



DREXEL UNIVERSITY

Center for

Hospitality & Sport Management

CATALOG

2014-2015

UNDERGRADUATE & GRADUATE



catalog.drexel.edu

Center for Hospitality and Sport Management

Launched in 2013, the Center for Hospitality and Sport Management includes programs in hospitality management, culinary arts, food science and sport management. Through a focus on experiential learning and co-op opportunities, the center is positioned to fulfill distinct market needs. It provides experience in sport ticketing, restaurant management, arena management, food product development, recipe development, coaching, commercial kitchen design and layout, kitchen gardening and hotel front desk operations.

The Department of Culinary Arts and Food Science provides students with a well-rounded education within the realm of fine foods, service product development and quality assurance.

The Department of Hospitality and Tourism Management offers programs for students who are interested in the fast-paced fields of hospitality management, tourism, and gaming and casino operations. Due largely in part to Drexel's co-op program, graduates have a competitive advantage and invaluable training for successful career in the industry.

The Department of Sport Management produces students that embody leadership, management skills and professionalism, with a focus on sport business, media, marketing and law.

Majors

- Culinary Arts, (p. 2)
- Culinary Science, (p. 11)
- Hospitality Management, (p. 23)
- Sport Management, (p. 30)

Minors

- Coaching Leadership, (p. 2)
- Culinary Arts, (p. 7)
- Food Science, (p. 22)
- Gaming and Casino Operations, (p. 22)

Certificates

- Gaming and Casino Operations, (p. 22)

Minor in Coaching Leadership

The minor in coaching leadership, open to all undergraduate students across the University, provides the foundation for the effective coaching and managing of athletes at various levels.

On completion of the minor, students will have developed the ability to communicate and motivate athletes, enhance the social and emotional growth of athletes, develop sound physical training programs, use sport skills effectively, inform athletes about the principles of good nutrition, reduce injuries by managing roles better, effectively deal with equipment, facilities, scheduling and team logistics and understand the administrative facets of coaching.

SMT 101	Principles of Coaching	3.0
SMT 102	Principles of Coaching II	3.0

SMT 152	Leadership in Sports & Society	3.0
SMT 203	Sports Conditioning	3.0
SMT 210	Prevention and Care Athletic Injuries	3.0
PSY 245 [WI]	Sports Psychology	3.0
NFS 310	Nutrition and Sports	3.0
SMT 475	Sports Industry Practicum	3.0
Total Credits		24.0

Culinary Arts

Bachelor of Science Degree: 184.0 quarter credits

About the Program

The major in culinary arts prepares students for leadership positions in the fine foods segment of the hospitality industry. This baccalaureate degree in culinary arts is among the first of its kind in the United States. This program comprises approximately equal parts liberal arts, business, hospitality management, and culinary arts. The aim of the program is to prepare students as independent thinkers who can work collaboratively in the field of culinary arts.

Students completing this program also receive a business minor with a choice of one of the following areas:

- Business Administration
- Marketing
- Entrepreneurship

Alternatively, students may meet with their Advisor to select a minor that is more in line with their personal and professional goals.

For more information, visit the Culinary Arts (<http://drexel.edu/hsm/academics/Culinary-Arts-Food-Science>) page on the Center for Hospitality and Sport Management's website (<http://drexel.edu/hsm>).

Program Delivery Options

Drexel's BS degrees include courses in the liberal arts, the humanities, sciences, hospitality management and culinary arts. Three business minors are also offered. The BS degree can be completed on a full-time or part-time basis:

Traditional Four-year option, with one co-op experience:

This option includes one six-month period of full-time employment in the junior year.

Four plus One option BS/MBA combined degree, with co-op experience:

This option combines the four-year BS degree followed by the one-year Professional MBA to qualify freshmen applicants. Incoming freshmen will generally have a minimum of 1300 on the SAT, a GPA of 3.5 or higher, and be in the top 10% of their high school graduating class. For MBA requirements visit the LeBow College Professional MBA (<http://www.lebow.drexel.edu/academics/programs/mba>) website.

Full-time Status Evening option without co-op experience:

To be eligible, students should have a minimum of two years full-time work experience related to students' majors, and a minimum of one year of college level work. Full-time students are eligible for full-time financial aid packages.

Part-time option without co-op experience:

Students work closely with academic advisors to develop a customized plan of study toward degree completion.

London option:

(Available for Hospitality Management and Culinary Arts students.)

Students are invited to spend a term in their sophomore, junior or senior year in the Study Abroad Program (<http://www.drexel.edu/studyabroad>), Drexel in London, while earning up to 18.0 credits. The program's emphasis is on the global implications of and opportunities within the hospitality industry.

Degree Requirements

General Education Requirements

ANTH 101	Introduction to Cultural Diversity	3.0
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
MATH 101	Introduction to Analysis I	4.0
NFS 101	Introduction to Nutrition & Food	3.0
UNIV G101	The Drexel Experience	2.0
Arts and Humanities Electives **		9.0
Social Science Elective ***		3.0
Free Electives		15.0-19.0

Program Requirements

FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 110	Introduction to the Hospitality Industry	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 150	Customer Service	3.0
HRM 160	Laws of the Hospitality Industry	3.0
HRM 200	Software for Hospitality Industry	3.0
HRM 215	Commercial Food Production	4.0
HRM 220	Purchasing for the Hospitality Industry	3.0
HRM 225	Equipment Design and Layout	3.0
HRM 310	Hospitality Accounting Systems	3.0
HRM 320	Hospitality Management Information Systems	3.0
HRM 330	Hotel and Restaurant Marketing	3.0
HRM 335	Beverage Management	3.0
HRM 350	Cost Controls in Hospitality	3.0
HRM 360	Hospitality Industry Public Relations	3.0
HRM 455	Hospitality Human Resources Management	3.0

Culinary Arts Requirements

CULA 120	Techniques and Traditions I	3.0
CULA 121	Techniques and Traditions II	3.0
CULA 125	Foundations of Professional Baking	3.0
CULA 216	A la Carte	3.0
CULA 220	Patisserie I	2.0
CULA 225	Patisserie II	2.0
CULA 235	Professional Dining Room Management	3.0
CULA 300	Fundamentals of Vegetarian Cuisine	3.0

CULA 305	Fundamentals of Italian Cuisine	3.0
CULA 310	Fundamentals of French Cuisine	3.0
CULA 315	Fundamentals of American Cuisine	3.0
CULA 316	Butchery Laboratory	2.0
CULA 325	Garde Manger Laboratory	3.0
CULA 405 [WI]	Culture and Gastronomy I	3.0
CULA 410	Culture and Gastronomy II	3.0
CULA 415	Food Styling and Show Competition	3.0
CULA 420	Senior Design Project	3.0
Culinary Arts (CULA) Electives		6.0-9.0
Business Minor Requirements (See Options Below)		24.0
Total Credits		180.0-187.0

* Students who wish to minor in Business Administration must take MATH 101 and MATH 102 or MATH 181,182 and 183. Marketing and Entrepreneurship minors need only take MATH 101.

** Students choose three classes from the following subject areas: ARTH, COM, ENGL, FMVD, HIST, HUM, JUDA, LING, MUSC, PHIL, PHTO, PRST, PSCI, THTR, WMST. Students can also select any of the language courses to fulfill Arts and Humanities requirements.

*** Students may choose from AFAS, ANTH, PSY, and SOC courses.

Business Minor Requirements

Students have the option of satisfying the business minor requirement by completing one of three possible business minors: **General Business Administration, Marketing or Entrepreneurship.**

Business Administration Minor Option

ECON 201	Principles of Microeconomics	4.0
ECON 202	Principles of Macroeconomics	4.0
FIN 301	Introduction to Finance	4.0
MKTG 301	Introduction to Marketing Management	4.0
ORGB 300 [WI]	Organizational Behavior	4.0
STAT 201	Introduction to Business Statistics	4.0
Total Credits		24.0

Entrepreneurship Minor Option

ACCT 120	Accounting Essentials for New Ventures	4.0
MGMT 260	Introduction to Entrepreneurship	4.0
MGMT 364	Technology Management	4.0
MGMT 365	Business Plan for Entrepreneurs	4.0
Select two of the following:		8.0
BLAW 346	Entrepreneurial Law	
FIN 301	Introduction to Finance *	
FIN 335	Entrepreneurial Finance	
MKTG 347	New Product Development	
MGMT 363	Directed Study in Entrepreneurship	
ORGB 300 [WI]	Organizational Behavior	
Total Credits		24.0

* Prerequisites must be taken as unrestricted electives.

