

# The Metropolitan State College of Denver Hospitality, Tourism and Events Management



**HTE GRADUATES**

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## WELCOME LETTER FROM THE CHAIRMAN

My pleasure is to have the opportunity to visit with you concerning your interests in studying Hotel, Tourism and Events (HTE) at The Metropolitan State College of Denver. You have chosen to investigate a career that has multiple job opportunities and a built-in market. Everyone eats, drinks, and sleeps, and everyone, in addition, travels, and meets with others day-in and day-out. Everyone is an expert at eating, drinking, sleeping, meeting, and traveling. Your challenge as a future graduate of HTE at Metro State, will be to learn how to effectively manage (i.e. to make money and to enjoy yourself) these activities better than the *experts*.

The HTE Department is positioned to assist you in becoming a successful hospitality manager through flexible and individualized interdisciplinary major programs in Hotel Management, Tourism and Events Management, Restaurant Management, Hotel-Restaurant Management, and Hotel-Tourism and Events Management. Each area of concentration is designed to provide you with the knowledge, skills, and practical experiences needed to be successful in the rapidly changing, expanding hospitality industry.

The faculty, diverse student body, and metropolitan location of the HTE Department in the center of Denver can and will give you an advantage to be successful in the hospitality industry. We at Metro State look forward to being an active part of your future education and career plans. Please contact us with your questions.

Sincerely,

John R. Dienhart, Ph.D.  
Chairman

***Learning Through Theory and Experience...***

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## ADVISING FOR HTE STUDENTS

Entering HTE students, whether freshman or transfers, will be advised by an HTE Faculty Advisor. Faculty Advisors are:

Events Management	C. Vannucci	556-3367	<a href="mailto:vannucci@mscd.edu">vannucci@mscd.edu</a>
Hotel-Lodging Management	C. Gruhl	556-2968	<a href="mailto:cgruhl@mscd.edu">cgruhl@mscd.edu</a>
Hotel-Restaurant Management	M. Wray	556-3393	<a href="mailto:wraym@mscd.edu">wraym@mscd.edu</a>
Restaurant Management	J. Lamb	556-3254	<a href="mailto:lambjo@mscd.edu">lambjo@mscd.edu</a>
Restaurant Management	S. Owens	352-4472	<a href="mailto:sowens17@mscd.edu">sowens17@mscd.edu</a>
Tourism Management	H. Sorensen	556-3241	<a href="mailto:soreseh@mscd.edu">soreseh@mscd.edu</a>
Hospitality Entrepreneurship	R. Moroye	556-3177	<a href="mailto:moroye@mscd.edu">moroye@mscd.edu</a>
Program Assistant	Marc Lowenstein	556-3152	<a href="mailto:mlowenst@mscd.edu">mlowenst@mscd.edu</a>

The HTE Department of The Metropolitan State College of Denver is located in the Plaza Building, Room 124, on the campus of the Auraria Higher Education Center in downtown Denver, Colorado. (See maps on front and back cover.)

### For Additional Information Contact:

John R. Dienhart, Ph.D., Chairman

Telephone:.....(303) 556-3152  
Fax:.....(303) 556-8046  
E-mail:.....[dienhart@mscd.edu](mailto:dienhart@mscd.edu)

Homepage: [www.mscd.edu/~hmt/](http://www.mscd.edu/~hmt/) Visit the HTE website for information about degree programs, faculty, and events.

### Mailing Address:

HTE/The Metropolitan State College of Denver  
P.O. Box 173362, Campus Box 60  
Denver, CO 80217-3362

### Estimated Expenses

The expected 2007-2008 academic year cost per semester is as follows:

<b>15 Credit Hours</b>	<b>Resident</b>	<b>Nonresident</b>
Tuition and Fees with Stipend .....	\$1,516.57 .....	N/A
Tuition and Fees without Stipend .....	\$2,851.57 .....	\$5,567.17

### **3 Credit Hours per Semester**

Tuition and Fees with Stipend .....	\$489.48 .....	N/A
Tuition and Fees without Stipend .....	\$756.48 .....	\$1,502.13

## **HTE STUDENTS SECURE JOBS**

Placement of graduates continues to be successful; HTE graduates leave campus with full-time jobs with annual salaries ranging from \$30,000 to \$45,000. Hospitality organizations including Walt Disney World, Frontier Airlines, Globus Cosmos Tours, Hyatt Hotels and Resorts, Adams Mark Hotels, Marriott Corporation, Hilton Hotels, Chili's Restaurants, ARAMARK, and various other regional hospitality companies such as The Colorado Convention Center and the Denver Metro Convention and Visitors Bureau are on campus on a regular basis interacting and interviewing HTE students for management positions, as well as hiring many current students for summer co-ops and internships.

## **WHY THE HTE PROGRAM AT METRO STATE IS FOR YOU**

The hospitality industry is in need of a diverse, technologically literate workforce that will have increasing needs for ongoing training and continuing education in communications, leadership, marketing, motivation, service orientation, teamwork, and training. This dilemma places HTE at Metro State in a uniquely qualified position.

- HTE graduates responded more favorably than graduates of other programs when asked on 2005 program review surveys to indicate the degree to which their experiences at Metro State increased their ability to think creatively, lead others, and learn on their own.
- HTE graduates responded more favorably than graduates of other programs when asked to indicate the degree to which Metro State experiences increased their awareness of international issues and of our global society, self confidence, and awareness of their strengths and weaknesses.
- HTE graduates responded more favorably than graduates of other programs when asked to rate the degree of satisfaction with faculty advising for the major, faculty or department information about possible careers.
- Employers of HTE graduates rated their employees higher in self confidence than did the employers of graduates of other programs.
- The HTE program at Metro State is located in the center of Denver, a destination city, the living-laboratory used to teach and study the hospitality industry.
- Graduates of HTE secure jobs in the hospitality industry upon graduation; 80% remained in Colorado.

The HTE Department at Metro State is uniquely positioned through its expanding hospitality education curriculum, experienced faculty, and urban location to prepare its future graduates for hospitality management positions today and in the future.

### *Did you know...*

*2006 was the best year ever for Denver tourism with 11.7 million overnight visitors coming to the city, according to Longwoods International. This is a 13 percent increase over the 10.4 million overnight visitors who came to Denver in 2005, the largest single one year increase in tourism in Denver's history.*

## HOSPITALITY, TOURISM AND EVENTS MANAGEMENT PROGRAM

### *VISION*

**The Vision of HTE is to be recognized as a renowned resource center actively serving the many participants of the hospitality industry.** This vision will be fulfilled through by actively serving the many participants of the wine and hospitality industry through a strong sense of inquiry, an openness of discussion, a willingness to share information, and a deep commitment to do one's best, coupled with a refreshing hospitality attitude.

### *PHILOSOPHY*

**The Philosophy of HTE is learning through theory and experience.** This philosophy emphasizes the development of professional hospitality management knowledge and skills through the study of theory in the classroom that, in turn, is experienced in practicum, coop, internship, supervisory, management, and team approached situations.

### *MISSION*

**The Mission of HTE is to provide leadership and excellence its baccalaureate, professional, and technical programs.** This mission is accomplished as HTE renders service to the students, citizens, and the hospitality industry through flexible and individualized, interdisciplinary major programs in hotel and lodging, meeting and events, restaurant and culinary arts, and travel and tourism administration

### *GOALS and OBJECTIVES*

The HTE Department emphasizes the development of professional hospitality management knowledge and skills through its Goals and Objectives.

#### ***DEPARTMENTAL GOALS***

1. Provide students with the opportunity to earn a Bachelor of Arts degree in an area of concentration in Hotel, Hotel-Restaurant, Restaurant, Hotel-Tourism and Events, or Tourism and Events. In addition, students studying any one concentration are encouraged to select a second concentration of study to better position them to be prepared for the multiple challenges of the trillion dollar hospitality industry.

**Hotel Management Concentration** prepares students for operations and management positions in various segments of the hotel, motel, lodging and resort industries.

**Restaurant Management Concentration** prepares students for operations and management positions in commercial and institutional food service areas such as restaurants, clubs, culinary administration, hotels, resorts, schools, colleges, health care, business and industry in plant feeding and catering.

**Tourism and Events Management Concentration** prepares students for planning, development, operations, and management positions in areas such as travel agencies, tour operators, destination management, adventure travel, corporate meeting planning, conferences, conventions, and trade shows.

2. Provide instruction and professional assistance to students.
3. Assist students in the development of professionalism and an attitude of continued professional growth and individual development.
4. Assist students to recognize their responsibilities as members of the hospitality industry and society.

5. Prepare students for graduate study in HTE and related fields.
6. Provide seminars and workshops for the hospitality industry within Colorado and beyond.
7. Conduct applied research in the field of hospitality.
8. Increase the quality and accessibility of hospitality education to the citizens of Colorado and beyond.
9. Provide professional assistance to the hospitality industry and citizens of Colorado.

