

Degree Requirements

Hospitality Management

- 1) English Composition 6 credits
ENG 101 and ENG 102
 - 2) Literature 3 credits
ENG 231 or 232
 - 3) Constitutions 4 credits
HIST 100 or PSC 101
 - 4) Mathematics 3 credits
MATH 124
 - 5) Distribution Requirement (Social Science)
Humanities and Fine Arts 9 credits
COM 101
Life & Physical Sciences & Analytical Thinking... 9-10 credits
PHIL 102, and two courses from life & physical sciences
category; at least one must be a lab.
 - 6) Multicultural (see notes)
International (see notes)
 - 7) Degree Requirements:
Social Science 3 credits
PSY 101 or SOC 101
- Business Core Requirements 12 credits
IS 101, HMD 225, 226 or CS 115, ECON 261, ENG 407A
and three credit economics elective
- Hotel College Core Requirements 48 credits
HMD 101, 103, 214, 259, 395, 395D, 401, 402, 407, FAB
101, 159, 160, 461, TCA 201, 221, 321, 380, 420, 422
- Hospitality Management Requirements 12 credits
FAB, HMD, or TCA 295, FAB, HMD or TCA 450, HMD 453,
454, and either FAB 467 or TCA 490
- Hotel Electives 9 credits
Electives 9 credits
Total: 128 credits

Notes:

1. Pre-major core must be completed prior to enrolling in upper division degree requirements.
2. HMD 101 is prerequisite to all 300— and 400—level classes unless consent of the instructor is received to the contrary. HMD 101 may be replaced with an upper-division hotel elective by petition on the basis of experience or other academic preparation.
3. Every student must complete a three-credit multicultural course and a three-credit international course. Courses satisfying other requirements may simultaneously satisfy the multicultural and international requirements except one course cannot satisfy both the multicultural and the international requirements.

Department of Food and Beverage Management

Purpose and Focus

The Department of Food and Beverage Management's primary objective is to enhance the student's career opportunities in the food and beverage industry. Graduates will be qualified for entry-level management positions, with the capability of advancing to general management positions.

Accreditation

Northwest Commission on Colleges and Universities

Undergraduate Degrees and Majors

Culinary Arts Management

Beverage Management

Foodservice Management

Work Experience Requirement: In addition to general academic requirements, the Harrah College of Hotel Administration requires 1,000 hours of acceptable employment. Students majoring in the Department of Food and Beverage Management must obtain work consistent with their field of study, e.g., culinary arts management and foodservice management majors must work in the food and beverage industry, Beverage management majors must work in the beverage industry. Upon completion of the work hours and verification, students must enroll in FAB 295 to receive a passing grade.

The internship must also be consistent with the student's major and must be approved by an internship instructor. Students majoring within the department register for FAB 450 or 451.

Degree Requirements

Culinary Arts Management

- 1) English Composition 6 credits
ENG 101 and ENG 102
- 2) English Literature 3 credits
ENG 231 or 232
- 3) Constitutions 4 credits
HIST 100 or PSC 101
- 4) Mathematics 3 credits
MATH 124
- 5) Distribution Requirement (Social Science)
Humanities and Fine Arts 9 credits
COM 101, any Humanities elective, any Fine Arts
elective,
Life & Physical Sciences & Analytical Thinking..... 10 credits
CHEM 110, NUTR 121, PHIL 102
- 6) Multicultural (see notes)
International (see notes)
- 7) Degree Requirements:
Social Science 3 credits
PSY 101 or SOC 101

Business Core Requirements 12 credits
ECON 261, IS 101, HMD 225, 226 or CS 115, ECON 102
and ENG 407A

Culinary Arts Required Courses..... 43 credits
FAB 101, 159, 160, 295, 361, 450 or 451, 461, 465, 467,
HMD 101, 259, 395, 395D, 402, and TCA 221, 321, 380