Marketing Minor Option

MKTG 301	Introduction to Marketing Management	4.0
MKTG 380	Seminar in Marketing Strategy	4.0
Select four of the following:		16.0
MKTG 321	Selling and Sales Management	
MKTG 322	Advertising & Integrated Marketing Communications	
MKTG 324	Marketing Channels and Distribution Systems	
MKTG 326	Marketing Research	
MKTG 344	Professional Personal Selling	
MKTG 347	New Product Development	
MKTG 348	Services Marketing	
MKTG 351	Marketing for Non-Profit Organizations	
MKTG 353	Business-to-Business Marketing	
MKTG 355	Interactive Marketing	
MKTG 356	Consumer Behavior	
MKTG 357	Global Marketing	
MKTG 358	Transportation and Logistics	
Total Credits		24.0

Sample Plans of Study**BS in Culinary Arts: Minor in Business Administration**

(See below for the additional plans illustrating the other Business Minor options)

Term 1		Credits
CHEM 101	General Chemistry I	3.5
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
MATH 101	Introduction to Analysis I	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		14.5
Term 2		
ANTH 101	Introduction to Cultural Diversity	3.0
CHEM 102	General Chemistry II	4.5
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
MATH 102	Introduction to Analysis II	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		15.5
Term 3		
CHEM 103	General Chemistry III	5.0
CULA 120	Techniques and Traditions I	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
MATH 239	Mathematics for the Life Sciences	4.0
Term Credits		19.0
Term 4		
BIO 122	Cells and Genetics	4.5

HRM 120	Principles of Food-Service Management	3.0
NFS 215	Nutritional Chemistry	3.0
NFS 217	Nutrient Quality & Composition	1.0
NFS 230	Intermediate Nutrition	4.0

Term Credits 15.5

Term 5

CULA 315	Fundamentals of American Cuisine	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 215	Commercial Food Production	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0

Term Credits 14.0

Term 6

BIO 126	Physiology and Ecology	4.5
ECON 201	Principles of Microeconomics	4.0
ORGB 300	Organizational Behavior [WI]	4.0
Free Elective		3.0

Term Credits 15.5

Term 7

COM 230	Techniques of Speaking	3.0
COOP 101	Career Management and Professional Development	0.0
CULA 291	Culinary Arts Practicum II	6.0
ECON 202	Principles of Macroeconomics	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0

Term Credits 16.0

Term 8

CULA 310	Fundamentals of French Cuisine	3.0
FDSC 350	Experimental Foods: Product Development	3.0
FDSC 456	Food Preservation Processes	3.0
PHYS 103	General Physics I	4.0

Term Credits 13.0

Term 9

FDSC 460	Food Chemistry	3.0
FDSC 468	Functional Foods	3.0
NFS 365 [WI]	Nutrition Laboratory: Food and Nutrient Analysis	4.0
PHYS 104	General Physics II	4.0

Term Credits 14.0

Term 10

CULA 125	Foundations of Professional Baking	3.0
CULA 405	Culture and Gastronomy I [WI]	3.0
FDSC 450	Food Microbiology	3.0
FDSC 451	Food Microbiology Laboratory	2.0
MKTG 301	Introduction to Marketing Management	4.0

Term Credits 15.0

Term 11

CULA 410	Culture and Gastronomy II	3.0
FDSC 454	Microbiology & Chemistry of Food Safety	3.0
FDSC 461	Food Analysis	3.0
FDSC 491	Senior Project I	2.0
MKTG 347	New Product Development	4.0

STAT 201	Introduction to Business Statistics	4.0
Term Credits		19.0
Term 12		
COM 310	Technical Communication [WI]	3.0
FDSC 490	Seminar in Food Science	1.0
FDSC 492	Senior Project II	2.0
STAT 202	Business Statistics II	4.0
Free Elective		3.0
Term Credits		13.0

Total Credit: 184.0

BS in Culinary Arts: Minor in Entrepreneurship

Term 1		Credits
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
HRM 200	Software for Hospitality Industry	3.0
MATH 181	Mathematical Analysis I	3.0
UNIV G101	The Drexel Experience	1.0
Term Credits		13.0
Term 2		
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 150	Customer Service	3.0
MATH 182	Mathematical Analysis II	3.0
UNIV G101	The Drexel Experience	1.0
Term Credits		14.0
Term 3		
CULA 120	Techniques and Traditions I	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 160	Laws of the Hospitality Industry	3.0
MATH 183	Mathematical Analysis III	3.0
NFS 101	Introduction to Nutrition & Food	3.0
Term Credits		18.0
Term 4		
CULA 121	Techniques and Traditions II	3.0
CULA 125	Foundations of Professional Baking	3.0
HRM 220	Purchasing for the Hospitality Industry	3.0
MGMT 260	Introduction to Entrepreneurship	4.0
Free Elective		3.0
Term Credits		16.0
Term 5		
CULA 315	Fundamentals of American Cuisine	3.0
CULA 325	Garde Manger Laboratory	3.0
HRM 215	Commercial Food Production	4.0
MGMT 364	Technology Management	4.0

Arts and Humanities Elective		3.0
Term Credits		17.0
Term 6		
ACCT 120	Accounting Essentials for New Ventures	4.0
CULA 216	A la Carte	3.0
CULA 220	Patisserie I	2.0
CULA 235	Professional Dining Room Management	2.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
Term Credits		15.0

Term 7		
COOP 101	Career Management and Professional Development	0.0
CULA 300	Fundamentals of Vegetarian Cuisine	3.0
CULA 305	Fundamentals of Italian Cuisine	3.0
MGMT 365	Business Plan for Entrepreneurs	4.0
Arts and Humanities Elective		3.0
Free Elective		3.0
Term Credits		16.0

Term 8		
CULA 225	Patisserie II	2.0
CULA 310	Fundamentals of French Cuisine	3.0
CULA 405	Culture and Gastronomy I [WI]	3.0
CULA 415	Food Styling and Show Competition	3.0
Free Elective		3.0
Term Credits		14.0

Term 9		
CULA 410	Culture and Gastronomy II	3.0
HRM 225	Equipment Design and Layout	3.0
HRM 310	Hospitality Accounting Systems	3.0
HRM 360	Hospitality Industry Public Relations	3.0
Free Elective		3.0
Term Credits		15.0

Term 10		
CULA 316	Butchery Laboratory	2.0
Free Elective		2.0
Culinary Arts (CULA) Elective		2.0
Arts and Humanities Elective		3.0
Entrepreneurship Elective *		4.0
Social Science Elective		3.0
Term Credits		16.0

Term 11		
HRM 320	Hospitality Management Information Systems	3.0
HRM 335	Beverage Management	3.0
HRM 350	Cost Controls in Hospitality	3.0
Culinary Arts (CULA) Elective		3.0
Free Elective		3.0
Term Credits		15.0

Term 12		
CULA 420	Senior Design Project	3.0
HRM 455	Hospitality Human Resources Management	3.0
Culinary Arts (CULA) Elective		2.0

Social Science Elective	3.0
Entrepreneurship Elective*	4.0
Term Credits	15.0

Total Credit: 184.0

* See degree requirements.

BS in Culinary Arts: Minor in Marketing

Term 1		Credits
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
HRM 200	Software for Hospitality Industry	3.0
MATH 181	Mathematical Analysis I	3.0
UNIV G101	The Drexel Experience	1.0
Term Credits		13.0

Term 2		Credits
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 150	Customer Service	3.0
MATH 182	Mathematical Analysis II	3.0
UNIV G101	The Drexel Experience	1.0
Term Credits		14.0

Term 3		Credits
CULA 120	Techniques and Traditions I	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 160	Laws of the Hospitality Industry	3.0
MATH 183	Mathematical Analysis III	3.0
NFS 101	Introduction to Nutrition & Food	3.0
Term Credits		18.0

Term 4		Credits
CULA 121	Techniques and Traditions II	3.0
CULA 125	Foundations of Professional Baking	3.0
HRM 220	Purchasing for the Hospitality Industry	3.0
Free Elective		3.0
Social Science Elective		3.0
Term Credits		15.0

Term 5		Credits
CULA 315	Fundamentals of American Cuisine	3.0
CULA 325	Garde Manger Laboratory	3.0
HRM 215	Commercial Food Production	4.0
Social science Elective		3.0
Arts and Humanities Elective		3.0
Term Credits		16.0

Term 6		Credits
CULA 216	A la Carte	3.0
CULA 220	Patisserie I	2.0
CULA 235	Professional Dining Room Management	2.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0

Free Elective	3.0
Term Credits	14.0

Term 7		Credits
COOP 101	Career Management and Professional Development	0.0
CULA 300	Fundamentals of Vegetarian Cuisine	3.0
CULA 305	Fundamentals of Italian Cuisine	3.0
MKTG 301	Introduction to Marketing Management	4.0
Free Elective		3.0
Arts and Humanities Elective		3.0
Term Credits		16.0

Term 8		Credits
CULA 225	Patisserie II	2.0
CULA 310	Fundamentals of French Cuisine	3.0
CULA 405	Culture and Gastronomy I [WI]	3.0
CULA 415	Food Styling and Show Competition	3.0
Marketing (MKTG) Elective		4.0
Free Elective		3.0
Term Credits		18.0

Term 9		Credits
CULA 410	Culture and Gastronomy II	3.0
HRM 225	Equipment Design and Layout	3.0
HRM 310	Hospitality Accounting Systems	3.0
HRM 360	Hospitality Industry Public Relations	3.0
Culinary Arts (CULA) Elective		2.0
Term Credits		14.0

Term 10		Credits
CULA 316	Butchery Laboratory	2.0
Culinary Arts (CULA) Elective		2.0
Marketing (MKTG) Elective		4.0
Free Elective		2.0
Arts and Humanities Elective		3.0
Term Credits		13.0

Term 11		Credits
HRM 320	Hospitality Management Information Systems	3.0
HRM 335	Beverage Management	3.0
HRM 350	Cost Controls in Hospitality	3.0
MKTG 380	Seminar in Marketing Strategy	4.0
Marketing (MKTG) Elective		4.0
Term Credits		17.0

Term 12		Credits
CULA 420	Senior Design Project	3.0
HRM 455	Hospitality Human Resources Management	3.0
Marketing (MKTG) Elective		4.0
Culinary Arts (CULA) Elective		3.0
Free Elective		3.0
Term Credits		16.0

Total Credit: 184.0

Co-op/Career Opportunities

The hospitality industry employs 15 million people nationwide. According to the National Restaurant Association statistics, employment is growing at the rate of eleven percent each year, making this industry one of the fastest growing in the country. The Hospitality Management program enjoys close relationships with the finest hotels, restaurants and tourism partners in the greater Philadelphia area, as well as interaction with professional organizations that represent the industry on a regional, national and international level. These relationships result in over \$80,000 a year in scholarship funding for our students.