### ***EDUCATIONAL OBJECTIVES***

Upon completion of the Bachelor of Arts degree in HTE, students will be able to:

1. Demonstrate adequate knowledge in general and specific subject matters of communications mathematics, social sciences, natural sciences, and humanities, as measured by course grades and competency examinations.
2. Explain the historical development and current market segmentation of the hotel, restaurant, tourism and events industries, as measured by course grades of 2.50/4.00 or better.
3. Plan and prepare, for up to 100 customers, meeting/event, lodging, food service, and travel arrangements, depending on the student's area of concentration, in a variety of service styles, as measured by course grades of 2.50/4.00 or better and through performance in hospitality experiences and simulations.
4. Demonstrate basic knowledge and management skills related specifically to hotel, restaurant, tourism and events administration, as measured by course grades of 2.50/4.00 or better and through performance in hospitality experiences and simulations.
5. Demonstrate basic business administration skills of accounting, financial analysis, research, and marketing analysis, as measured by course grades of 2.50/4.00 or better and through performance in hospitality experiences and simulations.
6. Demonstrate a basic understanding of the legal system in the United States and its key application to the hospitality industry, as measured by course grades of 2.50/4.00 or better.
7. Demonstrate basic and management skills of planning, organizing, directing, controlling, training and development, and risk management as measured by course grades of 2.50/4.00 or better and through performance in hospitality experiences and simulations.
8. Demonstrate appropriate work ethics for the hospitality industry.

### **Did you know...**

*Travel and tourism spending in Denver reached a record \$2.76 billion in 2006, up 13 percent from the \$2.43 billion spent in 2005.*

## ***CURRICULUM***

**The Hospitality, Tourism and Events Bachelor of Arts degree requires 120 credit hours.**

To be awarded a degree, the student will complete the departmental requirements, General Studies, HTE Core and HTE Concentration requirements. There are five concentrations to choose from: hotel, tourism and events, restaurant, hotel-restaurant, and hotel-tourism and events management. The student will pick at least one concentration from the major. Students should consult with faculty advisors for selection and approval of a proposed plan of study.

### **Departmental Requirements**

In addition to meeting the course requirements for General Studies, the HTE core and the HTE concentration, each HTE student must complete the department requirements.

- Declare area of study in Hotel, Restaurant, Tourism & Events, Hotel-Restaurant, Hotel-Tourism, & Events Management
- Meet with HTE Faculty and review a CAPP Report in first semester
- Maintain a grade point average of 2.50 at the stage of graduation.
- Present Adult CPR and First-Aid Certification at stage of graduation.
- Present verification of 1,200 clock hours of on-the-job experience in the HTE Major stage of graduation. These may be secured through paid job experience, cooperative education, internships or a combination of the three. These hours must contain specific descriptions of the job duties performed.



*Dr. Cynthia Vannucci, Director of Events, with some of her EXPO 2007 students*

# General Studies Course Requirements

## General Studies Course Requirements: 40 Credit Hours Required.....Prerequisites

### Level-I – Skills

#### **Freshman Composition (6-Credit Hours Required)**

- |            |  |   |
|------------|--|---|
| ENG1010-3  | Freshman Composition: The Essay [F-SP-SU] .....                          | Score of 95 or higher on Accuplacer sentence skills exam or a “C” or better in CCD’s ENG 090 course |
| ENG 1020-3 | Freshman Composition: Analysis, Research & Documentation [F-SP-SU] ..... | ENG101 or its equivalent  |

#### **Mathematics (3-Credit Hours Required)**

- |            |   |   |
|------------|---|---|
| MTH 1210-4 | Introduction to Statistics[F-SP-SU] ..... | 2-years of high school algebra or equivalent, appropriate score on the mathematics preassessment test |
|------------|---|---|

#### **Communications (3-Credit Hours Required)**

- |            |                                |  |
|------------|--------------------------------|--|
| SPE 1010-3 | Public Speaking[F-SP-SU] ..... | Minimum performance standard scores on the reading and writing preassessment placement tests |
|------------|--------------------------------|--|

### Level II - Content Areas

**Historical (3-Credit Hours Required)**-Select any course from Level II History approved list

**Arts and Letters (6-Credit Hours Required)**-Select courses from Level II Arts and Letters approved list

**Social Sciences (6-Credit Hours Required)**-Select courses from Level II Arts and Letters approved list

**Natural Sciences (6-Credit Hours Required)**

- |            |   |   |
|------------|---|---|
| NUT 2040-3 | Introduction to Nutrition [F-SP-SU] .....   | Satisfaction of General Studies Level I Mathematics course requirement ENG 102, and high school chemistry or permission of instructor |
| XXX-3      | Select any additional 3-credit course from Level II Natural Science approved list |   |

**Multicultural Graduation Requirement (3-Credit Hours Required)**-Select any course from Multicultural approved list

**Senior Experience Graduation Requirement (3-Credit Hours Required)**-Select one course from list below

- |            |   |  |
|------------|---|--|
| HTE 4000-3 | Hospitality Field Experience[F-SP-SU] ..... | General Studies Complete, Senior Level, MTH 1210 |
| HTE 4040-3 | Hospitality Senior Research [F-SP] .....    | General Studies Complete, Senior Level, MTH 1210 |
| HTE 4811-3 | Managing a Destination [F-SP] .....         | General Studies Complete, Senior Level, MTH 1210 |

## Departmental Requirements for All Majors:

- Declare area of study in Hotel, Restaurant, Tourism & Events, Hotel-Restaurant, Hotel-Tourism, & Events Management
- Meet with HTE Faculty and review a CAPP Report in first semester
- Maintain a grade point average of 2.50 at the stage of graduation.
- Present Adult CPR and First-Aid Certification at stage of graduation.
- Present verification of 1,200 clock hours of on-the-job experience in the HTE Major stage of graduation. These may be secured through paid job experience, cooperative education, internships or a combination of the three. These hours must contain specific descriptions of the job duties performed.

## Hotel Management

**HTE-1: Hotel Management: 60 Total Credit Hours Earned ..... Prerequisites  
 (Need an additional 20-credit hours to reach graduation hours requirement)**

ACC	2010-3	Principles of Accounting [F-SP-SU].....	Satisfaction of Level I Mathematics requirements
HTE	1030-3	Introduction to Hospitality, Tourism and Events [F-SP-SU]	
XXX	XXX-3	Foreign Language: Select a 100-level course	
HTE	2502-3	Applied Hotel/Restaurant Operations [F-SP].....	ENG102, SPE1010
HTE	2512-3	Hotel Front Office [F].....	ENG102, HTE1030, SPE1010
HTE	2761-3	Convention Management [F-SP] .....	
HTE	2860-3	Sustainable Tourism [F-SP]	
HTE	3522-3	Hotel Housekeeping [F-SP] .....	HTE2512
HTE	3570-3	Hospitality and Tourism Marketing[F-SP] .....	ENG102, HTE103, SPE1010
HTE	3580-3	Hospitality and Tourism Law [F-SP] .....	ENG102, HTE1030, HTE2760, SPE1010
HTE	3603-3	Labor and Product Controls [F-SP] .....	HTE1030, MTH1210, ACC2010
HTE	3652-3	Hospitality Property Management [F-SP] .....	HTE 3522
HTE	3750-3	Hospitality Promotions [F-SP].....	ENG102, HTE103, SPE1010
HTE	4201-3	Adventure Travel and Ecotourism [F-SP] .....	HTE 3201 or permission of instructor
HTE	4250-3	Hospitality for Profit [F-SP] .....	ACC2010, MTH1210
HTE	4650-3	Hospitality Human Resources [F-SP].....	HTE 3580 or permission of instructor
HTE	4730-3	Hospitality Negotiations and Sales [F-SP].....	HTE-3570 or permission of instructor
HTE	4860-3	Hospitality Security and Safety [F-SP].....	HTE 3580 or permission of instructor
MGT	3000-3	Organizational Management[F-SP-SU] .....	At least junior standing or permission of instructor
		.....	Completion of General Studies Level I composition
		.....	and communications requirements
MGT	4020-3	Entrepreneurial Creativity .....	MGT3000

