	X		3C	3
RRM 200	Hotel Operations	X			3
RRM 340	Restaurant Operations	X			5
Select one course from the following:		X			3-4
CHEM 103	Chemistry in Context (GT-SC2)			3A	
CHEM 107	Fundamentals of Chemistry (GT-SC2)			3A	

Total Credits **14-15**

Semester 4		Critical	Recommended	AUCC	Credits
ACT 205	Fundamentals of Accounting	X			3
BUS 205	Legal and Ethical Issues in Business	X			3
RRM 310	Food Service Systems-Operations	X			3
SPCM 200	Public Speaking	X			3
Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)			X	3B	3
Elective			X		1-2

Total Credits **16-17**

Junior

Semester 5		Critical	Recommended	AUCC	Credits
FSHN 300	Food Principles and Applications	X			3
RRM 311	Food Service Systems-Production and Purchasing	X			3
RRM 330	Alcohol Beverage Control and Management	X			2
RRM 345	Food, Beverage, and Labor Cost Control	X		4A,4B	3
Arts and Humanities (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities)			X	3B	3

Total Credits **14**

Semester 6		Critical	Recommended	AUCC	Credits
MGT 305	Fundamentals of Management	X			3
MKT 305	Fundamentals of Marketing	X			3
Select one course from the following:		X			3
JTC 300	Strategic Writing and Communication (GT-CO3)			2	
LB 300	Specialized Professional Writing			2	
Select one course from the following:		X			3
MGT 310	Human Resource Management				
RRM 312	Hospitality Human Resource Management				
Historical Perspectives (http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives)			X	3D	3
Total Credits					15
Senior					
Semester 7		Critical	Recommended	AUCC	Credits
RRM 400	Food and Society	X		4B	3
RRM 410	Food Safety Management	X			2
Electives			X		10
Total Credits					15
Semester 8		Critical	Recommended	AUCC	Credits
FIN 305	Fundamentals of Finance	X			3
RRM 492	Seminar on Hospitality and Event Management	X		4C	3
Electives			X		10
The benchmark courses for the 8th semester are the remaining courses in the entire program of study.		X			
Total Credits					16
Program Total Credits:					120