Typical career paths for graduates include the following:

- Restaurants and private clubs, which employ over 9 million people in the US
- Hotels Resorts & Casinos with almost 2.5 million employees
- Airlines, tour operating companies, travel agencies and tourism consulting
- Convention, special events, meeting planning, and tourism agencies
- Cruise lines, the fastest growing segment of the industry
- Retirement and life-care facilities
- Food service and beverage brokers, distributors, and suppliers to the industry

Co-Op Opportunities

Drexel University has long been known for its cooperative education/ internship programs, which allow students to mix periods of full-time, career-related employment with their studies. All traditional Hospitality Management students pursue the 6-month co-op employment. This six-month experience during the junior year is in a supervisory or managerial capacity. The following hotels, facilities, restaurants and clubs have recently offered co-op positions to Drexel's Hospitality Management students. Although many of these examples are located in the Philadelphia area, co-op jobs are not limited to any region.

- Four Seasons Hotel
- Jose Garces - Garces Group
- Mark Vetri - Vetri Family of Restaurants
- Marriott Hotels and Resorts
- Philadelphia Convention and Visitors Bureau
- America's Test Kitchen
- Philadelphia Chamber of Commerce
- Frog Commissary Catering
- Ritz-Carlton Hotel
- Sbraga Restaurant
- Restaurant Business Magazine
- Union League (private club)
- Walt Disney World

Visit the Drexel Steinbright Career Development Center (<http://www.drexel.edu/scdc>) page for more detailed information on co-op and post-graduate opportunities.

Minor in Culinary Arts

The minor in culinary arts is designed for students pursuing a variety of majors who also have an interest in food and cuisine. The required courses introduce the major cuisines, and develop necessary culinary technical skills and fundamental knowledge of foods and food preparation.

Students are able to select elective courses in various cuisines or can explore more theoretical areas of the field through topics including gastronomy, food history, and food writing.

Required Courses

CULA 115	Culinary Fundamentals	3.0
or CULA 120	Techniques and Traditions I	
CULA 305	Fundamentals of Italian Cuisine	3.0
CULA 310	Fundamentals of French Cuisine	3.0
CULA 315	Fundamentals of American Cuisine	3.0
HRM 215	Commercial Food Production	4.0
Select three of the following:		8.0
CULA 121	Techniques and Traditions II	
CULA 125	Foundations of Professional Baking	
CULA 216	A la Carte	
CULA 220	Patisserie I	
CULA 225	Patisserie II	
CULA 226	Patisserie III	
CULA 240	Fundamentals of Chinese Cuisine	
CULA 306	Advanced Italian Cuisine	
CULA 311	Advanced French Technique	
CULA 320	Advanced Culinary Studio	
CULA 325	Garde Manger Laboratory	
CULA 316	Butchery Laboratory	
CULA 330	Charcuterie	
CULA 335	Fundamentals of Indian Cuisine	
CULA 400	Directed Studies with a Master Chef	
CULA 405 [WI]	Culture and Gastronomy I	
CULA 410	Culture and Gastronomy II	
CULA 415	Food Styling and Show Competition	
CULA 425	The Kitchen Garden	
CULA 426	The Kitchen Garden: Summer	
CULA 427	The Kitchen Garden: Fall	
HRM 315	Continental, Ethnic, and Regional Cuisine	
HRM 415	Fine Dining and Services	

Total Credits **24.0**

Facilities

The major facility of the Hospitality Management, Culinary Arts and Food Science programs is located on the sixth floor of the Academic Building. It is a 6,500 square foot space that includes three state-of-the-art commercial kitchens, bakery and laboratories, as well as the Academic Bistro (<http://drexel.edu/hsm/about/academic-bistro>), the student-run restaurant, bar and lounge. The facility also includes a sensory analysis lab, hospitality and gaming lab, conference room and the Les Dames d'Escoffier Library.

Philadelphia Location

A unique feature of the Hospitality Management program at Drexel is that it is located in Philadelphia, with close proximity to New York City, Baltimore, and Washington, as well as the resort centers on the Atlantic seacoast and in the Pocono Mountains. These regions include hundreds of hotels, restaurants, resorts, and casinos that are used for field trips and campus visits by hospitality resource professionals. Students also gain

hands-on experience through faculty-directed field trips throughout the region.

Culinary Arts/Food Science/Hospitality Management Faculty

Robert Ambrose, MS (*Fairleigh Dickinson University*). Instructor. Creative gaming floor applications, strategy development and implementation, executive decision making, the customer service experience within the casino/hospitality environment.

Edward Bottone, BS (*Temple University*). Instructor. French cuisine, American regional cuisine, food as a signifier in the social history of western culture; the semiotics of food; food in cinema.

Jonathan Deutsch, PhD (*New York University*) *Director, Culinary Arts and Food Science program*. Professor. Social and cultural aspects of food, culinary education, culinary improvisation, recipe and product development.

Christina Dimitriou, PhD (*Texas Tech University*). Assistant Professor. Hospitality leadership and management; business ethics in the hotel industry, hospitality and tourism marketing, trends and challenges in the hospitality industry.

James Feustel, MA (*New York University*) *Program Director, Culinary Arts and Food Science*. Instructor. Foodservice design; Integrating new cooking technologies/equipment into culinary classrooms.

Linda Joyce Forristal, PhD, CCP (*Purdue University*). Assistant Teaching Professor. Destination management, marketing, branding, communications, cultural heritage tourism, indigenous tourism.

Adrienne Hall, MS (*Drexel University*). Assistant Teaching Professor. Food and culture: history, religion, and food taboos, cooking, baking, Mediterranean cuisine, Indian cuisine, artisan breads and desserts.

Jake Lahne, PhD (*University of Vermont*). Assistant Professor. Sensory perception and preference in foods; Flavor chemistry and sensory properties of alcoholic beverages; Artisan, traditional, and local foods; Cooking practice and food agency.

Donna Maguire, MPS (*Cornell University's School of Hotel Administration*). Assistant Teaching Professor. Restaurant management, catering management, recipe and menu management, quality assurance, and food cost controls.

Michael Traud, JD (*Villanova Law School*) *Program Director, Hospitality and Tourism*. Assistant Teaching Professor. Hospitality law; Italian cuisine; the implementation of Korean cuisine in the United States.

Rosemary Trout, MS (*Drexel University*). Instructor. Food labeling and regulations; Food safety and sanitation in food service and food manufacturing; Food processing; Sensory evaluation.

Charles Ziccardi, MS (*Drexel University*). Assistant Teaching Professor. Classic Italian cuisine, Italian culture, gardening for the kitchen, food sustainability, and professional hospitality management.

Emeritus Faculty

A. Philip Handel, PhD (*University of Massachusetts*). Associate Professor Emeritus. Food science, especially lipid chemistry; food composition and functionality; evaluation and analysis of frying fats and fried foods.

Courses

CULA 115 Culinary Fundamentals 3.0 Credits

Introduces culinary principles and procedures used in commercial food preparation and practical application of classical culinary techniques.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is HOSP or major is HRM.

