



## MEMORANDUM

---

TO: Curriculum Committee

FROM: Jack Kirby

DATE: November 30, 2012

SUBJECT: Curriculum Proposal #12-13-20, REVISION #1  
Final Senate Approval 12/11/2012

I recommend approval of the attached Revision #1 of Curriculum Proposal #12-13-20 from the School of Business.

This proposal reduces the hours for a BS in Business Administration with a concentration in Hospitality Management with specializations in Culinary Arts, Pastry and Baking Arts, and Resort and Hotel Management from 128 to 120 hours. Business Core classes have been incorporated to fulfill General Studies and free electives have been eliminated.

c: Dr. Christina Lavorata  
Dr. Richard Harvey  
Dr. Tim Oxley  
Ms. Evie Brantmayer



---

## MEMORANDUM

---

TO: Curriculum Committee

FROM: Jack Kirby

DATE: November 6, 2012

SUBJECT: Curriculum Proposal #12-13-20

I recommend approval of the attached Curriculum Proposal #12-13-20 from the School of Business.

This proposal reduces the hours for a BS in Business Administration with a concentration in Hospitality Management with specializations in Culinary Arts, Pastry and Baking Arts, and Resort and Hotel Management from 128 to 120 hours. Business Core classes have been incorporated to fulfill General Studies and free electives have been eliminated.

c: Dr. Christina Lavorata  
Dr. Richard Harvey  
Dr. Tim Oxley  
Ms. Evie Brantmayer

**THIS "SHORT" FORM IS FOR LIMITED USE TO FACILITATE TRANSITION TO THE 120 HOUR BACHELOR DEGREE REQUIREMENT OR 60 HOUR ASSOCIATE DEGREE REQUIREMENT. IT WILL ONLY BE AVAILABLE FOR USE DURING ACADEMIC YEAR 2012-2013.**

**ABBREVIATED CURRICULUM PROPOSAL FORM**

**NOTE:** Submit one hard copy and an electronic copy to the Associate Provost **AT LEAST ONE WEEK PRIOR** to the Curriculum Committee meeting when your proposal is to be reviewed.

Proposal Number: 12-13-20

School/Department/Program: School of Business – Hospitality Management

Preparer/Contact Person: Dr. Timothy Oxley

Telephone Extension: 4183

Date Originally Submitted: 11/06/2012

Revision (Indicate date and label it Revision #1, #2, etc.): 11/28/2012, REVISION #1

Implementation Date Requested: Fall 2013

**PROPOSAL.** Write a brief abstract, not exceeding 100 words, which describes the overall content of the proposal.

This proposal reduces the total hours needed for a B. S. in Business Administration degree with a concentration in *Hospitality Management with specializations in Culinary Arts, Pastry and Baking Arts, and Resort and Hotel Management* from 128 hours to 120 hours beginning Fall 2013. The effect of the proposed changes includes the incorporation of courses from the Business Core to satisfy select attributes of the General Studies curriculum, and the elimination of free elective hours.

Deletion of course(s) or credit(s) from program(s)

Total hours None deleted.

Addition of existing course(s) or credit(s) to program(s)

Total hours None added.

**Significant course revisions and/or addition of new courses require the completion of the full, unabridged curriculum proposal which can be found in the Forms Repository.**

**Bachelor of Science in Business Administration**  
**Hospitality Management/Culinary Specialization**

<b>Current Program</b>	<b>128 SEM. HRS.</b>
------------------------	----------------------

AAS Food Service Management (Culinary Specialization)	60 SEM. HRS.
Business Core	33 SEM. HRS.
Hospitality Curriculum (see below)	6 SEM. HRS.
General Studies Requirements	26 SEM. HRS.
Free Electives	3 SEM. HRS.