CCSN Courses 19 credits
FAB 112, CUL 110, 125, 130, 225, and 250

Approved Upper-Division Electives..... 12 credits
Total: 124 credits

Bachelor of Science in Culinary Arts Management Beverage Management

- 1) English Composition 6 credits
ENG 101 and ENG 102
- 2) English Literature 3 credits
ENG 231 or 232
- 3) Constitutions 4 credits
HIST 100 or PSC 101
- 4) Mathematics 3 credits
MATH 124
- 5) Distribution Requirement (Social Science)
Humanities and Fine Arts..... 9 credits
COM 101, any Humanities elective, any Fine Arts elective
Life & Physical Sciences & Analytical Thinking...10 credits
CHEM 110, NUTR 121, PHIL 102
- 6) Multicultural(see notes)
International(see notes)
- 7) Degree Requirements:
Social Science 3 credits
PSY 101 or SOC 101

Business Core Requirements 12 credits
ECON 261, IS 101, HMD 225, 226 or CS 115, ECON 102,
and ENG 407A

Culinary Arts Management Requirements..... 43 credits
FAB 101, 159, 160, 295, 361, 450, 461, 465, 467, HMD
101, 259, 395, 395D, 402 and TCA 221, 321, 380

CCSN Courses 22 credits
FAB 112, 190, CUL 110, 125, 130, 225, and 250

Beverage Management Major Requirements..... 15 credits
FAB 362, 364, 365, 367, 451

Open electives..... 3 credits
Select course to satisfy remaining Multicultural or
International requirement

Total: 133 credits

Bachelor of Science in Hotel Administration Beverage Management

- 1) English Composition 6 credits
ENG 101 and ENG 102
- 2) English Literature 3 credits
ENG 231 or 232
- 3) Constitutions 4 credits
HIST 100 or PSC 101
- 4) Mathematics 3 credits
MATH 124

- 5) Distribution Requirement (Social Science)
Humanities and Fine Arts..... 9 credits
COM 101 and three additional humanities elective credits
in the appropriate fields.
Life & Physical Sciences & Analytical Thinking...9-10 credits
PHIL 102, and two courses from life & physical sciences
category; at least one must be a lab.
- 6) Multicultural(see notes)
International(see notes)
- 7) Degree Requirements:
Social Science 3 credits
PSY 101 or SOC 101

Business Core Requirements 12 credits
IS 101, HMD 225, 226 or CS 115, ECON 261, ENG 407A
and three-credit economics elective

Hotel College Core Requirements 48 credits
HMD 101, 103, 259, 395, 395D, 401, 402, 407, FAB 101,
159, 160, 461, TCA 201, 221, 321, 380, 420, 422

Beverage Management Major Requirements.....27 credits
FAB 190, 295, 362, 364, 365, 367, 450, 451,465, 467

Open electives.....3 credits
Select course to satisfy remaining Multicultural or
International requirement

Total 128 credits

Foodservice Management

- 1) English Composition 6 credits
ENG 101 and ENG 102
- 2) English Literature 3 credits
ENG 231 or 232
- 3) Constitutions 4 credits
HIST 100 or PSC 101
- 4) Mathematics 3 credits
MATH 124
- 5) Distribution Requirement (Social Science)
Humanities and Fine Arts..... 9 credits
COM 101 and three additional humanities elective credits
in the appropriate fields.
Life & Physical Sciences & Analytical Thinking...9-10 credits
PHIL 102, and two courses from life & physical sciences
category; at least one must be a lab.
- 6) Multicultural(see notes)
International(see notes)
- 7) Degree Requirements:

Social Science 3 credits
PSY 101 or SOC 101

Business Core Requirements 12 credits
ECON 261, IS 101 or HMD 225, 226 or CS 115, ECON 261,
ENG 407A and three-credit economics electives

Hotel College Core Requirements 48 credits
HMD 101, 103, 259, 395, 395D, 401, 402, 407, FAB 101,
159, 160, 461, TCA 201, 221, 321, 380, 420, 422

Foodservice Management Requirements..... 21 credits
FAB 295, 333, 450 or 451, 465, 467, HMD 453, TCA 379,
and NUTR 121