CULA 120 Techniques and Traditions I 3.0 Credits

In this foundation culinary course, students will learn the fundamentals of a professional kitchen through lecture, demonstration and production. Classical and contemporary techniques are emphasized for development of cooking methods, knife skills, and food and kitchen safety and sanitation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 121 Techniques and Traditions II 3.0 Credits

A continuation of CULA 120. Students will further develop their kitchen skills with application to recipe and menu development and plate design. Service to the public will be executed through various preparation techniques and types of service.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 120 [Min Grade: D]

CULA 125 Foundations of Professional Baking 3.0 Credits

This course offers study and practice of the fundamentals of baking science. Course content includes related terminology, equipment identification and utilization, formulas and recipe conversions, and accurate ingredient scaling. Final products are used for service to the public in the Academic Bistro restaurant.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 216 A la Carte 3.0 Credits

This is a sophomore level course in dining operations designed around a weekly restaurant operation, which is marketed and delivered to the Drexel Community and general public.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 215 [Min Grade: D]

CULA 220 Patisserie I 2.0 Credits

Covers the basic methods and techniques used in preparing basic desserts including cakes, pies, puddings, mousses, pastries, and tarts, with an emphasis on the variety of crusts, decorations, icings, and shortenings.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 125 [Min Grade: D]

CULA 225 Patisserie II 2.0 Credits

Builds on the accumulated knowledge and skills gained in CULA 220. Advances those skills by utilization of different ingredients and products such as pastries, petit fours, and flaming desserts. Emphasizes form, formula development, and presentation of classical pastries.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 220 [Min Grade: D]

CULA 226 Patisserie III 2.0 Credits

This advanced pastry course is the third in a series of related topics. Culinary students will have the opportunity to work with techniques in cake decorating, sugar and chocolate work, and candy making. Attention to detail in pastry arts will be emphasized in this course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 225 [Min Grade: D]

CULA 235 Professional Dining Room Management 3.0 Credits

Students will manage front-of-the house operations in a professional dining room setting with fine dining service to the public. Table side preparations and cookery will be strongly emphasized with weekly executions.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 215 [Min Grade: D]

CULA 240 Fundamentals of Chinese Cuisine 3.0 Credits

Students will explore traditional regional preparations with Chinese ingredients, such as beef, fowl, lamb, vegetables and various fish and seafood.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 290 Culinary Arts Practicum I 3.0 Credits

Students will gain work experience in culinary production while under faculty supervision. Students obtain industry jobs, work a minimum of 60 hours, log their experiences, and write a final analysis. The networking opportunities often lead to rewarding co-op, part time, or full time employment opportunities. Students take CULA 290 or CULA 291.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CLSC or major is CULA.

Prerequisites: CULA 120 [Min Grade: D]

CULA 291 Culinary Arts Practicum II 6.0 Credits

Students will gain work experience in culinary production while under faculty supervision. Students obtain industry jobs, work a minimum of 120 hours, log their experiences, and write a final analysis. The networking opportunities often lead to rewarding co-op, part time, or full time employment opportunities. Students take either CULA 290 or CULA 291.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CLSC or major is CULA.

Prerequisites: CULA 120 [Min Grade: D]

CULA 300 Fundamentals of Vegetarian Cuisine 3.0 Credits

Exposes students to the preparation of foods and menus without the use of meat or animal products. Emphasizes preparation techniques and speed, terminology, and plate presentation commonly used in vegetarian cooking.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 305 Fundamentals of Italian Cuisine 3.0 Credits

Students will be presented with the philosophy of traditional Italian cooking as it is articulated in the culture of Italy. There will be a strong emphasis on regional ingredients and recipes. Topics include: basic menu language, terminology, preparation of various antipasti, pasta, and risotto.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 306 Advanced Italian Cuisine 3.0 Credits

A continuation of CULA 305. Utilizing regional Italian products, students will produce classical and traditional recipes with opportunity to further develop personal style and creativity. Proper seasoning, handling of product, and family style and plated presentations will be emphasized.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 305 [Min Grade: D]

CULA 310 Fundamentals of French Cuisine 3.0 Credits

Students are introduced to French cuisine and the production of classical French dishes using contemporary techniques and ingredients. Topics include regional French influences on food, terminology and attention to detail.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 311 Advanced French Technique 3.0 Credits

A continuation of CULA 310. In this advanced course students will study French cuisine, vocabulary and culture as it pertains to the reading, writing and preparation of recipes, menus and ingredients. Emphasis is on professional judgment and creativity.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 310 [Min Grade: D]

CULA 315 Fundamentals of American Cuisine 3.0 Credits

Students will study traditional influences on the cooking of regional American dishes and analyze those influences through recipe preparations. The history of American foods and their preparation will be presented.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 316 Butchery Laboratory 2.0 Credits

In this culinary lab course students will execute the fabrication of meat, fish and poultry products, skills necessary in any professional kitchen operation. Students will perform yield tests and calculate portion cost of fabricated items.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 320 Advanced Culinary Studio 3.0 Credits

Under the direction of culinary industry leaders and program faculty students will prepare and produce finished plates using a variety of previously learned skills. Finished products will reflect the style of a chosen culinary industry leader executed with the judgment and professionalism of the student.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 325 Garde Manger Laboratory 3.0 Credits

Introduces techniques used in the fabrication, selection and preparation of cold buffet production. Items include cold appetizers, canapes, garnishes, hors d'oeuvres, salads, and sandwiches. Additional focus on decoration, form, and presentation of cold food items.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 330 Charcuterie 3.0 Credits

Students learn about the chemistry and techniques of curing, brining, and smoking. Items covered include classic and modern, forcemeats, pates, galantines, terrines, and sausages (fresh and dry).

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 335 Fundamentals of Indian Cuisine 3.0 Credits

This course introduces students to the diverse cooking and cultures of India. Explores India's unique cooking methods and the varied use of herbs, spices, and condiments.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 399 Independent Study in Culinary Arts 12.0 Credits

Provides independent study in Culinary Arts.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated multiple times for credit

Restrictions: Can enroll if major is CULA.

CULA 400 Directed Studies with a Master Chef 3.0 Credits

Structured program that allows students the opportunity to practice the skills and competencies learned in coursework with an acknowledged culinarian in a qualified foodservice operation. Students are monitored by their direct supervisor, by Culinary Arts faculty, and by evaluation of written reports, workbooks, journals, and portfolios prepared during the course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 405 [WI] Culture and Gastronomy I 3.0 Credits

The first in a sequence of two courses devoted to the study of food and its relationship to society. Focuses on food sources and discoveries and their effects on early population growth and expansion, commerce, and trade from the Neolithic era to the 16th century.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 410 Culture and Gastronomy II 3.0 Credits

The second in a sequence of two courses devoted to the study of food and its relationship to society. Focuses on food sources and discoveries and their effects on early population growth and expansion, commerce, and trade from the 16th century to the present.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 405 [Min Grade: D]

CULA 412 Food Writing for Culinary Professionals 3.0 Credits

A practical introduction to food journalism. Explores through regular writing and reading assignments the broad range of topics typically encountered in a newspaper or magazine environment, from ingredient features and trend stories, to profiles, first person essays, restaurant criticism, "live" deadline assignments, and long-form magazine projects.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman or Sophomore

CULA 415 Food Styling and Show Competition 3.0 Credits

This course in the styling and photography of food provides students with an understanding of how natural and plated food presentations are showcased for publication. Subject lighting and color contrast are studied through trial shoots and kitchen experimentation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 420 Senior Design Project 3.0 Credits

Students will undertake individual creative research which will enable them to prepare for the Culinary Arts Program annual show. Emphasis will be on the incorporation of skills, technologies and techniques learned from prior coursework and experience.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if classification is Senior.

Prerequisites: CULA 310 [Min Grade: D] and CULA 315 [Min Grade: D]

CULA 425 The Kitchen Garden 3.0 Credits

This course familiarizes students with the preparation and planting of a culinary garden using organic gardening techniques. Students also study the relationships between the kitchen garden, the rise of regional food cultures, and the evolution of plant-based foods in the definition of regional and ethnic identities and cuisines. The harvested spring produce is used in menu preparations in the student operated restaurant, The Academic Bistro.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 426 The Kitchen Garden: Summer 3.0 Credits

This course familiarizes students with the dynamics of the contemporary kitchen garden as a food source, the evolution of plant-based foods as a culinary medium and the interconnection between food production, cookery, and social responsibility. The harvested summer produce is used in summer term Culinary Arts classes.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 427 The Kitchen Garden: Fall 3.0 Credits

This course familiarizes students with complex relationships between food sources, the ethics of harvest and food distribution, and the pursuit of flavor from a culinary arts standpoint. Alternative foods, organic foods, and diets connected to seasonality will be discussed as well as energy requirements and globalization of the food supply. The harvested fall produce is used in menu preparations in the student operated restaurant, The Academic Bistro.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 465 Special Topics 3.0 Credits

Provides study in culinary arts on a special topic or on an experimental basis. May be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated multiple times for credit

Restrictions: Can enroll if major is CULA.

Culinary Science

Bachelor of Science Degree: 185.0 quarter credits

About the Program

The Bachelor of Science (BS) in Culinary Science program at the Center for Hospitality and Sport Management combines the creative spirit of the culinary arts with the technical and scientific expertise of the food scientist. Combining courses in culinary arts, hospitality management, and food science, the program includes a strong base in the basic sciences and business.

Culinary scientists learn to integrate and apply knowledge from the disciplines of chemistry, microbiology, culinary arts, hospitality management, food science, and nutrition in order to preserve, process, package, and distribute foods that are safe, nutritious, and delicious. Students majoring in culinary science are prepared for careers in the food industry such as a research chef or product developer. In such positions, graduates can combine their creative and aesthetic talents with their technical expertise as food scientists.