---

AAS FOOD SERVICE MANAGEMENT (Culinary Specialization)	60 SEM. HRS.
ENGL 1104 WRITTEN ENGLISH I	3
ENGL 1108 WRITTEN ENGLISH II	3
-OR	
ENGL1109 TECHNICAL REPORT WRITING	
FOSM 1100 SERVSAFE	1
FOSM 1110 NUTRITION	3
FOSM 1119 INTRO TO FOOD SERVICE INDUSTRY	3
FOSM 1121 FOOD SERVICE EQUIPMENT	1
FOSM 1130 BASIC BAKING	3
FOSM 1131 BASIC BAKING LABORATORY	1
FOSM 2201 PRINCIPLES OF FOOD SELECTION & PREP	3
FOSM 2202 PRINCIPLES OF FOOD SELECTION & PREP LAB	1
FOSM 2203 PRINCIPLES OF QUANTITY FOODS	3
FOSM 2204 PRINCIPLES OF QUANTITY FOODS LAB	1
FOSM 2209 GARDE MANGER	3
FOSM 2224 PURCHASING & RECEIVING	3
FOSM 2227 FOOD & BEV MERCHANDISING	3
FOSM 2228 FOOD SERVICE ORGANIZATION & MGMT	3
FOSM 2995 FOOD SERVICE PRACTICUM	10
INFO 1100 COMPUTER CONCEPTS & APPLICATIONS	3
MKTG 2204 PRINCIPLES OF MARKETING	3
MGMT 2209 PRINCIPLES OF MANAGEMENT	3
GENERAL EDUCATION ELECTIVE	3

BUSINESS CORE	33 SEM. HRS.
ACCT 2201 PRINCIPLES OF ACCOUNTING I	3
ACCT 2202 PRINCIPLES OF ACCOUNTING II	3
BIS M 2800 CORPORATE COMMUNICATI ONS AND TECHNOLOGY	3
BUSN 3306 BUSINESS LAW I	3
BUSN 3310 BUSINESS AND ECONOMIC STATISTI CS	3
BUSN 3320 INTERNATI ONAL BUSI NESS	3
BUSN 4415 STRATEGIC MANAGEMENT AND POLICY	3
FINC 2201 INTRODUCTION TO FINANCIAL MANAGEMENT	3
BISM 2200 BUSI NESS INFORMATI ON TOOLS	3
BISM 3200 MANAGEMENT INFORMATION SYSTEMS	3
MATH * 1112 COLLEGE ALGEBRA (OR HIGHER MATH)	3

HOSPITALITY CURRICULUM	6 SEM. HRS.
BUSN 4440 HOSPITALITY MANAGEMENT INTERNSHIP	3
ECON 2200 ECONOMICS	3

GENERAL STUDIES REQUIREMENTS	26 SEM. HRS.
[Not completed in AAS, Business Core or Major Courses]	
First Year Experience COMM 2200, 2201, or 2201	3
Scientific Discovery	8
Cultural/Civilization Exploration	9
Artistic/Creative Expression	6

FREE ELECTIVES 3 SEM. HRS.

**Bachelor of Science in Business Administration  
Hospitality Management/Culinary Specialization**

**PROPOSED PROGRAM 120 SEM. HRS.**

AAS Food Service Management (Culinary Specialization)	60 SEM. HRS.
Business Core	33 SEM. HRS.
Hospitality Curriculum (see below)	3 SEM. HRS.
General Studies Requirements	24 SEM. HRS.

---

<b>AAS FOOD SERVICE MANAGEMENT (Culinary Specialization)</b>	<b>60 SEM. HRS.</b>
ENGL 1104 WRITTEN ENGLISH I	3
ENGL 1108 WRITTEN ENGLISH II	3
-OR	
ENGL1109 TECHNICAL REPORT WRITING	
FOSM 1100 SERVSAFE	1
FOSM 1110 NUTRITION	3
FOSM 1119 INTRO TO FOOD SERVICE INDUSTRY	3
FOSM 1121 FOOD SERVICE EQUIPMENT	1
FOSM 1130 BASIC BAKING	3
FOSM 1131 BASIC BAKING LABORATORY	1
FOSM 2201 PRINCIPLES OF FOOD SELECTION & PREP	3
FOSM 2202 PRINCIPLES OF FOOD SELECTION & PREP LAB	1
FOSM 2203 PRINCIPLES OF QUANTITY FOODS	3
FOSM 2204 PRINCIPLES OF QUANTITY FOODS LAB	1
FOSM 2209 GARDE MANGER	3
FOSM 2224 PURCHASING & RECEIVING	3
FOSM 2227 FOOD & BEV MERCHANDISING	3
FOSM 2228 FOOD SERVICE ORGANIZATION & MGMT	3
FOSM 2995 FOOD SERVICE PRACTICUM	10
INFO 1100 COMPUTER CONCEPTS & APPLICATIONS	3
MKTG 2204 PRINCIPLES OF MARKETING	3
MGMT 2209 PRINCIPLES OF MANAGEMENT	3
GENERAL EDUCATION ELECTIVE*	3

