

HOSPITALITY MANAGEMENT, BS

for the degree of Bachelor of Science Major in Hospitality Management

As a hospitality management student, you will explore food-focused social and biological sciences. You will also learn critical business and management concepts that will make you highly sought-after for careers in restaurant and hotel management, event planning, catering, and food service.

The hospitality management curriculum provides a strong foundation for you to learn fundamentals while allowing flexibility for you to pursue individual interests through various minors, internships, and study abroad experiences.

Our well-managed class sizes will allow you to receive more personalized attention and interaction with your core faculty members. Experiential learning opportunities empower you to build your professional networks and tailor an individualized career plan.

As part of the curriculum, you will assist in the operation and management of our student-run facilities that are open to the public, Bevier Café and the Spice Box. You will learn how to safely prepare and serve foods, and execute fine dining experiences. You will also have opportunities to participate in practical and professional internships.

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Graduation Requirements

Minimum hours required for graduation: 126 hours.

University Requirements

Minimum of 40 hours of upper-division coursework, generally at the 300 and 400 level. These hours can be drawn from all elements of the degree. Students should consult their academic advisor for additional guidance in fulfilling this requirement.

The university and residency requirements can be found in the Student Code (<https://studentcode.illinois.edu/article3/part8/3-801/>) (§ 3-801) and in the Academic Catalog (<http://catalog.illinois.edu/general-information/degree-general-education-requirements/>).

General Education Requirements

Follows the campus General Education (Gen Ed) requirements (<https://courses.illinois.edu/gened/DEFAULT/DEFAULT/>). Some Gen Ed requirements may be met by courses required and/or electives in the program.

Code	Title	Hours
	Composition I	4
	Advanced Composition	3
	Humanities & the Arts (6 hours)	6
	Natural Sciences & Technology (6 hours)	6
	fulfilled by CHEM 101, MCB 100, FSHN 101, FSHN 120	
	Social & Behavioral Sciences (6 hours)	6
	fulfilled by PSYC 100 and ACE 100 or ECON 102	

Cultural Studies: Non-Western Cultures (1 course)	3
Cultural Studies: US Minority Cultures (1 course)	3
Cultural Studies: Western/Comparative Cultures (1 course)	3
Quantitative Reasoning (2 courses, at least one course must be Quantitative Reasoning I)	6-8

fulfilled by STAT 100, ACE 262, CPSC 241, ECON 202 or PSYC 235; and any other course approved as Quantitative Reasoning I or II

Language Requirement (Completion of the third semester or equivalent of a language other than English is required)	0-15
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Code	Title	Hours
Department Foundation		18-21

CMN 101	Public Speaking
or ALEC 115	Let's Talk about Food, Agriculture, and the Environment
or CMN 111 & CMN 112	Oral & Written Comm I and Oral & Written Comm II
STAT 100	Statistics
or ACE 262	Applied Statistical Methods and Data Analytics I
or CPSC 241	Intro to Applied Statistics
or ECON 202	Economic Statistics I
or PSYC 235	Intro to Statistics
CHEM 101	Introductory Chemistry
MCB 100	Introductory Microbiology
MCB 101	Intro Microbiology Laboratory
PSYC 100	Intro Psych

Major Core	46
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FSHN 101	The Science of Food and How it Relates to You
FSHN 120	Contemporary Nutrition
FSHN 123	FSHN Orientation to Illinois
FSHN 140	Introduction to Hospitality
FSHN 145	Intro Hospitality Management
FSHN 232	Science of Food Preparation
FSHN 249	Food Service Sanitation
FSHN 292	Hospitality Management: Professional Issues
FSHN 293	Off Campus Internship (4 hours required for graduation)
FSHN 340	Food Production and Service
FSHN 345	Strategic Operations Management
FSHN 346	Foundations of Hotel Management
FSHN 439	Design Thinking for Restaurants
FSHN 441	Services Management
FSHN 442	Hospitality Management & Leadership Skills
FSHN 443	Management of Fine Dining
ANSC 309	Meat Production and Marketing

