

# MAJOR IN HOSPITALITY AND EVENT MANAGEMENT

## 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
<b>Total Credits</b>					<b>16</b>

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 ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#diversity-equity-inclusion</a> )			X	1C	3
<b>Total Credits</b>					<b>13</b>

### 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	
<b>Total Credits</b>					<b>14-15</b>

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 ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )			X	3B	3
Elective			X		1-2
<b>Total Credits</b>					<b>16-17</b>

### 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

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RRM 330	Alcohol Beverage Control and Management	X			2
RRM 345	Food, Beverage, and Labor Cost Control	X		4A,4B	3
Arts and Humanities ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#arts-humanities</a> )			X	3B	3
<b>Total Credits</b>					<b>14</b>
<b>Semester 6</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
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 ( <a href="http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives">http://catalog.colostate.edu/general-catalog/all-university-core-curriculum/aucc/#historical-perspectives</a> )			X	3D	3
<b>Total Credits</b>					<b>15</b>
<b>Senior</b>					
<b>Semester 7</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
RRM 400	Food and Society	X		4B	3
RRM 410	Food Safety Management	X			2
Electives			X		10
<b>Total Credits</b>					<b>15</b>
<b>Semester 8</b>		<b>Critical</b>	<b>Recommended</b>	<b>AUCC</b>	<b>Credits</b>
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			
<b>Total Credits</b>					<b>16</b>
<b>Program Total Credits:</b>					<b>120</b>