# Restaurant Management

**HTE-3:Restaurant Management: 60 Total Credit Hours Earned ..... Prerequisites**

**(Need an additional 20-credit hours to reach graduation hours requirement)**

ACC	2010-3	Principles of Accounting [F-SP-SU].....	Satisfaction of Level I Mathematics requirements
HTE	1030-3	Introduction to Hospitality, Tourism and Events [F-SP-SU]	
HTE	1533-3	Food Selection and Identification [F-SP-SU]	
HTE	1603-3	Food Preparation and Sanitation [F-SP-SU] .....	HTE1533
XXX	XXX-3	Foreign Language: Select a 100-level course	
HTE	2613-3	Food Production and Service I [F-SP-SU].....	HTE1030, HTE1603
HTE	2860-3	Sustainable Tourism [F-SP]	
HTE	3570-3	Hospitality and Tourism Marketing [F-SP].....	ENG102, HTE103, SPE1010
HTE	3580-3	Hospitality and Tourism Law [F-SP] .....	ENG102, HTE103, SPE1010
HTE	3603-3	Labor and Product Controls [F-SP] .....	HTE1030, MTH 1210, ACC2010
HTE	3613-3	Wine Fundamentals [F-SP-SU] .....	Must be 21 years of age
HTE	3623-3	Food Production and Service II .....	HTE2613, NUT2040
HTE	3643-3	Healthy Cooking [F-SP].....	HTE1603, NUT2040
HTE	3750-3	Hospitality Promotions[F-SP].....	ENG102, HTE103, SPE1010
HTE	4250-3	Hospitality for Profit[F-SP] .....	ACC 2010, MTH 1210
HTE	4650-3	Hospitality Human Resources[F-SP].....	HTE 3580 or permission of instructor
HTE	4730-3	Hospitality Negotiations and Sales[F-SP].....	HTE 3570 or permission of instructor
HTE	4860-3	Hospitality Security and Safety[F-SP].....	HTE 3580 or permission of instructor
MGT	3000-3	Organizational Management[F-SP-SU] .....	At least junior standing or permission of instructor
		.....	Completion of General Studies Level I composition
		.....	and communications requirements
MGT	4020-3	Entrepreneurial Creativity .....	MGT3000

# Tourism and Events Management

**HTE-2: Tourism and Events Management: 60 Total Credit Hours Earned ..... Prerequisites**  
**(Need an additional 20-credit hours to reach graduation hours requirement)**

ACC	2010-3	Principles of Accounting [F-SP-SU].....	Satisfaction of Level I Mathematics requirements
HTE	1030-3	Introduction to Hospitality, Tourism and Events [F-SP-SU]	
HTE	1051-3	Wedding Planning [SP]	
HTE	1811-3	Reservation & Destination Resources [F]	
XXX	XXX-3	Foreign Language: Select a 100-level course	
HTE	2761-3	Convention Management [F]	
HTE	2860-3	Sustainable Tourism[F-SP]	
HTE	3201-3	Niche Tourism Markets [F] .....	ENG102, HTE1030, HTE2860, SPE1010
HTE	3570-3	Hospitality and Tourism Marketing[F-SP].....	ENG102, HTE103, SPE1010
HTE	3580-3	Hospitality and Tourism Law[F-SP] .....	ENG102, HTE103, SPE1010
HTE	3750-3	Hospitality Promotions[F-SP].....	ENG102, HTE103, SPE1010
HTE	3761-3	Trade Shows and Expositions F-SP].....	ENG102, HTE1030, HTE2760, SPE1010
HTE	3871-3	Cruise Tourism [SP] .....	ENG102, HTE1030, HTE2860, SPE1010
HTE	4201-3	Adventure Travel and Ecotourism [SP] .....	HTE 3201 or permission of instructor
HTE	4250-3	Hospitality for Profit[F-SP] .....	ACC 2010, MTH 1210
HTE	4650-3	Hospitality Human Resources[F-SP].....	HTE 3580 or permission of instructor
HTE	4730-3	Hospitality Negotiations and Sales[F-SP].....	HTE 3570 or permission of instructor
HTE	4860-3	Hospitality Security and Safety[F-SP].....	HTE 3580 or permission of instructor
MGT	3000-3	Organizational Management[F-SP-SU].....	At least junior standing or permission of instructor
		.....	Completion of General Studies Level I composition
		.....	and communications requirements
MGT	4020-3	Entrepreneurial Creativity .....	MGT3000

# Hotel-Restaurant Management

**HTE-4: Hotel-Restaurant Management: 78 Total Credit Hours Earned ..... Prerequisites**  
**(Need an additional 2-credit hours to reach graduation hours requirement)**

ACC	2010-3	Principles of Accounting [F-SP-SU].....	Satisfaction of Level I Mathematics requirements
HTE	1030-3	Introduction to Hospitality, Tourism and Events [F-SP-SU]	
HTE	1533-3	Food Selection and Identification [F-SP-SU]	
HTE	1603-3	Food Preparation and Sanitation [F-SP-SU] .....	HTE1533
XXX	XXX-3	Foreign Language: Select a 100-level course	
HTE	2502-3	Applied Hotel/Restaurant Operations [F-SP].....	ENG102, SPE1010
HTE	2512-3	Hotel Front Office [F] .....	ENG102, HTE1030, SPE1010
HTE	2613-3	Food Production and Service I [F-SP-SU].....	HTE1030, HTE1603
HTE	2761-3	Convention Management [F]	
HTE	2860-3	Sustainable Tourism [F-SP]	
HTE	3522-3	Hotel Housekeeping [SP] .....	HTE 2512
HTE	3570-3	Hospitality and Tourism Marketing [F-SP].....	ENG102, HTE103, SPE1010
HTE	3580-3	Hospitality and Tourism Law [F-SP] .....	ENG102, HTE103, SPE1010
HTE	3603-3	Labor and Product Controls [F-SP] .....	HTE1030, MTH 1210, ACC2010
HTE	3613-3	Wine Fundamentals [F-SP-SU] .....	Must be 21 years of age
HTE	3623-3	Food Production and Service II .....	HTE2613, NUT2040
HTE	3643-3	Healthy Cooking [F-SP].....	HTE1603, NUT2040
HTE	3652-3	Hospitality Property Management [F-SP] .....	HTE 3522
HTE	3750-3	Hospitality Promotions [F-SP].....	ENG102, HTE103, SPE1010
HTE	4201-3	Adventure Travel and Ecotourism [SP] .....	HTE 3201 or permission of instructor
HTE	4250-3	Hospitality for Profit [F-SP] .....	ACC 2010, MTH 1210
HTE	4650-3	Hospitality Human Resources [F-SP].....	HTE 3580 or permission of instructor
HTE	4730-3	Hospitality Negotiations and Sales [F-SP]	HTE 3570 or permission of instructor
HTE	4860-3	Hospitality Security and Safety [F-SP]	HTE 3580 or permission of instructor
MGT	3000-3	Organizational Management [F-SP-SU].....	At least junior standing or permission of instructor
		.....	Completion of General Studies Level I composition
		.....	and communications requirements
MGT	4020-3	Entrepreneurial Creativity .....	MGT3000

# Hotel-Tourism and Events Management

## HTE-5: Hotel-Tourism and Events Management: 75 Credit Hours Earned ..... Prerequisites

**(Need an additional 5-credit hours to reach graduation hours requirement)**

ACC	2010-3	Principles of Accounting [F-SP-SU].....	Satisfaction of Level I Mathematics requirements
HTE	1030-3	Introduction to Hospitality, Tourism and Events [F-SP-SU]	
HTE	1051-3	Wedding Planning [SP]	
HTE	1811-3	Reservation & Destination Resources [F]	
HTE	3871-3	Cruise Tourism [SP] .....	ENG102, HTE1030, HTE2860, SPE1010
XXX	XXX-3	Foreign Language: Select a 100-level course	
HTE	2502-3	Applied Hotel/Restaurant Operations [F-SP].....	ENG102, SPE1010
HTE	2512-3	Hotel Front Office [F] .....	ENG102, HTE1030, SPE1010
HTE	2761-3	Convention Management [F]	
HTE	2860-3	Sustainable Tourism [F-SP]	
HTE	3201-3	Niche Tourism Markets [F] .....	ENG102, HTE1030, HTE2860, SPE1010
HTE	3522-3	Hotel Housekeeping [SP] .....	HTE 2512
HTE	3570-3	Hospitality and Tourism Marketing [F-SP].....	ENG102, HTE103, SPE1010
HTE	3580-3	Hospitality and Tourism Law [F-SP] .....	ENG102, HTE103, SPE1010
HTE	3603-3	Labor and Product Controls [F-SP] .....	HTE1030, MTH 1210, ACC2010
HTE	3652-3	Hospitality Property Management [F-SP] .....	HTE 3522
HTE	3750-3	Hospitality Promotions [F-SP].....	ENG102, HTE103, SPE1010
HTE	3761-3	Trade Shows and Expositions F-SP].....	ENG102, HTE1030, HTE2760, SPE1010
HTE	4201-3	Adventure Travel and Ecotourism [SP] .....	HTE 3201 or permission of instructor
HTE	4250-3	Hospitality for Profit[F-SP] .....	ACC 2010, MTH 1210
HTE	4650-3	Hospitality Human Resources[F-SP].....	HTE 3580 or permission of instructor
HTE	4730-3	Hospitality Negotiations and Sales[F-SP].....	HTE 3570 or permission of instructor
HTE	4860-3	Hospitality Security and Safety[F-SP].....	HTE 3580 or permission of instructor
MGT	3000-3	Organizational Management[F-SP-SU] .....	At least junior standing or permission of instructor Completion of General Studies Level I composition And communications requirements
MGT	4020-3	Entrepreneurial Creativity .....	MGT3000