Career possibilities for someone with a degree in culinary science include numerous positions in food companies such as research and

development technologist, quality assurance manager, corporate executive chef, research and development chef, senior culinary research technologist, flavor development laboratory manager, and technical sales representative.

The Culinary Science program is committed to providing a professional, comprehensive, and challenging college experience as it prepares students for a variety of rewarding careers in the culinary field and food science and manufacturing industries. In order to provide students with a well-rounded educational experience, the culinary science curriculum is composed of approximately equal amounts of coursework in liberal arts, business administration, food science, natural sciences, and culinary arts. As part of the Culinary Science BS program, students choose from minors in business administration, entrepreneurship, marketing, or they can select a science concentration.

For more information, visit the Center for Hospitality and Sport Management (<http://www.drexel.edu/hsm>).

Program Delivery Options

Drexel's BS degrees include courses in the liberal arts, the humanities, sciences, hospitality management and culinary arts. Three business minors are also offered. The BS degree can be completed on a full-time or part-time basis:

Traditional 4-year option, with one co-op experience

Traditional 5-year option, with 3 co-op experiences

Four plus One option BS/MBA combined degree, with co-op experience:

This option combines the four-year BS degree followed by the one-year Professional MBA to qualify freshmen applicants. Incoming freshmen will generally have a minimum of 1300 on the SAT, a GPA of 3.5 or higher, and be in the top 10% of their high school graduating class. For MBA requirements visit the LeBow College Professional MBA (<http://www.lebow.drexel.edu/academics/programs/mba/drexel-lebow-mba>) website.

Full-time Status Evening option without co-op experience:

To be eligible, students should have a minimum of two years full-time work experience related to students' majors, and a minimum of one year of college level work. Full-time students are eligible for full-time financial aid packages.

Part-time option without co-op experience:

Students work closely with academic advisors to develop a customized plan of study toward degree completion.

London option:

Students are invited to spend a term in their sophomore, junior or senior year in the Study Abroad Program (<http://www.drexel.edu/studyabroad>), Drexel in London, while earning up to 18 credits. The program's emphasis is on the global implications of and opportunities within the hospitality industry.

Degree Requirements

Written Analysis and Communication

COM 230	Techniques of Speaking	3.0
COM 310 [WI]	Technical Communication	3.0
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0

ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
UNIV G101	The Drexel Experience	2.0
Mathematical Analysis and Statistics		
MATH 101	Introduction to Analysis I *	4.0
MATH 102	Introduction to Analysis II *	4.0
MATH 239	Mathematics for the Life Sciences	4.0
STAT 201	Introduction to Business Statistics	4.0
STAT 202	Business Statistics II	4.0
Nutrition		
NFS 230	Intermediate Nutrition	4.0
NFS 365 [WI]	Nutrition Laboratory: Food and Nutrient Analysis	4.0
Humanities and Social Science		
ANTH 101	Introduction to Cultural Diversity	3.0
Biological Sciences		
BIO 122	Cells and Genetics	4.5
BIO 126	Physiology and Ecology	4.5
Chemistry		
CHEM 101	General Chemistry I	3.5
CHEM 102	General Chemistry II	4.5
CHEM 103	General Chemistry III	5.0
NFS 215	Nutritional Chemistry	3.0
NFS 217	Nutrient Quality & Composition	1.0
Physics		
PHYS 103	General Physics I	4.0
PHYS 104	General Physics II	4.0
Food Science Requirements		
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
FDSC 350	Experimental Foods: Product Development	3.0
FDSC 450	Food Microbiology	3.0
FDSC 451	Food Microbiology Laboratory	2.0
FDSC 454	Microbiology & Chemistry of Food Safety	3.0
FDSC 456	Food Preservation Processes	3.0
FDSC 460	Food Chemistry	3.0
FDSC 461	Food Analysis	3.0
FDSC 468	Functional Foods	3.0
FDSC 490	Seminar in Food Science	1.0
FDSC 491	Senior Project I	2.0
FDSC 492	Senior Project II	2.0
Hospitality Management/Culinary Arts Requirements		
HRM 110	Introduction to the Hospitality Industry	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 215	Commercial Food Production	4.0
CULA 120	Techniques and Traditions I	3.0
CULA 125	Foundations of Professional Baking	3.0
CULA 291	Culinary Arts Practicum II	6.0
CULA 310	Fundamentals of French Cuisine	3.0
CULA 315	Fundamentals of American Cuisine	3.0
CULA 405 [WI]	Culture and Gastronomy I	3.0

CULA 410	Culture and Gastronomy II	3.0
Business Minor or Science Requirements		18.0-32.0
(See options below) Hospitality Management/Culinary Arts Electives		
Two CULA or HRM electives		6.0
Free Electives		9.0
Total Credits		185.0-199.0

* Students may substitute MATH 181, MATH 182, and MATH 183 with permission from an advisor.

Concentration Requirements 18.0 - 32.0 Credits

Students have the option of either satisfying the requirements for a business minor or completing a science concentration.

Science Concentration Option Requirements

CHEM 230	Quantitative Analysis	4.0
CHEM 231 [WI]	Quantitative Analysis Laboratory	2.0
CHEM 241	Organic Chemistry I	4.0
CHEM 242	Organic Chemistry II	4.0
Select two of the following: *		5.0-10.0
BIO 221 & BIO 222	Microbiology and Microbiology Laboratory	
BIO 312	Genetically Modified Foods	
BIO 424	Microbial Physiology	
CHEM 243	Organic Chemistry III	
CHEM 256	Physical Chemistry for Biological Sciences	
CHEM 430	Analytical Chemistry I	
CHEM 431 [WI]	Analytical Chemistry II	
Total Credits		19.0-24.0

* BIO 221 + BIO 222 counts as one course.

Business Administration Minor Option

ECON 201	Principles of Microeconomics	4.0
ECON 202	Principles of Macroeconomics	4.0
MKTG 301	Introduction to Marketing Management	4.0
MKTG 347	New Product Development	4.0
ORGB 300 [WI]	Organizational Behavior	4.0
Total Credits		20.0

Entrepreneurship Minor Option

ACCT 120	Accounting Essentials for New Ventures	4.0
MGMT 260	Introduction to Entrepreneurship	4.0
MGMT 364	Technology Management	4.0
MGMT 365	Business Plan for Entrepreneurs	4.0
MKTG 301	Introduction to Marketing Management	4.0
MKTG 347	New Product Development	4.0
ORGB 300 [WI]	Organizational Behavior	4.0
Total Credits		28.0

Marketing Minor Option

MKTG 301	Introduction to Marketing Management	4.0
MKTG 347	New Product Development	4.0
MKTG 380	Seminar in Marketing Strategy	4.0
Select three of the following:		12.0
MKTG 324	Marketing Channels and Distribution Systems	
MKTG 326	Marketing Research	
MKTG 353	Business-to-Business Marketing	
MKTG 356	Consumer Behavior	
MKTG 357	Global Marketing	
MKTG 358	Transportation and Logistics	
Total Credits		24.0

Sample Plans of Study

BS in Culinary Science: Science concentration

(See below for the additional plans illustrating the other Business Minor options)

Term 1		Credits
CHEM 101	General Chemistry I	3.5
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
MATH 101	Introduction to Analysis I	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		14.5
Term 2		
ANTH 101	Introduction to Cultural Diversity	3.0
CHEM 102	General Chemistry II	4.5
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
MATH 102	Introduction to Analysis II	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		15.5
Term 3		
CHEM 103	General Chemistry III	5.0
CULA 120	Techniques and Traditions I	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
MATH 239	Mathematics for the Life Sciences	4.0
Term Credits		19.0
Term 4		
BIO 122	Cells and Genetics	4.5
HRM 120	Principles of Food-Service Management	3.0
NFS 215	Nutritional Chemistry	3.0
NFS 217	Nutrient Quality & Composition	1.0
NFS 230	Intermediate Nutrition	4.0
Term Credits		15.5
Term 5		
CULA 315	Fundamentals of American Cuisine	3.0

FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 215	Commercial Food Production	4.0
Free Elective		3.0

Term Credits 14.0

Term 6

BIO 126	Physiology and Ecology	4.5
CHEM 230	Quantitative Analysis	4.0
CHEM 231	Quantitative Analysis Laboratory [WI]	2.0
CHEM 241	Organic Chemistry I	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0

Term Credits 17.5

Term 7

CHEM 242	Organic Chemistry II	4.0
COM 230	Techniques of Speaking	3.0
COOP 101	Career Management and Professional Development	0.0
CULA 291	Culinary Arts Practicum II	6.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0

Term Credits 16.0

Term 8

CULA 310	Fundamentals of French Cuisine	3.0
FDSC 350	Experimental Foods: Product Development	3.0
FDSC 456	Food Preservation Processes	3.0
PHYS 103	General Physics I	4.0
Science concentration elective *		4.0

Term Credits 17.0

Term 9

FDSC 454	Microbiology & Chemistry of Food Safety	3.0
FDSC 461	Food Analysis	3.0
NFS 365 [WI]	Nutrition Laboratory: Food and Nutrient Analysis	4.0
PHYS 104	General Physics II	4.0

Term Credits 14.0

Term 10

CULA 125	Foundations of Professional Baking	3.0
CULA 405	Culture and Gastronomy I [WI]	3.0
FDSC 450	Food Microbiology	3.0
FDSC 451	Food Microbiology Laboratory	2.0
Science concentration elective *		4.0

Term Credits 15.0

Term 11

CULA 410	Culture and Gastronomy II	3.0
FDSC 460	Food Chemistry	3.0
FDSC 468	Functional Foods	3.0
FDSC 491	Senior Project I	2.0
STAT 201	Introduction to Business Statistics	4.0

Term Credits 15.0

Term 12

COM 310	Technical Communication [WI]	3.0
FDSC 490	Seminar in Food Science	1.0

FDSC 492	Senior Project II	2.0
STAT 202	Business Statistics II	4.0
Free Elective		3.0
Term Credits		13.0

Total Credit: 186.0

* See degree requirements.

