The minor in Hospitality Management consists of a minimum of 15 credit hours. The minor is designed to enable students to understand the hospitality industry, with special emphasis on identification and solution of management problems.

**Part A – Required course (3 credits):**
- CSHSPMG 2600 Intro to Hospitality Management (3)

**Part B – Elective courses (Select 12 credits)**
- CSHSPMG 2700 Principles of Food Production Management (3) (Prereq 2600, Concur 2710)
- CSHSPMG 2710 Principles of Food Production Management Lab (1) (Prereq 2600, Concur 2700)
- CSHSPMG 2800 Hotel Management (3) (Concur or prereq: 2600)
- CSHSPMG 2810 Hotel Management Practicum (1) (Prereq 2600, Concur or Prereq: 2800)
- CSHSPMG 3700 Controlling Food, Beverage, and Labor Costs (3) (Prereq 2600)
- CSHSPMG 3720 Food Service Management (3) (Concur or prereq: 2600)
- CSHSPMG 3730 Food Service Management Practicum (1) (Prereq 2600, Concur or prereq: 3720)
- CSHSPMG 3910 Customer Experience Management (3)
- CSHSPMG 4600 Special Events Planning & Management (3) (Prereq 2600)
- CSHSPMG 4610 Beverage Management (3) (Prereq 2600)
- CSHSPMG 4620 Tourism & Culture (3)
- CSHSPMG 4650 Human Resources in the Hospitality Industry (3) (Prereq 3720 and 2800)
- CSHSPMG 4750 Casino Operations (3)
- CSHSPMG 4798 Tourism & Culture – Study Abroad – Bali (3)
- CSHSPMG 5640 Marketing in Hospitality Enterprises (3) (Prereq junior, senior, or graduate standing)
- CSHSPMG/CSFRST 5780 Leadership for the Service Industry (3) (Prereq senior or graduate standing)
- CSHSPMG 5820 Revenue Management in the Hospitality Industry (3) (Prereq 2800)
- CONSCI 5193 Individual Studies in Consumer Sciences (1-4)
- CONSCI 5333 Finding Happiness in The Classroom, Workplace, and Beyond (3)