## **HMTA COURSES**

HMT 1030 Principles of Meeting and Travel Administration  
HMT 1050 Principles of Hotel and Restaurant Administration  
HMT 1600 Food Production, Service, Sanitation, & Safety  
HMT 1610 Kitchen Procedures & Production I  
HMT 1620 Kitchen Procedures & Production II  
HMT 1810 Ticketing and Reservations Procedures  
HMT 2000 Internship I  
HMT 2500 Applied Hotel/Restaurant Operations  
HMT 2760 Meeting Administration I  
HMT 2840 Tour Planning  
HMT 2860 Sustainable Tourism  
MGT 2210 Legal Environment of Business  
MGT 3000 Organizational Management  
HMT 3510 Hotel Front Office Administration & Operations  
HMT 3520 Hotel Housekeeping Administration & Operations  
HMT 3570 Hospitality Marketing  
HMT 3580 Hospitality Tourism Law  
HMT 3590 Hospitality Administration for Profit  
HMT 3600 Food and Beverage Cost Controls  
HMT 3610 Enology: The Study of Wine  
HMT 3640 Healthy Cooking Techniques  
HMT 3650 Hospitality Property Management  
HMT 3660 The Restaurant from Concept to Operation  
HMT 3670 Food Service Purchasing  
HMT 3680 Beer and Spirits  
HMT 3750 Hospitality Promotion Materials: Analysis & Design  
HMT 3760 Meeting Administration II  
HMT 3860 Incentive Travel  
HMT 3870 Cruise Development, Marketing & Sales  
HMT 3890 Cases in Corporate Travel Management  
HMT 4000 Internship II  
HMT 4040 Hospitality Senior Research  
HMT 4010 Internship III  
HMT 4640 Hospitality Customer Service  
HMT 4650 Hospitality Employee Resource Development  
HMT 4660 Training and Development in Hospitality  
HMT 4730 Principles of Negotiations  
HMT 4790 Seminar in Meeting Administration: Variable Topics  
HMT 4810 Tour Management  
HMT 4830 Corporate Travel Management  
HMT 4860 Security & Loss Prevention in the Hospitality Industry  
HMT 4890 Seminar in Travel Administration: Variable Topics  
HMT 489C Adventure Travel and Ecotourism

## **HTE NEW COURSE with PREREQUISITES**

HTE 1030 Introduction to Hospitality, Tourism & Events  
HTE 1030 Introduction to Hospitality, Tourism & Events  
HTE 1603 Food Preparation & Sanitation  
HTE 2613 Food Production & Service I  
HTE 3623 Food Production & Service II  
HTE 1811 Reservations & Destination Resources  
Pick a Recommended Elective  
HTE 2502 Applied Hotel/Restaurant Operations  
HTE 2761 Convention Management  
Pick a Recommended Elective  
HTE 2860 Sustainable Tourism  
Pick a Recommended Elective  
MGT3000 Organizational Management  
HTE 2512 Hotel Front Office  
HTE 3522 Hotel Housekeeping  
HTE 3570 Hospitality & Tourism Marketing  
HTE 3580 Hospitality & Tourism Law  
HTE 4250 Hospitality for Profit  
HTE 3603 Labor & Product Controls  
HTE 3613 Wine Fundamentals  
HTE 3643 Healthy Cooking  
HTE 3652 Hospitality Property Management  
HTE 4793 Current Topics: Restaurant  
HTE 1533 Food Selection & Identification  
HTE 3683 Beer & Spirits  
HTE 3750 Hospitality Promotions  
HTE 3761 Trade Shows & Expositions  
HTE 3201 Niche Tourism Markets  
HTE 3871 Cruise Tourism  
Pick a Recommended Elective  
HTE 4000 Hospitality Field Experience I  
HTE 4040 Hospitality Senior Research  
HTE 4010 Field Experience II ENG1020,  
Pick a Recommended Elective  
HTE 4650 Hospitality Human Resources  
Pick a Recommended Elective  
HTE 4730 Hospitality Negotiations & Sales  
HTE 4891 Current Topics: Tourism and Events  
HTE 4811 Managing a Destination  
Pick a Recommended Elective  
HTE 4860 Hospitality Security & Safety  
HTE 4891 Current Topics: Tourism & Events  
HTE 4201 Adventure Travel & Ecotourism

HTE1533  
HTE1030 &1603  
HTE2613 & NUT2040

ENG1020 & SPE1010

ENG1020, HTE1030 & SPE1010  
HTE 2512  
ENG1020, HTE1030 & SPE1010  
ENG1020, HTE1030 & SPE1010  
ENG1020, HTE1030 & SPE1010  
HTE1030, ACC 2010 & MTH1210  
Must be 21 years of age  
HTE1603 & NUT2040  
HTE 3522  
ENG1020, HTE1030&2860 & SPE 1010

Must be 21 years of age  
ENG1020, HTE1030 & SPE1010  
ENG1020, HTE1030&2760 & SPE1010  
ENG1020, HTE1030&2860 & SPE1010  
ENG1020, HTE1030&2860 & SPE1010

General Studies Complete, Senior Level  
General Studies Complete, Senior Level  
HTE1030&2860 & SPE1010

HTE3580 or permission of instructor

HTE3570 or permission of instructor  
ENG1020, HTE1030&2860 &SPE 1010  
General Studies Complete, Senior Level

HTE3580 or permission of instructor  
ENG1020, HTE1030&2860 & SPE1010  
HTE3201 or permission of instructor

# Plan of Study: Hotel Management

**TOTAL: 120**

## **FRESHMAN YEAR**

**TOTAL: 31**

HTE 1030 Principles of Hotel & Restaurant	3	ENG 1020 Freshman Composition: Analysis	3
ENG 1010 Freshman Composition: The Essay	3	SPE 1010 Public Speaking	3
Level II History	3	MTH 1210 Introduction to Statistics	4
Multicultural Graduation Requirement	3	Level II Social Sciences	3
Level II Arts & Letters	3	Level II Natural Science	3

## **SOPHOMORE YEAR**

**TOTAL: 30**

HTE 2522 Applied Hotel/Restaurant Ops	3	NUT 2040 Introduction to Nutrition	3
HTE 2512 Hotel Front Office	3	Level II Arts and Letters	3
HTE 2761 Convention Management	3	Foreign Language Free Elective	3
HTE 2860 Sustainable Tourism	3	Level II Social Sciences	3
ACC 2010 Principles of Accounting I	3	Major or Free Elective	3

## **JUNIOR YEAR**

**TOTAL: 30**

HTE 3520 Hotel Housekeeping	3	HTE 3750 Hospitality Promotions	3
HTE 3570 Hospitality and Tourism Marketing	3	MGT 3000 Organizational Management	3
HTE 3580 Hospitality and Tourism Law	3	Major or Free Elective	3
HTE 3603 Labor and Product Controls	3	Major or Free Elective	3
HTE 3652 Hospitality Property Management	3	Major or Free Elective	3

## **SENIOR YEAR**

**TOTAL: 29**

Senior Experience Graduation Requirement	3	HTE 4860 Security and Safety	3
HTE 4201 Adventure Travel and Ecotourism	3	MGT 4020 Entrepreneurial Creativity	3
HTE 4250 Hospitality for Profit	3	Major or Free Elective	3
HTE 4650 Hospitality Employee Resource	3	Major or Free Elective	3
HTE 4730 Hospitality Negotiations & Sales	3	Major or Free Elective	2

Complete Departmental Requirements: 2.50 GPA, Adult CPA-First Aid, 1,200 Clock Hours Verified

**TOTAL CREDIT HOURS 12**

## **Recommended Electives (20 total hours available)**

ANT	2330	Cross-Cultural Communication*	3
HTE	1603	Food Preparation and Sanitation	3
HTE	2613	Food Production and Service I*	3
HTE	3201	Niche Tourism Markets*	3
HTE	3613	Wine Fundamentals*	3
HTE	3623	Food Production and Service II*	3
HTE	3683	Beer and Spirits*	3
HTE	3761	Trade Shows and Expositions*	3
HTE	4010	Hospitality Special Project	1
HTE	4592	Current Topics: Lodging*	3
HTE	4793	Current Topics: Restaurant*	3
HPL	1330	Golf I	2
HPL	1350	Tennis Level I	2
HPL	1410	Ski, Cross Country or Snowboard	2
HPS	2060	Emergency Rescue/First Responder & CPR	3
HPS	2070	Sport Venue Operations	3
MDL	1610	American Sign Language I	3
MGT	3820	International Business*	3

\*Course has prerequisites; check current MSCD College Catalog for requirements

# Plan of Study: Restaurant Management

**TOTAL: 120**

## **FRESHMAN YEAR**

**TOTAL: 31**

HTE 1030 Principles of Hotel & Restaurant	3	ENG 1020 Freshman Composition: Analysis	3
HTE 1533 Food Selection and Identification	3	Level II Social Sciences	3
HTE 1603 Food Preparation and Sanitation	3	MTH 1210 Introduction to Statistics	4
ENG 1010 Freshman Composition: The Essay	3	Level II Natural Science	3
SPE 1010 Public Speaking	3	Level II Arts & Letters	3

