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| Course Title: Introduction to Hospitality Industry  | Course Code: HHM 201 | Credit Hours: 3 |
| Pre-requisite(s) None   |                      |                 |
| Course description: This course provides an in-depth overview of the world's largest and fastest growing business. It covers the growth and development, organization and structure, and all of the functional areas of the hospitality industry, including lodging, food services, and recreation. The topics include; the hospitality industry, lodging, restaurants, managed services, beverages, recreation, theme parks, clubs, gaming entertainment and event management.   |                      |                 |
| Course Title: Introduction to Food Production   | Course Code: HHM 301 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201   |                      |                 |
| Course description: The course intends to introduce the basics of cooking food coupled with the scientific approach by trying to understand the basic commodities utilized in preparation of food. This course provides information on other relevant topics hygiene and food safety, nutrition, basic menu planning, tools and equipment, knife skills, dairy products, principles of vegetable cookery and basic food operations.   |                      |                 |
| Course Title: Food and Beverage Management  | Course Code: HHM 302 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201   |                      |                 |
| Course description: This course provides an in-depth understanding of food and beverage management within the context of the hospitality, and event industries. Students will explore key topics such as menu design, service systems, and operational efficiency. The course emphasizes financial management, marketing strategies, and the importance of maintaining quality and customer satisfaction in food and beverage operations. Additionally, the curriculum covers sustainability practices, human resource management, and the role of technology in enhancing service delivery. By examining current trends and industry challenges, students will be prepared to make informed decisions in dynamic food and beverage environments. |                      |                 |
| Course Title: Front Office Management   | Course Code: HHM 303 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201   |                      |                 |
| This course offers an in-depth exploration of front office operations within the hospitality industry, focusing on the critical role of the front desk in guest satisfaction and hotel success. Students will gain expertise in managing reservations, guest check-in/check out processes, and front office systems, alongside a strong emphasis on professional communication, customer service excellence, and problem resolution. The curriculum also includes. Designed for students aspiring to leadership roles in hotel management, this course equips them with the knowledge and skills required to excel in dynamic hospitality environments.   |                      |                 |
| Course Title: Housekeeping Management   | Course Code: HHM 304 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201   |                      |                 |

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| Course description: The course explores the key elements of housekeeping as its theoretical foundations and techniques of operations: the structure and layout of the housekeeping department, housekeeping inventory, guest room layout and maintenance, flower arrangement, and interior decoration. Students will explore topics such as room cleaning protocols, inventory control, laundry operations, and the management of housekeeping staff.   |                      |                 |
| Course Title: Hospitality Human Resource Management   | Course Code: HHM 311 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201   |                      |                 |
| Course description: This course provides an in-depth exploration of human resource management (HRM) within the hospitality industry. Students will learn how to manage the unique challenges of HR in hospitality, including recruitment, employee retention, training, and development. The course covers essential topics such as labor laws, performance management, employee relations, and compensation strategies. Emphasis will be placed on creating a motivated, diverse, and safe workforce, while also addressing the international and technological dimensions of hospitality HRM.                     |                      |                 |
| Course Title: Hospitality Revenue Management  | Course Code: HHM 312 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201   |                      |                 |
| Course description: This course provides a comprehensive introduction to revenue management principles and practices within the hospitality industry. Students will explore strategies for optimizing pricing, forecasting demand, and managing inventory to maximize profitability. The course covers key topics such as dynamic pricing, market segmentation, distribution channels, and performance analysis. Through case studies and practical exercises, students will develop skills to implement effective revenue management techniques and enhance financial performance in various hospitality settings. |                      |                 |
| Course Title: Event Management (Elective)   | Course Code: HHM 351 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201   |                      |                 |
| Course description: This course provides students with an introductory perspective on the nature of events management. Students will learn the necessary skills and professional knowledge needed to succeed in the event industry. The topics include; event types, event design and production, event operations, event human resource management, event finance, event marketing, event health and safety and risk management.   |                      |                 |
| Course Title: Airlines Operations and Management (Elective)   | Course Code: HHM 352 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201   |                      |                 |
| Course description: This course provides an overview of the topic of airline operations and management. The course will cover topics such as the airline industry market, product and customer, airline finance and economics, airline organization, airport infrastructure, crew planning, maintenance planning, baggage processes, and air cargo processes.   |                      |                 |
| Course Title: Transport and Travel Management (Elective)  | Course Code: HHM 353 | Credit Hours: 3 |

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| Pre-requisite(s): HHM 201   |                      |                 |
| Course description: This course offers a comprehensive overview of the essential daily operations of travel agents, covering land, water, and air transport. It provides an in-depth look at various travel products and services, equipping students with the foundational information, skills, and attitudes necessary for effective roles within travel and transportation organizations. The course addresses key challenges in land, sea, and air transportation and aims to develop the critical management skills required for leadership positions in transportation corporations and airport authorities.  |                      |                 |
| Course Title: Hospitality Marketing   | Course Code: HHM 354 | Credit Hours: 3 |
| Pre-requisite(s): HHM 201, BUS 101  |                      |                 |
| Course description: This course introduces marketing strategies tailored to the hospitality industry, focusing on hotels, restaurants, and hospitality organizations. Students will learn to analyze market trends, understand consumer behavior, and develop effective marketing campaigns. Key areas include digital marketing, branding, and customer relationship management, all aimed at enhancing guest satisfaction and driving business growth.  |                      |                 |
| Course Title: Internship (HHM)  | Course Code: HHM 495 | Credit Hours: 6 |
| Pre-requisite(s): Completion of 90 Credit Hours   |                      |                 |
| Course description: This Internship Course in Hospitality and Hotel Management provides hands-on experience in various hotel operations, including guest services, front desk management, and event coordination. Students will apply industry skills in a real-world setting, gain insights into daily operations, and develop professional competencies essential for a successful career in hospitality.   |                      |                 |
| Course Title: Strategic Management for Hospitality (Capstone)   | Course Code: HHM 499 | Credit Hours: 3 |
| Pre-requisite(s): Completion of 90 Credit Hours   |                      |                 |
| Course description: This course provides an in-depth understanding of food and beverage management within the context of the hospitality, and event industries. Students will explore key topics such as menu design, service systems, and operational efficiency. The course emphasizes financial management, marketing strategies, and the importance of maintaining quality and customer satisfaction in food and beverage operations. Additionally, the curriculum covers sustainability practices, human resource management, and the role of technology in enhancing service delivery. By examining current trends and industry challenges, students will be prepared to make informed decisions in dynamic food and beverage environments. |                      |                 |