***\*Students planning on entering the B.S. in Business Administration, Hospitality Management Concentration/Culinary Specialization should be advised to take ECON 2200 as their General Education Restrictive Elective in order to complete the baccalaureate program in 120 hours.***

<b>BUSINESS CORE</b>	<b>33 SEM. HRS.</b>
ACCT 2201 PRINCIPLES OF ACCOUNTING I	3
ACCT 2202 PRINCIPLES OF ACCOUNTING II	3
BISM 2800 CORPORATE COMMUNICATIONS AND TECHNOLOGY	3

BUSN 3306 BUSINESS LAW I	3
BUSN 3310 BUSINESS AND ECONOMIC STATISTICS	3
BUSN 3320 INTERNATIONAL BUSINESS	3
BUSN 4415 STRATEGIC MANAGEMENT AND POLICY	3
FINC 2201 INTRODUCTION TO FINANCIAL MANAGEMENT	3
BISM 2200 BUSINESS INFORMATION TOOLS	3
BISM 3200 MANAGEMENT INFORMATION SYSTEMS	3
MATH * 1112 COLLEGE ALGEBRA (OR HIGHER MATH)	3

### HOSPITALITY CURRICULUM

**3 SEM. HRS.**

BUSN 4440 Hospitality Management Internship	3
ECON 2200 Economics	

AAS General Studies Elective

### GENERAL STUDIES REQUIREMENTS

**24 SEM. HRS.**

Attribute IA – Critical Analysis	Major Course – BISM 2200	In Core
Attribute IB – Quantitative Literacy	MATH 1112 or higher in IB*	In Core
Attribute IC – Written Communication	ENGL 1104*	AAS
Attribute ID – Teamwork	Major Course – MGMT 2209	AAS
Attribute IE – Information Literacy	ENGL 1108*	AAS
Attribute IF – Technology Literacy	BISM 1200	AAS
Attribute IG – Oral Communication	COMM 2202 (preferred) or 2200 or 2201*	<b>3</b>
Attribute III – Citizenship	<i>Student Choice from Approved Options*</i>	<b>3</b>
Attribute IV – Ethics	Major Course - BUSN 4420	<b>3</b>
Attribute V – Health	<i>Student Choice from Approved Options*</i>	<b>2</b>
Attribute VI – Interdisciplinary	<i>Student Choice from Approved Options*</i>	<b>3</b>
Attribute VIIA – Arts	<i>Student Choice from Approved Options*</i>	<b>3</b>
Attribute VIIB – Humanities	<i>Student Choice from Approved Options*</i>	<b>3</b>
Attribute VIIC – Social Sciences	Major Course – ECON 2200	AAS
Attribute VIID – Natural Science	<i>Student Choice from Approved Options*</i>	<b>4</b>
Attribute VIII – Cultural Awareness	Major Course – BUSN 3320	In Core
Additional General Studies hours	BISM 2800 – Writing Intensive	In Core

(\*) – Denotes courses outside of major.

**Bachelor of Science in Business Administration**  
**Hospitality Management/Pastry & Baking Arts Specialization**

<b>Current Program</b>	<b>128 SEM. HRS.</b>
------------------------	----------------------

AAS Food Service Management (Pastry & Baking Arts)	60 SEM. HRS.
Business Core	33 SEM. HRS.
Hospitality Curriculum (see below)	6 SEM. HRS.
General Studies Requirements	26 SEM. HRS.
Free Electives	3 SEM. HRS.