BS in Culinary Science: Minor in Business Administration

Term 1		Credits
CHEM 101	General Chemistry I	3.5
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
MATH 101	Introduction to Analysis I	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		14.5

Term 2		Credits
ANTH 101	Introduction to Cultural Diversity	3.0
CHEM 102	General Chemistry II	4.5
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
MATH 102	Introduction to Analysis II	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		15.5

Term 3		Credits
CHEM 103	General Chemistry III	5.0
CULA 120	Techniques and Traditions I	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
MATH 239	Mathematics for the Life Sciences	4.0
Term Credits		19.0

Term 4		Credits
BIO 122	Cells and Genetics	4.5
HRM 120	Principles of Food-Service Management	3.0
NFS 215	Nutritional Chemistry	3.0
NFS 217	Nutrient Quality & Composition	1.0
NFS 230	Intermediate Nutrition	4.0
Term Credits		15.5

Term 5		Credits
CULA 315	Fundamentals of American Cuisine	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 215	Commercial Food Production	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0
Term Credits		14.0

Term 6		Credits
BIO 126	Physiology and Ecology	4.5
ECON 201	Principles of Microeconomics	4.0
ORGB 300 [WI]	Organizational Behavior	4.0

Free Elective		3.0
---------------	--	-----

Term Credits 15.5

Term 7		Credits
COM 230	Techniques of Speaking	3.0
COOP 101	Career Management and Professional Development	0.0
CULA 291	Culinary Arts Practicum II	6.0
ECON 202	Principles of Macroeconomics	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0

Term Credits 16.0

Term 8		Credits
CULA 310	Fundamentals of French Cuisine	3.0
FDSC 350	Experimental Foods: Product Development	3.0
FDSC 456	Food Preservation Processes	3.0
PHYS 103	General Physics I	4.0

Term Credits 13.0

Term 9		Credits
FDSC 460	Food Chemistry	3.0
FDSC 468	Functional Foods	3.0
NFS 365 [WI]	Nutrition Laboratory: Food and Nutrient Analysis	4.0
PHYS 104	General Physics II	4.0

Term Credits 14.0

Term 10		Credits
CULA 125	Foundations of Professional Baking	3.0
CULA 405 [WI]	Culture and Gastronomy I	3.0
FDSC 450	Food Microbiology	3.0
FDSC 451	Food Microbiology Laboratory	2.0
MKTG 301	Introduction to Marketing Management	4.0

Term Credits 15.0

Term 11		Credits
CULA 410	Culture and Gastronomy II	3.0
FDSC 454	Microbiology & Chemistry of Food Safety	3.0
FDSC 461	Food Analysis	3.0
FDSC 491	Senior Project I	2.0
MKTG 347	New Product Development	4.0
STAT 201	Introduction to Business Statistics	4.0

Term Credits 19.0

Term 12		Credits
COM 310 [WI]	Technical Communication	3.0
FDSC 490	Seminar in Food Science	1.0
FDSC 492	Senior Project II	2.0
STAT 202	Business Statistics II	4.0
Free elective		4.0

Term Credits 14.0

Total Credit: 185.0

BS in Culinary Science: Minor in Entrepreneurship

Term 1		Credits
CHEM 101	General Chemistry I	3.5

ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
MATH 101	Introduction to Analysis I	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		14.5
Term 2		
ANTH 101	Introduction to Cultural Diversity	3.0
CHEM 102	General Chemistry II	4.5
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
MATH 102	Introduction to Analysis II	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		15.5
Term 3		
CHEM 103	General Chemistry III	5.0
CULA 120	Techniques and Traditions I	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
MATH 239	Mathematics for the Life Sciences	4.0
Term Credits		19.0
Term 4		
BIO 122	Cells and Genetics	4.5
HRM 120	Principles of Food-Service Management	3.0
NFS 215	Nutritional Chemistry	3.0
NFS 217	Nutrient Quality & Composition	1.0
NFS 230	Intermediate Nutrition	4.0
Term Credits		15.5
Term 5		
COM 230	Techniques of Speaking	3.0
CULA 315	Fundamentals of American Cuisine	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 215	Commercial Food Production	4.0
Term Credits		14.0
Term 6		
ACCT 120	Accounting Essentials for New Ventures	4.0
BIO 126	Physiology and Ecology	4.5
MGMT 260	Introduction to Entrepreneurship	4.0
ORGB 300	Organizational Behavior	4.0
[WI]		
Term Credits		16.5
Term 7		
COOP 101	Career Management and Professional Development	0.0
CULA 291	Culinary Arts Practicum II	6.0
MGMT 365	Business Plan for Entrepreneurs	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0
Term Credits		13.0
Term 8		
CULA 310	Fundamentals of French Cuisine	3.0
FDSC 350	Experimental Foods: Product Development	3.0
FDSC 456	Food Preservation Processes	3.0

PHYS 103	General Physics I	4.0
Term Credits		13.0
Term 9		
FDSC 454	Microbiology & Chemistry of Food Safety	3.0
FDSC 461	Food Analysis	3.0
MGMT 364	Technology Management	4.0
NFS 365 [WI]	Nutrition Laboratory: Food and Nutrient Analysis	4.0
PHYS 104	General Physics II	4.0
Term Credits		18.0
Term 10		
CULA 125	Foundations of Professional Baking	3.0
CULA 405	Culture and Gastronomy I [WI]	3.0
FDSC 450	Food Microbiology	3.0
FDSC 451	Food Microbiology Laboratory	2.0
MKTG 301	Introduction to Marketing Management	4.0
Term Credits		15.0
Term 11		
CULA 410	Culture and Gastronomy II	3.0
FDSC 460	Food Chemistry	3.0
FDSC 468	Functional Foods	3.0
FDSC 491	Senior Project I	2.0
MKTG 347	New Product Development	4.0
STAT 201	Introduction to Business Statistics	4.0
Term Credits		19.0
Term 12		
COM 310	Technical Communication [WI]	3.0
FDSC 490	Seminar in Food Science	1.0
FDSC 492	Senior Project II	2.0
STAT 202	Business Statistics II	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0
Term Credits		13.0
Total Credit: 186.0		

BS in Culinary Science: Minor in Marketing

		Credits
Term 1		
CHEM 101	General Chemistry I	3.5
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
MATH 101	Introduction to Analysis I	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		14.5
Term 2		
ANTH 101	Introduction to Cultural Diversity	3.0
CHEM 102	General Chemistry II	4.5
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
MATH 102	Introduction to Analysis II	4.0
UNIV G101	The Drexel Experience	1.0
Term Credits		15.5

Term 3		
CHEM 103	General Chemistry III	5.0
CULA 120	Techniques and Traditions I	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
FDSC 154	Foods: Composition, Interaction and Formulation	4.0
MATH 239	Mathematics for the Life Sciences	4.0
Term Credits		19.0
Term 4		
BIO 122	Cells and Genetics	4.5
HRM 120	Principles of Food-Service Management	3.0
NFS 215	Nutritional Chemistry	3.0
NFS 217	Nutrient Quality & Composition	1.0
NFS 230	Intermediate Nutrition	4.0
Term Credits		15.5
Term 5		
COM 230	Techniques of Speaking	3.0
CULA 315	Fundamentals of American Cuisine	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0
Term Credits		13.0
Term 6		
BIO 126	Physiology and Ecology	4.5
HRM 215	Commercial Food Production	4.0
STAT 201	Introduction to Business Statistics	4.0
Free Elective		3.0
Term Credits		15.5
Term 7		
COOP 101	Career Management and Professional Development	0.0
CULA 291	Culinary Arts Practicum II	6.0
MKTG 301	Introduction to Marketing Management	4.0
STAT 202	Business Statistics II	4.0
Culinary Arts (CULA) or HRM (Hospitality Management) elective		3.0
Term Credits		17.0
Term 8		
CULA 310	Fundamentals of French Cuisine	3.0
FDSC 350	Experimental Foods: Product Development	3.0
FDSC 456	Food Preservation Processes	3.0
PHYS 103	General Physics I	4.0
Marketing (MKTG) elective		4.0
Term Credits		17.0
Term 9		
FDSC 454	Microbiology & Chemistry of Food Safety	3.0
FDSC 461	Food Analysis	3.0
NFS 365 [WI]	Nutrition Laboratory: Food and Nutrient Analysis	4.0
PHYS 104	General Physics II	4.0
Term Credits		14.0
Term 10		
CULA 125	Foundations of Professional Baking	3.0
CULA 405 [WI]	Culture and Gastronomy I	3.0

