

**HLTH 4700**

**Capstone**

3:3:0

F, Sp

• Prerequisite(s): Senior Standing and Community Health majors

Provides students with preparation for graduate school and their first job in health education.

The course has three main focus areas: (1) Preparation for the CHES exam, (2) graduate school applications, and (3) job applications including creating a portfolio and mock interviews. Intended for seniors in the Community Health emphasis.

**HLTH 482R**

**Community Health Internship**

2 to 6:1:5 to 25

Su, F, Sp

• Prerequisite(s): Completion of Community Health Discipline Core with GPA 2.5

For students majoring in Community Health with an emphasis in Community Health Education or Health Care Administration. Community field work intended to give the students experience and knowledge in community health education and services. The internship is spent in appropriate community health programs, under the preceptorship of an individual qualified by education and/or experience. May be repeated for a maximum of 6 credits toward graduation.

**HLTH 483R**

**International Health Education Internship**

2 to 6:1:5 to 25

Su, F, Sp

• Prerequisite(s): Consent of instructor

For students wishing to gain experience in international health issues. Offers experience and knowledge in international education and services. Requires participation in an appropriate health program under the preceptorship of an individual qualified by education and/or international experience. May be repeated for a maximum of 6 credits toward graduation.

**HLTH 489R**

**Undergraduate Research**

1 to 3:0: 5 to 15

F, Sp

• Prerequisite(s): Permission of the instructor and the department

Provides students the opportunity to conduct research under the mentorship of a faculty member. Students will put in practice the theoretical knowledge gained in prior major courses. Students will create a significant intellectual or creative product that is characteristic of the community health discipline and worthy of communication to a broader audience. May be repeated for a maximum of 3 credits toward graduation.

**HLTH 490R**

**Special Topics in Community Health**

1 to 3:1 to 3:0

On Sufficient Demand

• Prerequisite(s): HLTH 3200 or Instructor Permission

Explores and examines special topics related to community health issues and problems. May include community health topics such as AIDS/HIV, West Nile Virus, special drug and sexuality issues, obesity, suicide, teenage pregnancy and terrorism. May be repeated for a maximum of six credits toward graduation.

**HM—HOSPITALITY MANAGEMENT**

**HM 1010**

**Introduction to Hospitality Industry**

3:3:0

F, Sp

Designed for hospitality management majors and as elective credit for other business majors. Provides a basic understanding of the lodging and food service industry by tracing the industry's growth and development. Analyzes management's functions and responsibilities in such areas as administration, organization, communications, accounting, marketing, and human relations. Examines industry opportunities and future trends. Includes lecture, field trips, guest speakers, film, and tapes. Completers should have a knowledge of career opportunities and basic hospitality management principles.

**HM 1110**

**Food Production Principles**

3:3:1

F, Sp

Designed for hospitality management majors and as elective credit for other business majors. Explains the techniques and procedures of quality and quantity food production. Studies the selection and preparation of major food products. Provides an extensive set of basic and complex recipes for practice. Includes lectures, lab, visits of guest chefs, and field trips. Completers should be prepared to enter the working field as a prep cook.

**HM 1130**

**Hotel Operations I**

3:3:0

F, Sp

Designed for hospitality management majors and as elective credit for other business majors. Presents a systematic approach to front office procedures by detailing the flow of business through a hotel beginning with the reservation process and ending with check-out settlement. Examines various elements of effective front office management, paying particular attention to planning and evaluating front office operation and to personnel management. Front office procedures and management are placed within the context of the overall operation of a hotel. Includes role play and computer simulations. Completers should be competent to be a beginning front desk clerk.

**HM 1180**

**Food and Beverage Management**

3:3:0

F, Sp

Designed for hospitality management majors and as elective credit for other business majors. Studies management principles of menu planning, purchasing, storage, food and beverage production, service, and sanitation. Includes lecture, case studies, guest speakers, field trip and project. Completers should understand the basic structure of a hospitality unit and how management principles relate to a restaurant.

**HM 281R**

**Cooperative Work Experience**

2 to 9:1:5 to 40

Su, F, Sp

• Prerequisite(s): Approval of Woodbury School of Business Career and Corporate Manager

Provides opportunities to apply classroom theory on the job. Students work as paid employees in a job that relates to their careers while enrolled at the institution. Credit is determined by the number

of hours a student works during the semester.

Completers meet individually set goals. A total of six credits may be applied toward graduation with a diploma or AAS degree and three credits toward Certificate programs.