CCSN Course: 3 credits
CUL 125 or 130

Major Elective 3 credits
FAB 362, 364, 365 or 367

Open Elective 3 credits

Total: 128 credits

Notes:

1. Pre-major core must be completed prior to enrolling in upper-division degree requirements.
2. All identified CCSN required courses are NOT offered at UNLV. It is recommended that students take these courses at the Community College of Southern Nevada (CCSN).
3. HMD 101 is prerequisite to all 300- and 400-level classes unless consent of the instructor is received to the contrary. HMD 101 may be replaced with an upper-division hotel elective by petition on the basis of experience or other academic preparation.
4. Every student must complete a three-credit multicultural course and a three-credit international course. Courses satisfying other requirements may simultaneously satisfy the multicultural and international requirements except one course cannot satisfy both the multicultural and the international requirements.

Food and Beverage

FAB 101

Food Service Sanitation I

Basic principles of food service sanitation and safety. Meets standards for National Sanitation Certification. 1 credit.

FAB 159

Food Service Operations Fundamentals

Basic principles of food service production and service. Primary focus on culinary techniques and service management. Lab fee required. Prerequisite: FAB 101. 3 credits.

FAB 160

Hospitality Purchasing

Basic principles of purchasing food, beverage, equipment, contract services, and supplies. Primary focus on product identification, supplier selection, and the ordering, receiving, storing, and issuing process. Prerequisite: FAB 159. 3 credits.

FAB 190

Bartending

Basic class devoted to developing the skills necessary to function as a bartender in a hospitality operation. Hands-on course covering mixology of liquors and handling of all types of alcoholic beverages. Must be 21. Lab fee required. 3 credits.

FAB 245

Hotel and Culinary Tour

Classroom lectures complement on-site experiences at famous hotels, restaurants, and vineyards. Additional presentations familiarize the student with the host country's culture as well as its innkeeping and tourism. 1-3 credits.

FAB 295

Work Experience in Food and Beverage Industry

Required 1,000 hours of approved industry-related work experience. S/F grading only. Prerequisite: Hotel, culinary arts, and recreation/leisure studies majors only. 0 credits.

FAB 302

On-Site Services Management

Basic principles of managing on-site services. Primary focus on food service and vending operations in health care facilities, schools, convention centers, parks, stadiums, and other related industry segments. Prerequisite: FAB 160. 3 credits

FAB 333

Culture and Cuisine

Explores foods and food ways of various cultural/ethnic groups. Considers origin and migration of foods and customs throughout the world. Studies food's relationship to cultural groups, geographical location, social practices and economic well-being. Analyzes impact of multiple cultures on foods, food preparation, and food ways in the U.S. Lab fee required. Prerequisites: ENG 101; three credits of social science core requirements. 3 credits.

FAB 361

Principles of Food Science

Basic scientific principles underlying the production of food products in commercial kitchens. Uses lecture, demonstrations, and lab exercises to present the physical and chemical properties of food. Discusses the relationship of these properties to food preparation and recipe development. Lab fee required. Prerequisites: FAB 101 and 159, CHEM 110, NUTR 121 or NUTR 223. 3 credits.

FAB 362

Distilled Spirits and Liqueurs

Distilled spirits manufacturing, quality criteria, and sensory standards. Lab fee required. Prerequisite: 21 years of age. 3 credits.

FAB 363

Inflight Food Service Management

Inflight food service operations and the logistics involved in successfully meeting the needs of airlines for food services. Discusses industry developments, equipment, products, inflight kitchen structures and operations, contracting and communicating with airlines, and other operational concerns and constraints. Prerequisite: FAB 160. 3 credits.

FAB 364**New World Wines**

New World wines manufacturing, quality criteria, and sensory standards. Focus on wines from the U.S., Canada, Central America, South America, Mexico, Australia, and New Zealand. Lab fee required. Prerequisite: 21 years of age. 3 credits.

