

Hospitality Administration (HA)

Courses

HA A105 Introduction to Hospitality Administration 3 Credits

Introduces the basic principles of management, professionalism, customer service, and operations in hospitality administration. Presents the background and historical development of the hospitality industry and its relevant areas. Employment opportunities and trends in each area are discussed.

HA A201 Advanced Hospitality Administration 3 Credits

Provides an overview of the hospitality and tourism industry, emphasizing its growth and development, industry segments, trends, leadership development, and current concerns.

HA A205 Front Desk Operations 3 Credits

Introduces hospitality front desk procedures, including guest reception, night audit, bell desk, reservation systems, concierge service, valet services, and guest security.

HA A210 Hotel Facilities and Operations 3 Credits

Examines employee supervision in hotel facility departments, maintenance of the physical plant, environmental sustainability practices, housekeeping, facilities management, and engineering.

HA A295 Hospitality Administration Internship 3 Credits

Provides supervised workplace training in approved hospitality operations. Integrates knowledge and skills through work designed to meet students' individual competency needs and career objectives. Requires minimum of 225 hours at worksite plus 15 hours of consultation with faculty coordinator.

Registration Restrictions: Prior completion of 6 credits in the HA subject, and admission to the Occupational Endorsement Certificate in Hospitality or declaration of the Minor in Hospitality Administration.

HA A310 Hospitality Financial Management 3 Credits

Examines hospitality accounting principles and practices pursuant to the industry's uniform system of accounts.

Registration Restrictions: Must have cumulative GPA of 2.5, be a declared HA major, have completed Tier 1 GERs, and have upper-division standing.

Prerequisites: ACCT A201 with a minimum grade of C and ACCT A202 with a minimum grade of C and BA A300 with a minimum grade of C and BA A343 with a minimum grade of C and BA A361 with a minimum grade of C and CA A201 with a minimum grade of C and CA A224 with a minimum grade of C and CA A225 with a minimum grade of C and STAT A200 with a minimum grade of C.

HA A405 Hospitality Leadership and Ethics 3 Credits

Examines skills necessary to lead and manage hospitality organizations in ethically, economically, environmentally, and socially sustainable ways. Includes analysis of organizational work environments, critical situations, problem solving and critical decision making.

HA A410 Hospitality Marketing 3 Credits

Examines objectives and strategies related to marketing, consumer demands, marketing planning, and selling methodologies for the hospitality industry.

HA A495 Hospitality Administration Internship 6 Credits

Application of theoretical concepts and principles in the hospitality management industry. Emphasizes professional competency in customer service, human resource management, operations management, food and beverage cost control, marketing, leadership and ethics. Requires 560 hours at worksite plus 40 hours of seminar instruction and project work.

Registration Restrictions: Must have cumulative GPA of 2.5, be a declared HA major, have completed Tier 1 GERs, and have upper-division standing.

Prerequisites: ACCT A201 with a minimum grade of C and ACCT A202 with a minimum grade of C and BA A300 with a minimum grade of C and BA A343 with a minimum grade of C and BA A361 with a minimum grade of C and CA A201 with a minimum grade of C and CA A224 with a minimum grade of C and CA A225 with a minimum grade of C and HA A201 with a minimum grade of C and HA A205 with a minimum grade of C and HA A210 with a minimum grade of C and HA A310 with a minimum grade of C and HA A405 with a minimum grade of C and HA A410 with a minimum grade of C and STAT A200 with a minimum grade of C.

Attributes: UAA Integrative Capstone GER.