---

AAS FOOD SERVICE MANAGEMENT (Pastry & Baking Arts)	60 SEM. HRS.
ENGL 1104 WRITTEN ENGLISH I	3
ENGL 1108 WRITTEN ENGLISH II	3
-OR	
ENGL1109 TECHNICAL REPORT WRITING	
FOSM 1100 SERVSAFE	1
FOSM 1110 NUTRITION	3
FOSM 1119 INTRO TO FOOD SERVICE INDUSTRY	3
FOSM 1121 FOOD SERVICE EQUIPMENT	1
FOSM 1130 BASIC BAKING	3
FOSM 1131 BASIC BAKING LABORATORY	1
FOSM 2201 PRINCIPLES OF FOOD SELECTION & PREP	3
FOSM 2202 PRINCIPLES OF QUANTITY FOODS	3
FOSM 2203 PRINCIPLES OF FOOD SELECTION LAB	1
FOSM 2204 PRINCIPLES OF QUANTITY FOODS LAB	1
FOSM 2224 PURCHASING & RECEIVING	3
FOSM 2228 FOOD SERVICE ORGANIZATION & MGMT	3
FOSM 2229 FOOD SERVICE PRACTICUM	10
FOSM 2230 ADVANCED BAKING	3
FOSM 2232 PASTRY & CONFECTIONS	3
INFO 1100 COMPUTER CONCEPTS & APPLICATIONS	3
MKTG 2204 PRINCIPLES OF MARKETING	3
MGMT 2209 PRINCIPLES OF MANAGEMENT	3
GENERAL EDUCATION ELECTIVE	3

BUSINESS CORE	33 SEM. HRS.
ACCT 2202 PRINCIPLES OF ACCOUNTING II	3
BIS M 2800 CORPORATE COMMUNICATIONS AND TECHNOLOGY	3
BUSN 3306 BUSINESS LAW I	3
BUSN 3310 BUSINESS AND ECONOMIC STATISTICS	3
BUSN 3320 I NTERNATIONAL BUSI NESS	3
BUSN 4415 STRATEGIC MANAGEMENT AND POLICY	3
BUSN 4420 BUSINESS ETHICS & CORP. ACCOUNTAIBILITY	3
FINC 2201 INTRODUCTION TO FINANCIAL MANAGEMENT	3
BISM 2200 BUSINESS INFORMATION TOOLS	3
BISM 3200 MANAGEMENT INFORMATION SYSTEMS	3
MATH * 1112 COLLEGE ALGEBRA (OR HIGHER MATH)	3

HOSPITALITY CURRICULUM	6 SEM. HRS.
------------------------	-------------

BUSN 4440 Hospitality Management Internship	3
ECON 2200 Economics	3

GENERAL STUDIES REQUIREMENTS	26 SEM. HRS.
[Not completed in AAS, Business Core or Major Courses]	
First Year Experience COMM 2200, 2201, or 2201	3
Scientific Discovery	8
Cultural/Civilization Exploration	9
Artistic/Creative Expression	6

FREE ELECTIVE	3 SEM. HRS.
---------------	-------------

**Bachelor of Science in Business Administration**  
**Hospitality Management/Pastry & Baking Arts Specialization**

<b>PROPOSED PROGRAM</b>	<b>120 SEM. HRS.</b>
-------------------------	----------------------

AAS Food Service Management (Pastry & Baking Arts Specialization)	60 SEM. HRS.
Business Core	33 SEM. HRS.
Hospitality Curriculum (see below)	3 SEM. HRS.
General Studies Requirements	24 SEM. HRS.

