

CULINARY ARTS (HAMG)

HAMG 1319 Computers in Hospitality 3 Credits (3 Lec, 1 Lab)

This is an introduction to the use of computers and their relationship as an information system to the hospitality industry. This course includes an overview of industry-specific software.

Course Type: Technical

HAMG 1321 Introduction to Hospitality Industry 3 Credits (3 Lec, 0 Lab)

This course is an exploration of the elements and career opportunities within the multiple segments of the hospitality industry.

Prerequisite(s): CHEF 1205 Reading level 2, Writing level 2

Course Type: Technical

HAMG 1340 Hospitality Legal Issues 3 Credits (3 Lec, 0 Lab)

This is a course in legal and regulatory requirements that impact the hospitality industry. Topics include Occupational Safety and Health Administration (OSHA), labor regulations, tax laws, tip reporting, franchise regulations, and product liability laws.

Course Type: Technical

HAMG 2305 Hospitality Management and Leadership 3 Credits (3 Lec, 0 Lab)

This course is an overview of management and leadership in the hospitality industry with an emphasis on management philosophy, policy formulation, communications, motivation, and team building.

Prerequisite(s): CHEF 1205 Reading level 2, Writing level 2

Course Type: Technical