## **SOPHOMORE YEAR**

**TOTAL: 30**

HTE 2613 Food Production and Service	3	Level II Arts and Letters	3
HTE 2860 Sustainable Tourism	3	Level II History	3
NUT 2040 Introduction to Nutrition	3	Level II Social Sciences	3
Multicultural Graduation Requirement	3	ACC 2010 Principles of Accounting I	3
Foreign Language	3	Major or Free Elective	3

## **JUNIOR YEAR**

**TOTAL: 30**

HTE 3570 Hospitality and Tourism Marketing	3	HTE 3643 Healthy Cooking	3
HTE 3580 Hospitality and Tourism Law	3	HTE 3750 Hospitality Promotions	3
HTE 3603 Labor and Product Controls	3	MGT3000 Organizational Management	3
HTE 3613 Wine Fundamentals	3	Major or Free Elective	3
HTE 3623 Food Production and Service II	3	Major or Free Elective	3

## **SENIOR YEAR**

**TOTAL: 29**

Senior Experience Graduation Requirement	3	MGT4020 Entrepreneurial Creativity	3
HTE 4250 Hospitality for Profit	3	Major or Free Elective	3
HTE 4650 Hospitality Employee Resource	3	Major or Free Elective	3
HTE 4730 Hospitality Negotiations & Sales	3	Major or Free Elective	3
HTE 4860 Security and Safety	3	Major or Free Elective	2

Complete Departmental Requirements: 2.50 GPA, Adult CPA-First Aid, 1,200 Clock Hours Verified

**TOTAL CREDIT HOURS      120**

## **Recommended Electives (20 total hours available)**

ANT	2330	Cross-Cultural Communication*	3
GEG	1000	World Regional Geography*	3
HTE	1051	Wedding Planning	3
HTE	2761	Convention Management	3
HTE	3761	Trade Shows and Expositions*	3
HTE	3683	Beer and Spirits**	3
HTE	3813	Baking and Pastry*	3
HTE	4010	Hospitality Special Project	1
HTE	4613	Advanced Study of Wine**	3
HTE	4793	Current Topics: Restaurant*	3
HPS	2060	Emergency Rescue/First Responder & CPR	3
MDL	1610	American Sign Language I*	3
MGT	3820	International Business*	3
NUT	3100	Nutrition and Aging*	3
NUT	3210	Community Nutrition*	3

\*Course has prerequisites; check current MSCD College Catalog for requirements.

\*\*Must be 21 years of age or older.

# Plan of Study: Tourism and Events Management

**TOTAL: 120**

## **FRESHMAN YEAR**

**TOTAL: 31**

HTE 1030 Principles of Hotel & Restaurant	3	ENG 1020 Freshman Composition: Analysis	3
HTE 1051 Wedding Planning	3	SPE 1010 Public Speaking	3
HTE 1811 Reservations & Destination Resource	3	MTH 1210 Introduction to Statistics	4
ENG 1010 Freshman Composition: The Essay	3	Level II Arts & Letters	3
Level II Natural Science	3	Level II Social Sciences	3

## **SOPHOMORE YEAR**

**TOTAL: 30**

HTE 2761 Convention Management	3	ACC 2010 Principles of Accounting I	3
HTE 2860 Sustainable Tourism	3	Multicultural Graduation Requirement	3
NUT 2040 Introduction to Nutrition	3	Level II Social Sciences	3
Level II Arts and Letters	3	Level II History	3
Foreign Language Free Elective	3	Major Free Elective	3

## **JUNIOR YEAR**

**TOTAL: 30**

HTE 3201 Niche Tourism Marketing	3	HTE 3871 Cruise Tourism	3
HTE 3570 Hospitality and Tourism Marketing	3	MGT 3000 Organizational Management	3
HTE 3580 Hospitality and Tourism Law	3	Major or Free Elective	3
HTE 3750 Hospitality Promotions	3	Major or Free Elective	3
HTE 3760 Trade Shows and Expositions	3	Major or Free Elective	3

## **SENIOR YEAR**

**TOTAL: 29**

Senior Experience Graduation Requirement	3	HTE 4860 Security and Safety	3
HTE 4201 Adventure Travel and Ecotourism	3	MGT 4020 Entrepreneurial Creativity	3
HTE 4250 Hospitality for Profit	3	Major or Free Elective	3
HTE 4650 Hospitality Employee Resource	3	Major or Free Elective	3
HTE 4730 Hospitality Negotiations & Sales	3	Major or Free Elective	2

Complete Departmental Requirements: 2.50 GPA, Adult CPA-First Aid, 1,200 Clock Hours Verified

**TOTAL CREDIT HOURS 120**

## **Recommended Electives (20 total hours available)**

AES	1100	Aviation Fundamentals*	6
AES	4600	Space Flight*	3
ANT	1310	Introduction to Cultural Anthropology*	3
ANT	2330	Cross-Cultural Communication*	3
ANT	3300	Exploring World Cultures: Variable Topics*	3
CET	3320	Environmental Impact Statement*	3
ENV	1400	World Resources*	3
GEG	1000	World Regional Geography*	3
GEG	1120	Orienteering	1
GEG	1220	Map Use	2
HTE	3652	Hospitality Property Management*	3
HTE	4010	Hospitality Special Project	1
HTE	4891	Current Topics: Tourism and Events*	3
HPL	1450	Backpacking and Camping	2
HPS	2060	Emergency Rescue/First Responder & CPR	3
MGT	3820	International Business*	3
MDL	1610	American Sign Language I*	3
MTR	1400	Weather and Climate*	3

\*Course has prerequisites; check current MSCD College Catalog for requirements.

# Plan of Study: Hotel-Restaurant Management

**TOTAL: 120**

## FRESHMAN YEAR

**TOTAL: 31**

HTE 1030 Principles of Hotel & Restaurant	3	ENG 1020 Freshman Composition: Analysis	3
HTE 1533 Food Selection and Identification	3	Level II Social Science	3
HTE 1603 Food Preparation and Sanitation	3	MTH 1210 Introduction to Statistics	4
ENG 1010 Freshman Composition: The Essay	3	Level II Natural Science	3
SPE 1010 Public Speaking	3	Level II Arts & Letters	3

## SOPHOMORE YEAR

**TOTAL: 30**

HTE 2502 Applied Hotel/Restaurant Ops	3	NUT 2040 Introduction to Nutrition	3
HTE 2512 Hotel Front Office	3	ACC 2010 Principles of Accounting I	3
HTE 2613 Food Production and Service	3	Level II Arts and Letters	3
HTE 2761 Convention Management	3	Level II History	3
HTE 2860 Sustainable Tourism	3	Level II Social Sciences	3

## JUNIOR YEAR

**TOTAL: 30**

HTE 3520 Hotel Housekeeping	3	HTE 3623 Food Production and Service II	3
HTE 3570 Hospitality and Tourism Marketing	3	HTE 3652 Hospitality Property Management	3
HTE 3580 Hospitality and Tourism Law	3	HTE 3750 Hospitality Promotions	3
HTE 3603 Labor and Product Controls	3	MGT3000 Organizational Management	3
HTE 3616 Wine Fundamentals	3	Multicultural Graduation Requirement	3

## SENIOR YEAR

**TOTAL: 29**

Senior Experience Graduation Requirement	3	HTE 4730 Hospitality Negotiations & Sales	3
HTE 3643 Healthy Cooking	3	HTE 4860 Security and Safety	3
HTE 4201 Adventure Travel and Ecotourism	3	MGT4020 Entrepreneurial Creativity	3
HTE 4250 Hospitality for Profit	3	Foreign Language	3
HTE 4650 Hospitality Employee Resource	3	Major or Free Elective	2

Complete Departmental Requirements: 2.50 GPA, Adult CPA-First Aid, 1,200 Clock Hours Verified

**TOTAL CREDIT HOURS 120**

### Did you know...

*In 2006, spending on recreation and entertainment in Denver rose 18% to \$215 million, up from \$182 million in 2005. Food and beverage saw a 10 percent increase in expenditures in 2006 with a total of \$713 million in spending, up from \$648 million in 2005. Retail sales also saw a 10 percent increase in spending in 2006, growing to \$430 million, up from \$391 million in 2005.*

**Plan of Study: Hotel, Tourism, and Events Management **TOTAL: 120****

**FRESHMAN YEAR **TOTAL: 31****

HTE 1030 Principles of Hotel & Restaurant	3	ENG 1020 Freshman Composition: Analysis	3
HTE 1051 Wedding Planning	3	SPE 1010 Public Speaking	3
HTE 1811 Reservations & Destination Resource	3	MTH 1210 Introduction to Statistics	4
ENG 1010 Freshman Composition: The Essay	3	Level II Arts & Letters	3
Level II Natural Science	3	Level II Social Sciences	3

**SOPHOMORE YEAR **TOTAL: 30****

HTE 2502 Applied Hotel/Restaurant Ops	3	ACC 2010 Principles of Accounting I	3
HTE 2512 Hotel Front Office	3	Multicultural Graduation Requirement	3
HTE 2761 Convention Management	3	Level II Social Sciences	3
HTE 2860 Sustainable Tourism	3	Level II History	3
NUT 2040 Introduction to Nutrition	3	Level II Arts and Letters	3