---

<b>AAS FOOD SERVICE MANAGEMENT (Pastry &amp; Baking Arts)</b>	<b>60 SEM. HRS.</b>
ENGL 1104 WRITTEN ENGLISH I	3
ENGL 1108 WRITTEN ENGLISH II	3
-OR	
ENGL1109 TECHNICAL REPORT WRITING	
FOSM 1100 SERVSAFE	1
FOSM 1110 NUTRITION	3
FOSM 1119 INTRO TO FOOD SERVICE INDUSTRY	3
FOSM 1121 FOOD SERVICE EQUIPMENT	1
FOSM 1130 BASIC BAKING	3
FOSM 1131 BASIC BAKING LABORATORY	1
FOSM 2201 PRINCIPLES OF FOOD SELECTION & PREP	3
FOSM 2202 PRINCIPLES OF QUANTITY FOODS	3
FOSM 2203 PRINCIPLES OF FOOD SELECTION LAB	1
FOSM 2204 PRINCIPLES OF QUANTITY FOODS LAB	1
FOSM 2224 PURCHASING & RECEIVING	3
FOSM 2228 FOOD SERVICE ORGANIZATION & MGMT	3
FOSM 2229 FOOD SERVICE PRACTICUM	10
FOSM 2230 ADVANCED BAKING	3
FOSM 2232 PASTRY & CONFECTIONS	3
INFO 1100 COMPUTER CONCEPTS & APPLICATIONS	3
MKTG 2204 PRINCIPLES OF MARKETING	3
MGMT 2209 PRINCIPLES OF MANAGEMENT	3
GENERAL EDUCATION ELECTIVE*	3

***\*Students planning on entering the B.S. in Business Administration, Hospitality Management Concentration/Pastry & Baking Arts Specialization should be advised to take ECON 2200 as their General Education Restrictive Elective in order to complete the baccalaureate program in 120 hours.***



**BUSINESS CORE****33 SEM. HRS.**

ACCT 2201 PRINCIPLES OF ACCOUNTING I	3
ACCT 2202 PRINCIPLES OF ACCOUNTING II	3
BISM 2800 CORPORATE COMMUNICATIONS AND TECHNOLOGY	3
BUSN 3306 BUSINESS LAW I	3
BUSN 3310 BUSINESS AND ECONOMIC STATISTICS	3
BUSN 3320 INTERNATIONAL BUSINESS	3
BUSN 4415 STRATEGIC MANAGEMENT AND POLICY	3
FINC 2201 INTRODUCTION TO FINANCIAL MANAGEMENT	3
BISM 2200 BUSINESS INFORMATION TOOLS	3
BISM 3200 MANAGEMENT INFORMATION SYSTEMS	3
MATH * 1112 COLLEGE ALGEBRA (OR HIGHER MATH)	3

**HOSPITALITY CURRICULUM****3 SEM. HRS.**

BUSN 4440 Hospitality Management Internship	3
ECON 2200 Economics	AAS General Studies Elective

**GENERAL STUDIES REQUIREMENTS****24 SEM. HRS.**

Attribute IA – Critical Analysis	Major Course – BISM 2200	In Core
Attribute IB – Quantitative Literacy	MATH 1112 or higher in IB*	In Core
Attribute IC – Written Communication	ENGL 1104*	AAS
Attribute ID – Teamwork	Major Course – MGMT 2209	AAS
Attribute IE – Information Literacy	ENGL 1108*	AAS
Attribute IF – Technology Literacy	BISM 1200	AAS
Attribute IG – Oral Communication	COMM 2202 (preferred) or 2200 or 2201*	<b>3</b>
Attribute III – Citizenship	<i>Student Choice from Approved Options*</i>	<b>3</b>
Attribute IV – Ethics	Major Course - BUSN 4420	<b>3</b>
Attribute V – Health	<i>Student Choice from Approved Options*</i>	<b>2</b>
Attribute VI – Interdisciplinary	<i>Student Choice from Approved Options*</i>	<b>3</b>
Attribute VIIA – Arts	<i>Student Choice from Approved Options*</i>	<b>3</b>
Attribute VIIB – Humanities	<i>Student Choice from Approved Options*</i>	<b>3</b>
Attribute VIIC – Social Sciences	Major Course – ECON 2200	AAS
Attribute VIID – Natural Science	<i>Student Choice from Approved Options*</i>	<b>4</b>
Attribute VIII – Cultural Awareness	Major Course – BUSN 3320	In Core
Additional General Studies hours	BISM 2800 – Writing Intensive	In Core

(\*) – Denotes courses outside of major.