**HM 2890**

**Industrial Work Experience**

1 to 8:0:5 to 40

Su, F, Sp

Designed for hospitality management majors as elective credit. Provides practical work experience in an actual restaurant, applying management theory in carrying out duties assigned by the manager/owner.

**HM 296R**

**Hospitality Management Seminar**

1 to 3:1 to 3:0

On Sufficient Demand

• Prerequisite(s): Instructor/Department Chair Approval

Provides short courses, workshops, and special programs in hospitality management or culinary arts topics. Repeatable for up to three credits.

**HM 297R**

**Independent Study**

1 to 3:1 to 3:0

On Sufficient Demand

• Prerequisite(s): Department Chair Approval

Offers independent study as directed in reading, in individual projects, etc., in the area of hospitality management or culinary arts at the discretion and approval of the department chair. May be repeated for up to 3 credits.

**HM 3020**

**Hospitality Managerial Accounting**

4:4:0

F

• Prerequisite(s): ACC 2010

Presents managerial accounting concepts and explains how these concepts apply to specific operations within the hospitality industry. Covers the principles and procedures involved in developing an operating budget, income and costs controls, and pricing models. Designed to present the general conceptual framework for understanding managerial accounting concepts and then make decisions using various techniques that are informed, rational, and well thought out. Introduces various financial topics and practice application techniques. Lectures, demonstrations, and case studies will be used in class.

**HM 3050**

**Country Club Management**

3:3:0

On Sufficient Demand

Provides a basic understanding of country club management with golf operations. Analyzes management's functions and responsibilities in such areas as administration, organization, communications, accounting, marketing, and human relations. Examines industry opportunities and future trends. Includes lectures, field trips, guest speakers, films, and tapes. Completers should have knowledge of career opportunities and basic hospitality management principles.

**HM 3150**

**Hospitality Finance**

3:3:0

Sp

• Prerequisite(s): HM 3020

Presents the general conceptual framework for understanding and applying techniques of value creation for a hospitality firm. Includes risk and value, timing and value of cash flows, valuation and required

## Course Descriptions

rates of return, capital expenditure analysis, project valuation criteria, capital structure management, and financial markets. Introduces financial topics and practices application techniques. Includes lecture, demonstration, case studies, and guest speakers.

**HM 3200** (Cross-listed with: MGMT 3200)

### Global Tourism

3:3:0

F

• Prerequisite(s): MGMT 2200 or ENGL 2010 or ENGL 2020

Studies the history and future of tourism, the impacts (environment, culture, economy) of tourism, and tourist behavior. Includes lectures, case studies, field trips, and guest speakers. Completers should be sophisticated travelers and understand the nature of the world's largest industry and its impacts on society and national economies.

**HM 3210** (Cross-listed with: MGMT 3210)

### Convention and Events Management

3:3:0

F

• Prerequisite(s): ENGL 2010 or ENGL 2020

Analyzes the meeting, convention, and events industry. Covers the various disciplines of planning including site selection, organizing, budgeting, catering, entertainment, and promotion. Introduces career opportunities through guest speakers who are industry professionals.

**HM 3390**

### Hotel Operations II

3:3:0

F

• Prerequisite(s): HM 1130

Overviews fundamentals of housekeeping management. Describes the management functions, tools, and practices required in today's lodging and institutional housekeeping departments. Provides students with information they need to successfully manage a physical plant and work effectively with engineering and maintenance. Includes lecture, role play, site visits, film, and tapes. Completers should have a basic understanding of housekeeping and facility management.

**HM 3640**

### Food and Beverage Controls

3:3:0

F, Sp

• Prerequisite(s): ACC 2010

Designed for hospitality management majors and as elective credit for other business majors. Covers the principles and procedures involved in an effective food and beverage control system, including standards determination, the operating budget, income and cost control, menu pricing, and computer applications. Includes lecture and computer simulation. Completers should have a basic understanding of control functions within a hospitality unit and be familiar with computer control systems.

**HM 3710**

### Marketing of Hospitality Services

3:3:0

Sp

• Prerequisite(s): MGMT 2200

For hospitality management majors and as elective credit for other business majors. Provides basic knowledge and practical experience which will enable students to develop strategic marketing plans for hotel/motel properties. Focuses on practical sales techniques, proven approaches to selling to targeted markets, and advertising's role in sales. Includes lecture, role play, case studies, simulations and projects. Completers should be able to develop

a marketing study of hospitality unit and understand marketing and sales techniques.