**JUNIOR YEAR **TOTAL: 30****

HTE 3201 Niche Tourism Marketing	3	HTE 3652 Hospitality Property Management	3
HTE 3522 Hotel Housekeeping	3	HTE 3750 Hospitality Promotions	3
HTE 3570 Hospitality and Tourism Marketing	3	HTE 3760 Trade Shows and Expositions	3
HTE 3580 Hospitality and Tourism Law	3	HTE 3871 Cruise Tourism	3
HTE 3603 Labor and Product Controls	3	MGT 3000 Organizational Management	3

**SENIOR YEAR **TOTAL: 29****

Senior Experience Graduation Requirement	3	HTE 4860 Security and Safety	3
HTE 4201 Adventure Travel and Ecotourism	3	MGT 4020 Entrepreneurial Creativity	3
HTE 4250 Hospitality for Profit	3	Foreign Language Free Elective	3
HTE 4650 Hospitality Employee Resource	3	Major or Free Elective	3
HTE 4730 Hospitality Negotiations & Sales	3	Major or Free Elective	2

Complete Departmental Requirements: 2.50 GPA, Adult CPA-First Aid, 1,200 Clock Hours Verified

**TOTAL CREDIT HOURS **120****

**Did you know...**

*Business travelers in Denver were the biggest spenders, generating \$96 per person per day, followed by "marketable" leisure visitors, who spent \$93 per person per day. Visitors staying with friends and relatives accounted for only \$43 per person per day.*

## Minors

The department offers four minors: hotel, restaurant, tourism and special events. These minors are open to all students at MSCD and are designed primarily for students seeking majors in other areas. The minors provide specialized knowledge specific to the area with concentration on the application of business and management principles.

### Hotel Minor: HMM

REQUIRED COURSES.....		SEMESTER HOURS
HTE 1030	Introduction to Hospitality, Tourism and Events.....	3
HTE 2502	Applied Hotel/Restaurant Operations .....	3
HTE 2512	Hotel Front Office .....	3
HTE 3522	Hotel Housekeeping .....	3
HTE 3652	Hospitality Property Management.....	3
HTE 4860	Hospitality Security and Safety .....	3
<i>Subtotal</i> .....		18
6 hours electives approved by advisor.		
<i>Subtotal</i> .....		6
<i>Total</i> .....		24

### Restaurant Minor: RMM

REQUIRED COURSES.....		SEMESTER HOURS
HTE 1030	Introduction to Hospitality, Tourism and Events.....	3
HTE 1533	Food Selection and Identification .....	3
HTE 1603	Food Preparation and Sanitation .....	3
HTE 2613	Food Production and Service I.....	3
HTE 3603	Labor and Product Controls .....	3
HTE 3623	Food Production and Service II.....	3
<i>Subtotal</i> .....		18
6 hours electives approved by advisor.		
<i>Subtotal</i> .....		6
<i>Total</i> .....		24

### Tourism Minor: TMM

REQUIRED COURSES.....		SEMESTER HOURS
HTE 1030	Introduction to Hospitality, Tourism and Events.....	3
HTE 1811	Reservation & Destination Resources .....	3
HTE 2860	Sustainable Tourism .....	3
HTE 3201	Niche Tourism Markets .....	3
HTE 3871	Cruise Tourism.....	3
HTE 4201	Adventure Travel and Ecotourism .....	3
<i>Subtotal</i> .....		18
6 hours electives approved by advisor.		
<i>Subtotal</i> .....		6
<i>Total</i> .....		21

### Special Events Minor: SEM

REQUIRED COURSES.....		SEMESTER HOURS
HTE 1030	Introduction to Hospitality, Tourism and Events.....	3
HTE 2761	Convention Management.....	3
HTE 3570	Hospitality and Tourism Marketing .....	3
HTE 3761	Trade Shows and Expositions.....	3
HTE 3871	Cruise Tourism.....	3
HTE 4730	Hospitality Negotiations and Sales .....	3
<i>Subtotal</i> .....		18
6 hours electives approved by advisor.		
<i>Subtotal</i> .....		6
<i>Total</i> .....		24

## COURSE DESCRIPTIONS

# HOSPITALITY, TOURISM AND EVENTS

### **HTE 1030-3 Introduction to Hospitality, Tourism and Events (3 + 0)**

This course presents an overview of the operations, planning, and management of the hospitality and tourism industries. The course includes career opportunities and the interrelations and interfacing across the Hospitality, Tourism, and Events profession.

### **HTE 1051-3 Wedding Planning (3 + 0)**

This course introduces students to the basic concepts involved in becoming a professional wedding planner. It covers the various details of planning the wedding and the basics of managing an independent wedding planning business.

### **HTE 1533-3 Food Selection and Identification (2 + 2)**

In this course, students study the science of food involved in food preparation, nutritional contents of food before and after processing, and food flavor. Students learn about diet and optimum health aspects versus cost and convenience. Students learn to recognize that nutrition, food safety, and economics of the marketplace as important factors when planning food purchasing, menus, and recipes.

### **HTE 1603-3 Food Preparation and Sanitation (1 + 4)**

Prerequisite: HTE 1533

This course presents the fundamental principles in food production, service, sanitation, and safety of the food service industry. Food-borne illnesses, standards enforced by regulatory agencies, and measures for preventing food-borne illnesses are studied. Students study and practice the Hazard Analysis Critical Control Point (HACCP) food safety system. This course also covers the proper use, cleaning, sanitation, and safety of food equipment and hand tools. Administration of the Serve-Safe Food service certificate examination will conclude the course.

### **HTE 1811-3 Reservation and Destination Resources (3 + 0)**

This course examines global distribution systems and information resources along with their role in tourism management. Students learn how to make reservations on a current reservation system as well as how to use tourism, destination, and mapping resources.

### **HTE 2502-3 Applied Hotel/Restaurant Operations (3 + 0)**

Prerequisite: ENG 1020 and SPE 1010

The student learns management principles as applied in hotel and restaurant operations. Guest lecturers from the hotel and restaurant industries take students through on-site visits of various sites. Classes meet in hotels and restaurants in the Denver metro area and also in mountain resorts.

### **HTE 2512-3 Hotel Front Office (3 + 0)**

Prerequisite: ENG 1020, HTE 1030 and SPE 1010

This course examines hotel front-office procedures by detailing the flow of business through a hotel, from the reservations process to check-out and settlement. Students identify effective front-office management, with particular attention to the planning and evaluation of front-office operations. Front-office procedures and management are placed within the context of the overall operation of the hotel.

### **HTE 2613-3 Food Production and Service I (2 + 2)**

Prerequisite: HTE 1030 and HTE 1603

This course covers the proper use of quantity food equipment and tools, menu planning, nutrition and health, measurement and recipe conversions, yield tests, food costing and controls, menu pricing, cooking principles and methods, plate design, and the use of kitchen staples. Students experience the task of supervision in the kitchen setting.

### **HTE 2761 -3 Convention Management (3 + 0)**

This course presents the planning, organizing, and management processes of a convention meeting. Students explore budgeting, site selection, transportation, food and beverage function, publicity technologies, and audiovisuals for a convention. Students examine convention management systems software and internet applications.

### **HTE 2860-3 Sustainable Tourism (3 + 0)**

This course examines the theoretical and applied dimensions of sustainable tourism. Using national and international case studies, the course identifies the relationships among tourism activities, cultural issues, ecological systems, political agendas, economic opportunities, and resource utilization.

**HTE 3201-3 Niche Tourism Markets (3 + 0)**

Prerequisite: ENG 1020, HTE 1030, and SPE 1010

Pre/Co-requisite: HTE 2860

This course explores the concept of special-interest tourism. The course includes the shift towards a higher level of quality tourism in authentic settings and small groups of tourists. Various niche tourism initiatives, policies, and strategies are investigated and evaluated.

**HTE 3522-3 Hotel Housekeeping (3 + 0)**

Prerequisite: HTE2512

This course demonstrates how to manage housekeeping operations in the hotel industry. Students study the management of direct housekeeping day-to-day operations from the big picture perspective down to technical details. This course examines the interrelation of hotel departments, and maximum guest service and profitability.

**HTE 3570-3 Hospitality and Tourism Marketing (3 + 0)**

Prerequisite: ENG 1020, HTE 1030 and SPE 1010

The course applies principles of marketing and advertising to the specific needs of the hotel, restaurant, tourism and event industries. Students conduct field work in their area of concentration, analyzing a particular marketing problem.

**HTE 3580-3 Hospitality and Tourism Law (3 + 0)**

Prerequisite: ENG 1020, HTE 1030 and SPE 1010

This course provides an overview of the legal fundamentals that apply to operations and management in the hospitality and tourism industries with an emphasis on preventive management practices. Legal procedures, Civil Rights, contract law, negligence, relationships with guests, and specialized liabilities related to food and alcohol service, and tourism companies are covered, as well as contemporary legal issues in hospitality management related to employment practices, internal and market regulation, and franchising.