**Bachelor of Science in Business Administration**  
**Hospitality Management/Resort and Hotel Management Specialization**

<b>Current Program</b>	<b>128 SEM. HRS.</b>
------------------------	----------------------

AAS Food Service Management (Resort and Hotel Management)	60 SEM. HRS.
Business Core	33 SEM. HRS.
Hospitality Curriculum (see below)	6 SEM. HRS.
General Studies Requirements	26 SEM. HRS.
Free Electives	3 SEM. HRS.

---

AAS FOOD SERVICE MANAGEMENT (Resort and Hotel Management)	60 SEM. HRS.
---	--------------

ACCT 2201 PRINCIPLES OF ACCOUNTING	3
BUSN 1102 INTRODUCTION TO BUSINESS	3
ENGL 1104 WRITTEN ENGLISH I	3
ENGL 1108 WRITTEN ENGLISH II (Recommended for B.S.)	3
-OR-	
ENGL 1109 TECHNICAL REPORT WRITING	
EVMG 1101 EVENTS COORDINATION	3
EVMG 2250 CORPORATE EVENT PLANNING	3
FOSM 1110 NUTRITION	3
FOSM 1119 INTRO TO FOOD SERVICE INDUSTRY	3
FOSM 1121 FOOD SERVICE FACILITIES & EQUIPMENT	1
FOSM 1122 SANITATION & SAFETY	2
FOSM 1140 FOOD SERVICE COST ANALYSIS AND MGMT	3
FOSM 2200 INTRODUCTION TO FOODS	3
FOSM 2225 RESORT & HOTEL MANAGEMENT	3
FOSM 2227 FOOD & BEVERAGE MERCHANDISING	3
FOSM 2995 FOOD SERVICE PRACTICUM	10
INFO 1100 COMPUTER CONCEPTS & APPLICATIONS	3
-OR-	
BISM 1200 INTRODUCTION TO COMPUTING (Recommended for B.S.)	
MKTG 2204 PRINCIPLES OF MARKETING	3
MGMT 2209 PRINCIPLES OF MANAGEMENT	3
SOCY 1110 INTRODUCTION TO SOCIOLOGY	3

BUSINESS CORE	33 SEM. HRS.
---------------	--------------

ACCT 2202 PRINCIPLES OF ACCOUNTING II	3
BIS M 2800 CORPORATE COMMUNICATIONS AND TECHNOLOGY	3
BUSN 3306 BUSINESS LAW I	3
BUSN 3310 BUSINESS AND ECONOMIC STATISTICS	3
BUSN 3320 INTERNATIONAL BUSINESS	3
BUSN 4415 STRATEGIC MANAGEMENT AND POLICY	3
BUSN 4420 BUSINESS ETHICS & CORP. ACCOUNTABILITY	3
FINC 2201 INTRODUCTION TO FINANCIAL MANAGEMENT	3
BISM 2200 BUSINESS INFORMATION TOOLS	3
BISM 3200 MANAGEMENT INFORMATION SYSTEMS	3
MATH * 1112 COLLEGE ALGEBRA (OR HIGHER MATH)	3

HOSPITALITY CURRICULUM	6 SEM. HRS.
BUSN 4440 Hospitality Management Internship	3
ECON 2200 Economics	3

GENERAL STUDIES REQUIREMENTS	26 SEM. HRS.
[Not completed in AAS, Business Core or Major Courses]	
First Year Experience COMM 2200, 2201, or 2201	3
Scientific Discovery	8
Cultural/Civilization Exploration	9
Artistic/Creative Expression	6

Free Electives	3 SEM. HRS.
----------------	-------------

**Bachelor of Science in Business Administration**  
**Hospitality Management/Resort and Hotel Management Specialization**

<b>PROPOSED PROGRAM</b>	<b>120 SEM. HRS.</b>
-------------------------	----------------------

AAS Food Service Management (Resort and Hotel Management)	60 SEM. HRS.
Business Core	33 SEM. HRS.
Hospitality Curriculum (see below)	6 SEM. HRS.
General Studies Requirements	21 SEM. HRS.