FDSC 450	Food Microbiology	3.0
FDSC 451	Food Microbiology Laboratory	2.0
Marketing (MKTG) elective		4.0

Term Credits 15.0

Term 11		
CULA 410	Culture and Gastronomy II	3.0
FDSC 460	Food Chemistry	3.0
FDSC 468	Functional Foods	3.0
FDSC 491	Senior Project I	2.0
MKTG 347	New Product Development	4.0

Term Credits 15.0

Term 12		
COM 310 [WI]	Technical Communication	3.0
FDSC 490	Seminar in Food Science	1.0
FDSC 491	Senior Project I	2.0
MKTG 380	Seminar in Marketing Strategy	4.0
Marketing (MKTG) elective		4.0

Term Credits 14.0

Total Credit: 185.0

Co-op/Career Opportunities

Career Outlook

Depending on what measures one uses, the food processing industry is the largest manufacturing segment of all industries in the US. Employment opportunities for college graduates in the food processing industry are expected to remain strong over the next five years. In fact, an estimated 20,000 positions in food and agriculture are filled by people who have had training in an allied field. The Central Atlantic region is home to a number of food processors and companies that supply ingredients to the food industry, but the industry is global in scope.

Typical career paths for culinary science graduates include the following:

- Food product developer
- Research chef
- Ingredient marketing and sales
- Food quality assurance manager
- Food microbiologist
- Food chemist
- Research food scientist

Co-Op Opportunities

Drexel University has long been known for its co-operative education/ internship programs, which allow students to mix periods of full-time, career-related employment with their studies. All traditional Culinary Science students pursue the 6-month co-op employment. This six-month experience during the junior year can be completed locally or nationally. The following employers have recently offered positions to Drexel's Culinary Science majors:

- Keystone Foods Corporation
- Campbell Soup Company
- Ottens Flavors
- Victory Brewing Company

- David Michael & Company
- Barry-Callebaut
- Virginia Dare Company
- Sweet Ovations

Visit the Drexel Steinbright Career Development Center (<http://www.drexel.edu/scdc>) page for more detailed information on co-op and post-graduate opportunities.

Facilities

The major facility of the Hospitality Management, Culinary Arts and Food Science programs is located on the sixth floor of the Academic Building. It is a 6,500 square foot space that includes three state-of-the-art commercial kitchens, bakery and laboratories, as well as the Academic Bistro (<http://drexel.edu/hsm/about/academic-bistro>), the student-run restaurant, bar and lounge. The facility also includes a sensory analysis lab, hospitality and gaming lab, conference room and the Les Dames d'Escoffier Library.

Philadelphia Location

A unique feature of the Hospitality Management program at Drexel is that it is located in Philadelphia, with close proximity to New York City, Baltimore, and Washington, as well as the resort centers on the Atlantic seacoast and in the Pocono Mountains. These regions include hundreds of hotels, restaurants, resorts, and casinos that are used for field trips and campus visits by hospitality resource professionals. Students also gain hands-on experience through faculty-directed field trips throughout the region.

Program Delivery Options

Drexel's BS degrees include courses in the liberal arts, the humanities, sciences, hospitality management and culinary arts. Three business minors are also offered. The BS degree can be completed on a full-time or part-time basis:

Traditional Four-year option, with one co-op experience:

This option includes one six-month period of full-time employment in the junior year.

Four plus One option BS/MBA combined degree, with co-op experience:

This option combines the four-year BS degree followed by the one-year Professional MBA to qualify freshmen applicants. Incoming freshmen will generally have a minimum of 1300 on the SAT, a GPA of 3.5 or higher, and be in the top 10% of their high school graduating class. For MBA requirements visit the LeBow College Professional MBA (<http://www.lebow.drexel.edu/academics/programs/mba/drexel-lebow-mba>) website.

Full-time Status Evening option without co-op experience:

To be eligible, students should have a minimum of two years full-time work experience related to students' majors, and a minimum of one year of college level work. Full-time students are eligible for full-time financial aid packages.

Part-time option without co-op experience:

Students work closely with academic advisors to develop a customized plan of study toward degree completion.

Study Abroad in London:

Students are invited to spend a term in their sophomore, junior or senior year in the Study Abroad Program (<http://www.drexel.edu/studyabroad>), Drexel in London, while earning up to 18.0 credits. The program's emphasis is on the global implications of and opportunities within the hospitality industry.

Study Abroad in Osnabruck Germany:

Students have the opportunity to participate in a two week interdisciplinary program which focuses on the practical application of state of the art food processing techniques.

Drexel University and Burlington County College (BCC) option:

(Available for currently enrolled, full-time Drexel at BCC Hospitality Management students.) Drexel University and Burlington County College (BCC) joined together to create a unique educational opportunity: Drexel at BCC. This partnership enabled BCC students to earn a bachelor's degree from Drexel University while remaining on BCC's Mount Laurel campus. Drexel University has elected to phase out its Drexel at BCC on-site program and will no longer be accepting students. For more information about the BS in Hospitality, visit the Center for Hospitality Management (<http://drexel.edu/hsm/academics/Culinary-Arts-Food-Science>) web site.

Culinary Arts/Food Science/Hospitality Management Faculty

Robert Ambrose, MS (*Fairleigh Dickinson University*). Instructor. Creative gaming floor applications, strategy development and implementation, executive decision making, the customer service experience within the casino/hospitality environment.

Edward Bottone, BS (*Temple University*). Instructor. French cuisine, American regional cuisine, food as a signifier in the social history of western culture; the semiotics of food; food in cinema.

Jonathan Deutsch, PhD (*New York University*) Director, *Culinary Arts and Food Science program*. Professor. Social and cultural aspects of food, culinary education, culinary improvisation, recipe and product development.

Christina Dimitriou, PhD (*Texas Tech University*). Assistant Professor. Hospitality leadership and management; business ethics in the hotel industry, hospitality and tourism marketing, trends and challenges in the hospitality industry.

James Feustel, MA (*New York University*) Program Director, *Culinary Arts and Food Science*. Instructor. Foodservice design; Integrating new cooking technologies/equipment into culinary classrooms.

Linda Joyce Forristal, PhD, CCP (*Purdue University*). Assistant Teaching Professor. Destination management, marketing, branding, communications, cultural heritage tourism, indigenous tourism.

Adrienne Hall, MS (*Drexel University*). Assistant Teaching Professor. Food and culture: history, religion, and food taboos, cooking, baking, Mediterranean cuisine, Indian cuisine, artisan breads and desserts.

Jake Lahne, PhD (*University of Vermont*). Assistant Professor. Sensory perception and preference in foods; Flavor chemistry and sensory properties of alcoholic beverages; Artisan, traditional, and local foods; Cooking practice and food agency.

Donna Maguire, MPS (*Cornell University's School of Hotel Administration*). Assistant Teaching Professor. Restaurant management,

catering management, recipe and menu management, quality assurance, and food cost controls.

Michael Traud, JD (*Villanova Law School*) Program Director, *Hospitality and Tourism*. Assistant Teaching Professor. Hospitality law; Italian cuisine; the implementation of Korean cuisine in the United States.

Rosemary Trout, MS (*Drexel University*). Instructor. Food labeling and regulations; Food safety and sanitation in food service and food manufacturing; Food processing; Sensory evaluation.

Charles Ziccardi, MS (*Drexel University*). Assistant Teaching Professor. Classic Italian cuisine, Italian culture, gardening for the kitchen, food sustainability, and professional hospitality management.

Emeritus Faculty

A. Philip Handel, PhD (*University of Massachusetts*). Associate Professor Emeritus. Food science, especially lipid chemistry; food composition and functionality; evaluation and analysis of frying fats and fried foods.

Culinary Arts Courses

CULA 115 Culinary Fundamentals 3.0 Credits

Introduces culinary principles and procedures used in commercial food preparation and practical application of classical culinary techniques.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is HOSP or major is HRM.