**HTE 3603-3 Labor and Production Control (3 + 0)**

Prerequisite: HTE 1030, ACC 2010, and MTH 1210; or permission of instructor

This course examines the skills of a manager of food and beverage operations in the hospitality industry. Procurement, preparation and service to final accountability of sales and costs are covered.

**HTE 3613-3 Wine Fundamentals (3 + 0)**

Prerequisite: Minimum age of 21 years

This course examines the basics of wine knowledge, selection, and service. Viticulture, vinification, and critical appraisal of wines of the major wine regions of the world are covered.

**HTE 3623-3 Food Production and Service II (1 + 4)**

Prerequisite: HTE 2613 and NUT 2040

This course covers the preparation and artistic techniques for presentation of foods. Principles of restaurant and table service methods are studied. Students practice the skills of kitchen manager and dining room manager.

**HTE 3643-3 Healthy Cooking (2 + 2)**

Prerequisite: HTE 1603 and NUT 2040

This course illustrates the elements of food flavors through the exploration of the nutritional value of food. The principles of healthy cooking and nutrition will be employed and applied to food types to include the demonstration of cooking with less fat and less salt. Students develop and analyze healthy cooking techniques, recipes, and menus.

**HTE 3652-3 Hospitality Property Management (3 + 0)**

Prerequisite: HTE 3522

This course examines blueprint reading, building construction safety, utility requirements, and mechanical systems as they relate to managing a hospitality property.

**HTE 3683-3 Beer and Spirits (2 + 2)**

Prerequisite: Minimum age of 21 years

This course provides an overview of responsible beverage alcohol service and includes the principles of production, storage, and service of beers and spirits. Major categories of beer are evaluated to include the practical brewing and sensory analysis of beer styles. The classic spirits of the world, their history, and their modern production methods also are reviewed. Students practice mixology, training, and evaluation in bartending skills through the classroom laboratory. Students are evaluated through the National Restaurant Association Bar-Code Responsible Beverage Alcohol Service Certification Examination.

**HTE 3750-3 Hospitality Promotions (3 + 0)**

Prerequisite: ENG 1020, HTE 1030 and SPE 1010

This course provides students with an opportunity to conceptualize, design, and create promotional materials that are customarily used in the hospitality and tourism industries. Students plan, develop, and implement promotional and marketing tools.

**HTE 3761-3 Trade Shows and Expositions (3 + 0)**

Prerequisite: ENG 1020, HTE 1030, HTE 2760 and SPE 1010

A course for those preparing for a career as a trade show manager, exposition manager, or association meeting professional. This course explores exhibit registration, financial management, promotional materials, sponsorship management, volunteer coordination, room setup, food and beverage needs, and speaker selection.

**HTE 3813-3 Baking and Pastry (1 + 4)**

Prerequisite: HTE 2623

This course examines baking and pastry principles. The practical laboratory provides learning opportunities in equipment operation, preparing dough, baking, decorative arts, and presentation techniques. This course concentrates on bakeshop management, organization, and supervisory knowledge and skills.

**HTE 3871-3 Cruise Tourism (3 + 0)**

Prerequisite: ENG 1020, HTE 1030, HTE 2860, and SPE 1010

This course provides a comprehensive overview of the cruise industry. Using national and international case studies, the course identifies the relationships among the cruise product, cruise geography, maritime law, and tourism activities.

**HTE 4000-3 Hospitality Field Experience (0 + 9)**

Prerequisite: Complete twelve hours in major concentration, senior standing, completion of all Level I and Level II General Studies college course requirements, including MTH 1210, and approval of the HTE department.

In this course, students apply the theoretical concepts of hospitality and tourism to a practical on-site learning experience. The course includes 135 hours of field experience in an internship, community volunteer program, or a study abroad setting. (Senior Experience)

**HTE 4010-1 Hospitality Special Project (0 + 3)**

Prerequisite: Complete twelve-hours in major concentration, senior standing, and completion of all Level I and Level II General Studies college course requirements.

In this course, students apply the theoretical concepts of hospitality and tourism to a practical on-site learning experience. This course includes 45 hours of field experience in an internship, community volunteer program, or a study abroad setting.

**HTE 4040-3 Hospitality Senior Research (3 + 0)**

Prerequisite: Complete twelve hours in major concentration, senior standing, and completion of all Level I and Level II General Studies college course requirements, including MTH 1210.

This course provides the approaches and techniques necessary for senior students to analyze and synthesize needs, create and develop a major research project in Hospitality, Tourism, and Events, and effectively interpret results and their application to their major concentration area. (Senior Experience).

**HTE 4201-3 Adventure Travel and Ecotourism (3 + 0)**

Prerequisite: HTE 3201 or permission of instructor

This course examines the theoretical and applied dimensions of two forms of alternative tourism: Adventure Travel and Ecotourism. An overview of their implications on tourism planning is provided. Emphasis is on the role of adventure travel and ecotourism in preservation and conservation of cultural and natural tourism resources.

**HTE 4250-3 Hospitality for Profit (3 + 0)**

Prerequisite: ACC 2010 and MTH 1210

This course concentrates on the analysis and interpretation of the hospitality and tourism industry accounting procedures and financial statements. Balance sheets, income statements, and cash flow statements will be covered. Principles of budgeting, forecasting, pricing techniques, financial ratios and financial management case problems explicit to the hotel, restaurant, tourism, and meeting industries are studied.

**HTE 4592-3 Current Topics: Lodging (3 + 0)**

Prerequisite: at least junior standing

The course considers various problems, subjects, and trends related to changing environments and events in the hotel industry. Subjects related to career as well as personal development may also be studied. This course may be repeated under different topics three times for a maximum of nine total credits earned

**HTE 4613-3 Advanced Study of Wine (2 + 2)**

Prerequisite: Minimum age of 21 years and HTE 3613

In this course students practice evaluation of wines and begin to distinguish wines in blind sensory analysis sessions. Tours of local wineries provide opportunities to examine and inspect the production methods of various styles of wine. Practical in-restaurant service techniques will be appraised as well as critical reviews of wine lists and food and wine pairings. A gourmet dinner service will provide a practical application for relating wine and food pairings and service skills.

**HTE 4650-3 Hospitality Human Resources (3 + 0)**

Prerequisite: HTE 3580 or permission of instructor

This course addresses various issues and challenges to effective human resource management in the hospitality industry. The course explores selection, training, motivation, team-building, organization, and supervisory skills and processes.

**HTE 4730-3 Hospitality Negotiations and Sales (3 + 0)**

Prerequisite: HTE 3750 or permission of instructor

This course provides an overview of the legal, ethical, and practical environment which impacts the negotiation of meeting contracts and the execution of the events which they represent. It examines the

strategies of negotiation and sales.

**HTE 4793-3 Current Topics: Restaurant (3 + 0)**

Prerequisite: at least junior standing

The course considers various problems, subjects, and trends related to changing events in the restaurant industry. Subjects related to career as well as personal development may also be studied. This course may be repeated under different topics three times for a maximum of nine total credits earned.

**HTE 4811-3 Managing a Destination (2 + 2)**

Prerequisite: Complete twelve hours in major concentration, senior standing, and completion of all Level I and Level II General Studies college course requirements, including MTH 1210.

In this course, students apply the theories of planning and organizing a tour through a practical destination management learning experience. A two-day and one-night learning experience in the Denver metropolitan area on the 6th or 12th weekend of the semester is a mandatory requirement of this course. (Senior Experience)

**HTE 4860-3 Hospitality Security and Safety (3 + 0)**

Prerequisite: HTE 3580 or permission of instructor

This course examines security, loss prevention, safety, and risk management as related to the hospitality and tourism industries. Legal concepts specific to industry operations are applied in detail through case studies, role playing, and site visits. Students conduct a risk assessment survey and compose a loss prevention management plan.

**HTE 4891-3 Current Topics: Tourism and Events (3 + 0)**

Prerequisite: at least junior standing

The course considers various problems, subjects, and trends related to changing events across the tourism and events industries. Subjects related to career as well as personal development may also be studied. This course may be repeated under different topics three times for a maximum of nine total credits earned.

*In 2006, the most popular sights, attractions, and events in Denver were:*

*LoDo (Lower Downtown Historic District)*  
*Coors Brewery*  
*Red Rocks Amphitheater*  
*Denver Zoo*  
*Colorado State Capitol*  
*Colorado Rockies*  
*IMAX/Denver Museum of Nature & Science*  
*Buffalo Bill's Museum and Grave*  
*Denver Botanic Gardens*  
*U.S. Mint*  
*Downtown Aquarium*  
*Denver Art Museum*  
*Elych Gardens*  
*Tiny Town*  
*Theatrical and musical performances*



*Students are eager to volunteer and answer questions in their HTE classes!*

## **STUDENT ORGANIZATIONS - GET INVOLVED!**

### **Rocky Mountain Professional Convention Management Association (RMPDMA)**

The purpose of the RMPDMA is to provide HTE students with opportunities to meet with meeting and convention industry professionals to make valuable contacts which will give them internships and real-world working experience and possible employment opportunities.