**HM 4550**

### Hospitality Industry Management

3:3:0

Sp

• Prerequisite(s): HM 3710 and Matriculation into Business Management Bachelor's Degree Program or Hospitality Management Bachelor's Degree Program

Examines delivery of the organization's product or service. Includes investigative and production planning, scheduling of operations, allocation of resources, manpower and equipment decisions, inventory control, production planning, and quality.

**HM 4750**

### Etiquette for Golf and Business

1:1:1

On Sufficient Demand

Examines the development of etiquette skills in dealing with situations in business, dining, and golf. Includes lectures and participation in a luncheon, a formal dinner, a reception, and two rounds of golf. Completers should have a better knowledge of the importance of proper business etiquette.

**HM 481R**

### Cooperative Work Experience

2 to 8:0:10 to 40

Su, F, Sp

• Prerequisite(s): Approval of Woodbury School of Business Career and Corporate Manager

For Bachelor of Science Degree students in Business Management or Hospitality Management. Provides opportunities to apply classroom theory on the job. Students work as employees in a job that relates to their careers while enrolled at the institution. Credit is determined by the number of hours a student works during the semester. Completers meet individually set goals. Three credits may be applied toward a Bachelor of Science degree in Business Management; six credits may be applied to the Hospitality Management degree. Course will be graded credit or no-credit.

**HM 482R**

### Internship

2 to 8:0:10 to 40

Su, F, Sp

• Prerequisite(s): Approval of Woodbury School of Business Career and Corporate Manager

For students working towards a Bachelor of Science Degree in Hospitality Management and the Business Management degree with the Hospitality emphasis. Provides a transition from school to work where learned theory is applied to actual practice through a meaningful on-the-job, non-paid experience commensurate with upper-division classroom instruction. Six hours of Internship work experience will be required toward graduation in the Hospitality Management emphasis.

**HM 496R**

### Hospitality Management Seminar

1 to 3:1 to 3:0

On Sufficient Demand

• Prerequisite(s): Instructor/Department Chair Approval

Provides short courses, workshops, and special programs in hospitality management. Repeatable for up to three credits.

**HM 497R**

### Independent Study

1 to 3:1 to 3:0

On Sufficient Demand

• Prerequisite(s): Department Chair Approval  
For bachelor's degree students and other interested persons. Offers independent study as directed in reading, in individual projects, etc., in the area of hospitality management at the discretion and approval of the department chair.

## HONR—HONORS

**HONR 100A**

### Fall Honors Colloquium

0.5 to 3:0.5 to 3:1

F

• Prerequisite(s): Current enrollment in Honors program

For Honors students. Includes cohort-building events and projects that introduce students to honors education and increase their commitment to Honors, UVU, and their communities. Activities may include guest speakers, community and campus service and leadership projects, field trips, films, and discussions.

**HONR 100B**

### Spring Honors Colloquium

0.5 to 3:0.5 to 3:1

Sp

• Prerequisite(s): Current enrollment in Honors program

For Honors students. Includes cohort-building events and projects that introduce students to honors education and increase their commitment to Honors, UVU, and their communities. Activities may include guest speakers, community and campus service and leadership projects, field trips, films, and discussions.

**HONR 2000**

### Ancient Legacies

3:3:0

Su, F, Sp

• Prerequisite(s): current enrollment in Utah Valley University Honors program or permission of the instructor

Provides students with the opportunity to study selected great works in the history of ideas from an interdisciplinary perspective. Examines Ancient, Medieval, and early Renaissance thought through primary texts composed before 1500 C.E. Focus of the class determined by instructor, but must include at least one text written during each of these periods, and at least one non-Western text. Emphasizes close study of primary texts drawn from disciplines including, but not limited to, astronomy, physics, biology, literature, history, philosophy, and religion. Develops strong critical thinking, writing, and rhetorical skills.

**HONR 2100**

### Modern Legacies

3:3:0

Su, F, Sp

• Prerequisite(s): Current enrollment in Honors program or permission of the instructor

Provides students with the opportunity to study selected great works in the history of ideas from an interdisciplinary perspective. Examines Modern and Contemporary thought through primary texts composed after 1500 C.E. Focus of the class determined by instructor, but must include at least one text that adds diversity (for instance, in ethnicity, class, or gender). Emphasizes close study of primary texts drawn from disciplines including, but not limited to, astronomy, physics, biology, literature,