Management Core	24-25
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ECON 102	Microeconomic Principles
or ACE 100	Introduction to Applied Microeconomics
ACE 161	Microcomputer Applications
ACCY 200	Fundamentals of Accounting

BADM 300	The Legal Environment of Bus	
BADM 310	Mgmt and Organizational Beh	
BADM 320	Principles of Marketing	
LEAD 321	Training and Development	
PSYC 245	Industrial Org Psych	
Total Minimum Hours		126

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Sample Sequence

This sample sequence is intended to be used only as a guide for degree completion. All students should work individually with their academic advisors to decide the actual course selection and sequence that works best for them based on their academic preparation and goals. Enrichment programming such as study abroad, minors, internships, and so on may impact the structure of this four-year plan. Course availability is not guaranteed during the semester indicated in the sample sequence.

Students must fulfill their Language Other Than English requirement by successfully completing a third level of a language other than English. For more information, see the corresponding section on the Degree and General Education Requirements page (<http://catalog.illinois.edu/general-information/degree-general-education-requirements/>).

First Year

First Semester	Hours	Second Semester	Hours
FSHN 123	1	Composition 1 or ALEC 115 or CMN 101 or CMN 112	4
Composition 1 or ALEC 115 or CMN 101 or CMN 111	3	FSHN 145	3
FSHN 140	3	Statistics course from degree list	3
PSYC 100	4	Language Other than English (3rd level)	4
ACE 161	3	General Education course	3
14		17	

Second Year

First Semester	Hours	Second Semester	Hours
FSHN 101	3	FSHN 120	3
ECON 102 or ACE 100	3	FSHN 232	3
ANSC 309	2	FSHN 346	3
CHEM 101	3	FSHN 292	1
General Education course	3	General Education course	3
Free Elective course	3	Free Elective course	4
17		17	

Third Year

First Semester	Hours	Second Semester	Hours
FSHN 345	3	FSHN 249	1
ACCY 200	3	FSHN 340	4
BADM 310	3	MCB 100	3
General Education course	3	MCB 101	2
General Education course	4	BADM 300	3
		General Education course	3
		16	16

Fourth Year

First Semester	Hours	Second Semester	Hours
PSYC 245	3	FSHN 442	3
BADM 320	3	FSHN 443	4
FSHN 441	3	LEAD 321	3
FSHN 439	2	General Education course	3
FSHN 293	4	Advanced Level Free Elective course	1
		15	14

Total Hours 126

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All graduates of the University of Illinois Hospitality Management concentration will be able to:

1. Professionally manage the preparation, presentation and service of quality food. Apply science concepts to the food and beverage component of the hospitality industry. Identify hotel/lodging management and allied hospitality industries' concepts. (Industry Skills)
2. Integrate human, financial and physical resources management into hospitality related operations. Practice and evaluate elements of service management. (Management Skills)
3. Demonstrate ability to analyze, assess, evaluate, adapt and apply problem solving skills. (Problem Solving)
4. Demonstrate effective written and oral communication skills. (Communication)
5. Gain practical and professional experiences. Integrate and practice ethics, leadership, and collaboration. (Professional Experiences)

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Food Science and Human Nutrition

Food Science and Human Nutrition Website (<https://fshn.illinois.edu>)
260 Bevier Hall
905 S. Goodwin Ave.
Urbana, IL 61801
217-244-4498

fshn-general@illinois.edu (fshn-general@illinois.edu)

College of Agricultural, Consumer & Environmental Sciences

College of Agricultural, Consumer & Environmental Sciences Website
(<https://aces.illinois.edu/>)

ACES Office of Academic Programs

128 Mumford Hall
1301 West Gregory Drive
Urbana, IL 61801
217-333-3380
aces-academics@illinois.edu

Advising

Advising Website (<https://fshn.illinois.edu/about/contact-us/#paragraph-441>)
217-244-4498
fshn-general@illinois.edu (fshn-general@illinois.edu)

Admissions

ACES Undergraduate Admissions (<https://aces.illinois.edu/admissions/>)
University of Illinois Urbana-Champaign Undergrad Admissions (<https://www.admissions.illinois.edu/>)
217-333-3380
visitACES@illinois.edu