Contact: Professor Vannucci

### **Colorado Hotel & Lodging Association Student Chapter**

This student organization is affiliated with the Colorado Hotel and Lodging Association. The purpose of CHLASC is to offer HTE students opportunities to interact with industry professionals on a local, regional, and national basis for developing their professionalism and for possible contacts for employment opportunities.

Contact: Professor Gruhl

### **Colorado Restaurant Association Student Chapter**

This student organization is affiliated with the Colorado Restaurant Association. The purpose of the CRASC is to give HMTA students opportunities to practice theory learned in the classroom through professional presentations related to the food and beverage industry and to provide networking opportunities with industry professionals.

Contact: Professor Wray

### **Metro Travel Society**

The purpose of the Metro Travel Society is to promote to HMTA students the travel industry through conferences, networking, and education, that leads to internships and jobs.

Contact: Professor Sorensen

## SCHOLARSHIPS and AWARDS

### SCHOLARSHIPS

- American Hotel and Lodging Education Foundation
- Arthur J. Packard
- Choice Hotels International
- Colorado Lodging & Hotel Association
- Colorado ProStart
- Colorado Restaurant Association
- Colorado Scholars
- Hospitality, Tourism and Events Foundation
- Hyatt Hotels Fund for Minorities
- Hospitality Financial & Technology Professions Association
- Jack Kent Cooke Foundation
- Interantional Association Travel Network Foundation
- Karl W. Mehlman
- Les Amis d'Escoffier Society of Colorado
- Metro Denver Convention & Visitors Bureau
- Metro Denver Hotel Association
- National Restaurant Association Educational Foundation
- Network of Executive Women in Hospitality
- SAGE Hospitality Resources
- Southern Wine & Spirits of Colorado
- Stonebridge Companies

Go to: <http://www.mscd.edu/enroll/finaid/scholarship>

Complete the Metro State Financial Aid Guide Scholarship Application

Complete the Metro State Financial Aid Guide FAFSA Application.

Visit the HTE Scholarship File in Plaza 124, or go to:

<http://www.mscd.edu/~hmt/resources/scholarships.shtml>

### AWARDS

American Association of University Women  
Hospitality, Tourism and Events Outstanding Senior Student Award  
President's Outstanding Student Award  
Outstanding Students At-Large  
Outstanding Students of Hospitality, Tourism and Events  
Outstanding Students of The School Of Professional Studies  
Special Service Award—Academic Affairs  
Special Service Award—Student Services  
Student Leadership Award  
Students to Watch Award  
Who's-Who in America Award

**Application Process:** Nominations should be conducted through HTE faculty. Information regarding Scholarships and Awards is available in the HTE Office, Plaza 124.

**Hospitality, Tourism, and Events Management  
Industry Advisory Council**

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**American Grassfed Association  
Asset Sources Brand Development  
Atwood Company  
Brown Palace  
City of Arvada Food & Beverage Services  
Colorado Hotel & Lodging Association  
Coors  
Denver Athletic Club  
Denver Metro Convention and Visitors Bureau  
Destination Hotels and Resorts  
Elite Expo Services  
Embassy Suites  
Experient  
Fazendin Portfolio Classic African Experiences  
Frontier Airlines  
Groople Travel Made Easy  
Help-U-Sell  
Hyatt Regency Denver Convention Center  
Metro Denver Convention & Visitors Bureau  
Micros of Colorado  
Pyramid Hotels  
Open Road Tours  
SAGE Hospitality  
Shamrock Foods Company  
Southern Wine & Spirits of Colorado  
Southern Wine & Spirits of New York  
Stonebridge Companies  
US Foodservice, Inc.**

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***PARTICIPATION CREATES OPPORTUNITIES!***

## ***INDUSTRY EDUCATION PARTNERSHIPS***

- The **Colorado Hotel and Lodging Association** venture involves the development and teaching of online courses through the American Hotel & Lodging Association Educational Institute.
- **Coors** entered into a partnership with HMTA in the teaching of the beer component of the Beer and Spirits class, in conjunction with the Sandlot Brewery. Applied research involving beer-recipe development continues with senior research projects.
- **Southern Wine and Spirits of Colorado** contributes product and expertise in the teaching of the classes, Beer and Spirits, Enology: Study of Wines, and The Advanced Study of Wines.
- **Dean Evans & Associates** educational partnership incorporates Events Management Systems software into the meeting administration curriculum.
- **Meeting Matrix International** is collaborating with the Department to integrate its software, service package, and licenses into the meeting curriculum.
- The Metro Travel Society and the Department are working in partnership with the **Adventure Travel Trade Association** in applied research to evaluate potential adventure travel suppliers in exchange for admission to the ATTA's annual international world summit.
- The **Denver Health and Human Services** teams up with HMTA for foster child living in metro-Denver through "Luggage for Kids Campaign" and "Santa's Toy Bag."
- The Department partners with the **Colorado Restaurant Association** in the sponsoring of Colorado Restaurant Association's fall Career Fair.
- **The Rocky Mountain Professional Convention Management Association Student Chapter** continues to sponsor, in conjunction with the Department, the spring HMTA Internship/Career Fair, Consumer Trade Show, and Bridal Expo.
- The Department is the school of choice for the **Colorado ProStart** hospitality management high school program per the articulation agreement in which Metro State accepts three credits from ProStart high school hospitality management programs.
- **Mount Hood Chemical** collaborates with HMTA through a zero dollars lease for the low-temperature dish machine located in the culinary arts laboratory.
- The HTE program has a strong partnership with **Elite Expo Services**. Elite Expo continues to be in the classroom teaching and speaking as well as on the exhibit floor when HTE sponsors a career fair, philanthropic event, exposition, or reception. Pipe and drape, theme furnishings, and expert advice are consistently made available to the HTE students in a learning atmosphere.

### **Did you know...**

*Seventy-one percent of Denver's visitors said they would "really enjoy visiting again." This is an increase over the 67 percent score last year and 64 percent score in 2004.*

# Continuing Education in the Study of *Wine and Culinary Arts*



## ***International Wine Guild***

### ***International Sommelier Guild***

#### ***Colorado Chefs Apprenticeship Program***

**About the International Wine Guild:** The International Wine Guild was established to encourage study to develop technical and professional understanding and increased knowledge of wine throughout all areas of the wine and food service industry. Whether you work in a restaurant, hotel, wine shop, liquor store, are a wholesaler or importer, or are an individual with a passion for wine there are certification and advanced diploma programs designed specifically for you leading to a Master of Wine Arts. In addition, if you are a wine educator, or would like to develop the skills to teach others about wine, there is also a certification and advanced program path leading to a Master Wine Educator.

The Guild is dedicated to fostering wine education at the highest levels and helping both wine professionals and wine enthusiasts increase and expand their knowledge and understanding of wine. To become a Guild member you must successfully complete either the [Guild Certification Seminar](#) (one weekend) or the [Advanced Sommelier Course](#) (12 weeks). The Guild also teaches numerous [classes](#) to the general public. For information, go to: [www.internationalwineguild.com](http://www.internationalwineguild.com).

**About the International Sommelier Guild:** The International Sommelier Guild is the premier wine-knowledge resource center focused on helping you meet your wine and spirit needs through providing tailored expert teaching and consultation. The International Sommelier Guild brings together the resources of the top educators, industry leaders, premier restaurateurs, wine merchants, wineries, and writers. We are a community that learns from each other and strives to pool the knowledge of the best minds available to keep you on top of new trends, research, developments, and standards. Whether you are looking to develop a basic understanding of food & wine marriage or to become an accredited Sommelier, the International Sommelier Guild can help you reach your goals.

Over the course of a total of 12 weeks, ISG will deliver concurrently its Wine Fundamentals Certificate Level 1 and Wine Fundamentals Certificate Level 2 training courses. Both courses will be delivered at the same time once a week on Sundays from 9:00 AM to approximately 4:00 PM. During spring or fall semesters, ISG may elect to host the Sommelier Diploma program, which would be offered to graduates of the above courses for an additional 23 weeks. For more information please go to [www.internationalsommelier.com](http://www.internationalsommelier.com).

**Colorado Chefs Apprenticeship Program:** The Hospitality, Meeting, and Travel Administration Program at Metro State entered into a partnership with the Colorado Chefs Association as a host site in the offering of programs of instruction of the highest quality and reputation concerning the American Culinary Federation's Apprenticeship Program which leads to certificates and diplomas. The program delivers, over 36 weeks, Level 1 and 2 Certified Cook and the Baking and Pastry courses in the Plaza Building in HTE's production kitchen and classroom on the Auraria campus in downtown Denver. The Chefs Association will provide the instructors for the program. Go to <http://www.acfcoloradochefs.org> for more information or call 303-264-3005