FAB 365**Old World Wines**

Old World wines manufacturing, quality criteria, and sensory standards. Focus on wines from Europe and the Mediterranean. Lab fee required. Prerequisite: 21 years of age. 3 credits.

FAB 366**Special Topics in Food Service Management**

Series of special courses designed by faculty from academe and industry. Uses lecture, demonstration, and lab exercises to present topics in a) Various cuisines and culinary styles, b) Back-of-the-house operations and management, c) Front-of-the-house operations and management, d) Field experience, e) Property management or engineering, f) Finance, g) Specialized food production, h) Food science. Lab fee required. May be repeated for a maximum of six credits. Prerequisite: FAB 160. 3 credits.

FAB 367**Beers**

Basic principles of beer production. Primary focus on manufacturing, quality criteria, beer styles, and sensory standards. Evaluation by tasting is an integral part of the course. Lab fee required. Prerequisite: 21 years of age. 3 credits.

FAB 368**Concessions Operations Management**

Management of food and beverage operations within the recreation industry, considering concessions operations in a variety of venues. Emphasizes logistical, inventory, financial, cash control, and human resource considerations inherent to successful concessions operations. Includes classroom work and hands-on experience. Prerequisite: FAB 160. 3 credits.

FAB 370**Nutrition in Food Service**

Enables food service professionals to plan menus for specific nutrition-related conditions and to answer questions regarding current nutrition issues. Covers consumption trends, nutrient needs of general and specific populations, relationships between nutrition, health and diseases, and menu/recipe modifications. Students complete a computerized diet self-analysis program. Prerequisites: FAB 101, FAB 159 and junior standing. 3 credits.

FAB 450**Food and Beverage Internship I**

On-site internship in a commercial or noncommercial food and beverage operation. Seminars and/or reports required. Lab fee required. Corequisite: Culinary arts, beverage management, foodservice management, hospitality management majors only. Prerequisite: TCA 201. 3 credits.

FAB 451**Food and Beverage Internship II**

Second or unique internship in a commercial or noncommercial food and beverage operation. Lab fee required. S/F grading only. Corequisite: Culinary arts, beverage management, foodservice management, hospitality management majors only. Prerequisite: TCA 201. 3 credits.

FAB 460**Facilities Planning and Equipment**

Planning of food service facilities with emphasis on human engineering, layout, design, selection of equipment, and management planning decisions. Prerequisite: FAB 160. 3 credits.

FAB 461**Food and Beverage Cost Control**

Duties and responsibilities of the manager for budgeting and forecasting, cost, and developing and maintaining internal controls in restaurant, catering and all types of food and beverage operations. Prerequisites: FAB 160, TCA 221. 3 credits.

FAB 465**Beverage Management**

Basic principles of beverage management and bar operations. Primary focus on beverage products, purchasing, inventory management, bar set-up, bar layout and design, production, service, and cash handling. Meets Clark County and Las Vegas requirements for alcohol awareness certification. Lab fee required. Prerequisites: FAB 160, 21 years of age, matriculated students only. 3 credits.

FAB 467**Quantity Food Management**

Application of established standards, techniques, and practices of large quantity food production. Students participate in the sales, production, and service of meals in varied environments including fine dining, casual table service, and catering. Minimum of six hours of laboratory per week. May be repeated for a maximum of six credits. Lab fee required. Prerequisites: FAB 160, FAB 461, HMD 259, TCA 380, majors only. 3 credits.

FAB 470**Global Food and Nutrition Issues**

All citizens of the world have a vested interest in how food is produced, distributed, processed, prepared and regulated. Provides students with a look at the governmental, industrial, environmental, and individual consumer factors that influence the types and quality of foods available in the world marketplace. Prerequisites: ENG 102 and ENG 231 or 232, junior standing. 3 credits.

FAB 474**Independent Study in Food Service Management**

Research in an area of concern to the management of food service operations. May be repeated to a maximum of six credits. Prerequisite: Consent of instructor. 1-3 credits.