---

**AAS FOOD SERVICE MANAGEMENT (Resort and Hotel Management) 60 SEM. HRS.**

ACCT 2201 PRINCIPLES OF ACCOUNTING	3
BUSN 1102 INTRODUCTION TO BUSINESS	3
ENGL 1104 WRITTEN ENGLISH I	3
ENGL 1108 WRITTEN ENGLISH II (Recommended for B.S.)	3
-OR-	
ENGL1109 TECHNICAL REPORT WRITING	3
EVMG 1101 EVENTS COORDINATION	3
EVMG 2250 CORPORATE EVENT PLANNING	3
FOSM 1110 NUTRITION	3
FOSM 1119 INTRO TO FOOD SERVICE INDUSTRY	3
FOSM 1121 FOOD SERVICE FACILITIES & EQUIPMENT	1
FOSM 1122 SANITATION & SAFETY	2
FOSM 1140 FOOD SERVICE COST ANALYSIS AND MGMT	3
FOSM 2200 INTRODUCTION TO FOODS	3
FOSM 2225 RESORT & HOTEL MANAGEMENT	3
FOSM 2227 FOOD & BEVERAGE MERCHANDISING	3
FOSM 2995 FOOD SERVICE PRACTICUM	9
INFO 1100 COMPUTER CONCEPTS & APPLICATIONS	3
-OR-	
BISM 1200 INTRODUCTION TO COMPUTING (Recommended for B.S.)	3
MKTG 2204 PRINCIPLES OF MARKETING	3
MGMT 2209 PRINCIPLES OF MANAGEMENT	3
SOCY 1110 INTRODUCTION TO SOCIOLOGY	3

**BUSINESS CORE****33 SEM. HRS.**

ACCT 2202 PRINCIPLES OF ACCOUNTING II	3
BISM 2800 CORPORATE COMMUNICATIONS AND TECHNOLOGY	3
BUSN 3306 BUSINESS LAW I	3
BUSN 3310 BUSINESS AND ECONOMIC STATISTICS	3
BUSN 3320 INTERNATIONAL BUSINESS	3
BUSN 4415 STRATEGIC MANAGEMENT AND POLICY	3
BUSN 4420 BUSINESS ETHICS & CORP. ACCOUNTABILITY	3
FINC 2201 INTRODUCTION TO FINANCIAL MANAGEMENT	3
BISM 2200 BUSINESS INFORMATION TOOLS	3
BISM 3200 MANAGEMENT INFORMATION SYSTEMS	3
MATH * 1112 COLLEGE ALGEBRA (OR HIGHER MATH)	3

**HOSPITALITY CURRICULUM****6 SEM. HRS.**

BUSN 4440 Hospitality Management Internship	3
ECON 2200 Economics	3

**GENERAL STUDIES REQUIREMENTS****21 SEM. HRS.**

Attribute IA – Critical Analysis	Major Course – BISM 2200	In Core
Attribute IB – Quantitative Literacy	MATH 1112 or higher in IB*	In Core
Attribute IC – Written Communication	ENGL 1104*	AAS
Attribute ID – Teamwork	Major Course – MGMT 2209	AAS
Attribute IE – Information Literacy	ENGL 1108*	AAS
Attribute IF – Technology Literacy	BISM 1200	AAS
Attribute IG – Oral Communication	COMM 2202 (preferred) or 2200 or 2201*	3
Attribute III – Citizenship	<i>Student Choice from Approved Options*</i>	3
Attribute IV – Ethics	Major Course - BUSN 4420	In Core
Attribute V – Health	<i>Student Choice from Approved Options*</i>	2
Attribute VI – Interdisciplinary	<i>Student Choice from Approved Options*</i>	3
Attribute VIIA – Arts	<i>Student Choice from Approved Options*</i>	3
Attribute VIIB – Humanities	<i>Student Choice from Approved Options*</i>	3
Attribute VIIC – Social Sciences	Major Course – SOCY 1110	AAS
Attribute VIID – Natural Science	<i>Student Choice from Approved Options*</i>	4
Attribute VIII – Cultural Awareness	Major Course – BUSN 3320	In Core
Additional General Studies hours	BISM 2800 – Writing Intensive	In Core

(\*) – Denotes courses outside of major.