

HEMA - HOSP EVENT MGMT - AS (HEMA)

*Course Fees are Per Credit Hour

HEMA 123. Field Experience I. (3 Credits)

A minimum of 150 hours supervised field / practical experience in a hospitality entity approved by the professor of record/coordinator puts student's classroom knowledge to practical use. Students are supervised jointly by director on the job and by the professor of record. It provides a balance between theory and practice, allowing the student to experience various facets of the industry that are not always available in the classroom. This experience provides the opportunity to clarify career goals, assess strengths and weaknesses, and obtain, develop and practice skills necessary for future success. This experience is also crucial to job placement.

Course Fees: \$60

HEMA 133. Field Experience II. (3 Credits)

This second field experience requires a minimum of 200 hours supervised field / practical experience in a hospitality entity approved by the professor of record/coordinator puts student's classroom knowledge to practical use. Students are supervised jointly by director on the job and by the professor of record. It provides a balance between theory and practice, allowing the student to experience various facets of the industry that are not always available in the classroom and or lead to permanent employment. This experience provides the opportunity to clarify career goals, assess strengths and weaknesses, and obtain, develop and practice skills necessary for future success. This experience is also crucial to job placement. Prerequisite: HEMA 123.

Course Fees: \$60

HEMA 181. Special Topics in Hospitality Management. (3 Credits)

These courses provide specialized instruction in various areas related to hospitality services management. Emphasis is placed on meeting students' needs.

Course Fees: \$60

HEMA 207. Career Preparation. (1 Credit)

Students will learn how to identify potential job opportunities and be workforce ready through building effective résumés, writing cover letters, and participating in mock interviews.

Course Fees: \$60

HEMA 232. Event Logistics & Entertainment. (3 Credits)

This course is designed to give students an introduction to event planning, management and design as well as planning fundraisers, festivals, meetings, and other events.

Course Fees: \$60

HEMA 240. Housekeeping Administration. (3 Credits)

This course introduces students to housekeeping functions in the hospitality industry and discusses the management of the housekeeping department, including staffing, work scheduling, and duties of the executive housekeeper. Emphasis is on the training of housekeepers and assistants including the operations of in-house laundries. Upon completion, students will understand the management of housekeeping functions in the hospitality industry.

Course Fees: \$60

HEMA 241. Restaurant Service Management. (3 Credits)

This course is designed to introduce students to planning, organization, control, and evaluation of restaurant operations. Topics covered will be food and beverage service, menu planning, restaurant layout and design, marketing and sales promotions, food costs and menu pricing strategies. Upon completion, students will be able to apply the learned techniques.

Course Fees: \$60

HEMA 251. Front Office Management. (3 Credits)

This course introduces students to the lodging industry, general principles of hotel organization, front office operations and management. It discusses the individual stages of the guest cycle, guest services, communication, front office accounting and the night audit. Upon completion, students will be able to identify front office functions in hotel management.

Course Fees: \$60

HEMA 281. Special Topics in Hospitality Management. (3 Credits)

These courses provide specialized instruction in various areas related to hospitality services management. Emphasis is placed on meeting students' needs.

Course Fees: \$60