CULA 120 Techniques and Traditions I 3.0 Credits

In this foundation culinary course, students will learn the fundamentals of a professional kitchen through lecture, demonstration and production. Classical and contemporary techniques are emphasized for development of cooking methods, knife skills, and food and kitchen safety and sanitation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 121 Techniques and Traditions II 3.0 Credits

A continuation of CULA 120. Students will further develop their kitchen skills with application to recipe and menu development and plate design. Service to the public will be executed through various preparation techniques and types of service.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 120 [Min Grade: D]

CULA 125 Foundations of Professional Baking 3.0 Credits

This course offers study and practice of the fundamentals of baking science. Course content includes related terminology, equipment identification and utilization, formulas and recipe conversions, and accurate ingredient scaling. Final products are used for service to the public in the Academic Bistro restaurant.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 216 A la Carte 3.0 Credits

This is a sophomore level course in dining operations designed around a weekly restaurant operation, which is marketed and delivered to the Drexel Community and general public.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 215 [Min Grade: D]

CULA 220 Patisserie I 2.0 Credits

Covers the basic methods and techniques used in preparing basic desserts including cakes, pies, puddings, mousses, pastries, and tarts, with an emphasis on the variety of crusts, decorations, icings, and shortenings.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 125 [Min Grade: D]

CULA 225 Patisserie II 2.0 Credits

Builds on the accumulated knowledge and skills gained in CULA 220. Advances those skills by utilization of different ingredients and products such as pastries, petit fours, and flaming desserts. Emphasizes form, formula development, and presentation of classical pastries.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 220 [Min Grade: D]

CULA 226 Patisserie III 2.0 Credits

This advanced pastry course is the third in a series of related topics. Culinary students will have the opportunity to work with techniques in cake decorating, sugar and chocolate work, and candy making. Attention to detail in pastry arts will be emphasized in this course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 225 [Min Grade: D]

CULA 235 Professional Dining Room Management 3.0 Credits

Students will manage front-of-the house operations in a professional dining room setting with fine dining service to the public. Table side preparations and cookery will be strongly emphasized with weekly executions.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 215 [Min Grade: D]

CULA 240 Fundamentals of Chinese Cuisine 3.0 Credits

Students will explore traditional regional preparations with Chinese ingredients, such as beef, fowl, lamb, vegetables and various fish and seafood.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 290 Culinary Arts Practicum I 3.0 Credits

Students will gain work experience in culinary production while under faculty supervision. Students obtain industry jobs, work a minimum of 60 hours, log their experiences, and write a final analysis. The networking opportunities often lead to rewarding co-op, part time, or full time employment opportunities. Students take CULA 290 or CULA 291.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CLSC or major is CULA.

Prerequisites: CULA 120 [Min Grade: D]

CULA 291 Culinary Arts Practicum II 6.0 Credits

Students will gain work experience in culinary production while under faculty supervision. Students obtain industry jobs, work a minimum of 120 hours, log their experiences, and write a final analysis. The networking opportunities often lead to rewarding co-op, part time, or full time employment opportunities. Students take either CULA 290 or CULA 291.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CLSC or major is CULA.

Prerequisites: CULA 120 [Min Grade: D]

CULA 300 Fundamentals of Vegetarian Cuisine 3.0 Credits

Exposes students to the preparation of foods and menus without the use of meat or animal products. Emphasizes preparation techniques and speed, terminology, and plate presentation commonly used in vegetarian cooking.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 305 Fundamentals of Italian Cuisine 3.0 Credits

Students will be presented with the philosophy of traditional Italian cooking as it is articulated in the culture of Italy. There will be a strong emphasis on regional ingredients and recipes. Topics include: basic menu language, terminology, preparation of various antipasti, pasta, and risotto.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 306 Advanced Italian Cuisine 3.0 Credits

A continuation of CULA 305. Utilizing regional Italian products, students will produce classical and traditional recipes with opportunity to further develop personal style and creativity. Proper seasoning, handling of product, and family style and plated presentations will be emphasized.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 305 [Min Grade: D]

CULA 310 Fundamentals of French Cuisine 3.0 Credits

Students are introduced to French cuisine and the production of classical French dishes using contemporary techniques and ingredients. Topics include regional French influences on food, terminology and attention to detail.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 311 Advanced French Technique 3.0 Credits

A continuation of CULA 310. In this advanced course students will study French cuisine, vocabulary and culture as it pertains to the reading, writing and preparation of recipes, menus and ingredients. Emphasis is on professional judgment and creativity.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 310 [Min Grade: D]

CULA 315 Fundamentals of American Cuisine 3.0 Credits

Students will study traditional influences on the cooking of regional American dishes and analyze those influences through recipe preparations. The history of American foods and their preparation will be presented.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 316 Butchery Laboratory 2.0 Credits

In this culinary lab course students will execute the fabrication of meat, fish and poultry products, skills necessary in any professional kitchen operation. Students will perform yield tests and calculate portion cost of fabricated items.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 320 Advanced Culinary Studio 3.0 Credits

Under the direction of culinary industry leaders and program faculty students will prepare and produce finished plates using a variety of previously learned skills. Finished products will reflect the style of a chosen culinary industry leader executed with the judgment and professionalism of the student.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 325 Garde Manger Laboratory 3.0 Credits

Introduces techniques used in the fabrication, selection and preparation of cold buffet production. Items include cold appetizers, canapes, garnishes, hors d'oeuvres, salads, and sandwiches. Additional focus on decoration, form, and presentation of cold food items.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 330 Charcuterie 3.0 Credits

Students learn about the chemistry and techniques of curing, brining, and smoking. Items covered include classic and modern, forcemeats, pates, galantines, terrines, and sausages (fresh and dry).

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 335 Fundamentals of Indian Cuisine 3.0 Credits

This course introduces students to the diverse cooking and cultures of India. Explores India's unique cooking methods and the varied use of herbs, spices, and condiments.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 120 [Min Grade: D] or CULA 115 [Min Grade: D]

CULA 399 Independent Study in Culinary Arts 12.0 Credits

Provides independent study in Culinary Arts.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated multiple times for credit

Restrictions: Can enroll if major is CULA.

CULA 400 Directed Studies with a Master Chef 3.0 Credits

Structured program that allows students the opportunity to practice the skills and competencies learned in coursework with an acknowledged culinarian in a qualified foodservice operation. Students are monitored by their direct supervisor, by Culinary Arts faculty, and by evaluation of written reports, workbooks, journals, and portfolios prepared during the course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 405 [WI] Culture and Gastronomy I 3.0 Credits

The first in a sequence of two courses devoted to the study of food and its relationship to society. Focuses on food sources and discoveries and their effects on early population growth and expansion, commerce, and trade from the Neolithic era to the 16th century.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 410 Culture and Gastronomy II 3.0 Credits

The second in a sequence of two courses devoted to the study of food and its relationship to society. Focuses on food sources and discoveries and their effects on early population growth and expansion, commerce, and trade from the 16th century to the present.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 405 [Min Grade: D]

CULA 412 Food Writing for Culinary Professionals 3.0 Credits

A practical introduction to food journalism. Explores through regular writing and reading assignments the broad range of topics typically encountered in a newspaper or magazine environment, from ingredient features and trend stories, to profiles, first person essays, restaurant criticism, "live" deadline assignments, and long-form magazine projects.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman or Sophomore

CULA 415 Food Styling and Show Competition 3.0 Credits

This course in the styling and photography of food provides students with an understanding of how natural and plated food presentations are showcased for publication. Subject lighting and color contrast are studied through trial shoots and kitchen experimentation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

CULA 420 Senior Design Project 3.0 Credits

Students will undertake individual creative research which will enable them to prepare for the Culinary Arts Program annual show. Emphasis will be on the incorporation of skills, technologies and techniques learned from prior coursework and experience.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if classification is Senior.

Prerequisites: CULA 310 [Min Grade: D] and CULA 315 [Min Grade: D]

CULA 425 The Kitchen Garden 3.0 Credits

This course familiarizes students with the preparation and planting of a culinary garden using organic gardening techniques. Students also study the relationships between the kitchen garden, the rise of regional food cultures, and the evolution of plant-based foods in the definition of regional and ethnic identities and cuisines. The harvested spring produce is used in menu preparations in the student operated restaurant, The Academic Bistro.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 426 The Kitchen Garden: Summer 3.0 Credits

This course familiarizes students with the dynamics of the contemporary kitchen garden as a food source, the evolution of plant-based foods as a culinary medium and the interconnection between food production, cookery, and social responsibility. The harvested summer produce is used in summer term Culinary Arts classes.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 427 The Kitchen Garden: Fall 3.0 Credits

This course familiarizes students with complex relationships between food sources, the ethics of harvest and food distribution, and the pursuit of flavor from a culinary arts standpoint. Alternative foods, organic foods, and diets connected to seasonality will be discussed as well as energy requirements and globalization of the food supply. The harvested fall produce is used in menu preparations in the student operated restaurant, The Academic Bistro.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

CULA 465 Special Topics 3.0 Credits

Provides study in culinary arts on a special topic or on an experimental basis. May be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated multiple times for credit

Restrictions: Can enroll if major is CULA.

Food Science Courses

FDSC 154 Foods: Composition, Interaction and Formulation 4.0 Credits

Covers the physical and chemical characteristics of food components including sugars, starches, proteins, and fats and their changes during preparation and cooking. Also considers the interaction of components in foods such as eggs, dairy products, meats, and cereals and the formulation of baked goods. Methods of sensory evaluation are included.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

FDSC 270 Microbial Food Safety and Sanitation 4.0 Credits

Covers topics including types, sources and growth of microorganisms in food; food spoilage; foodborne infections and intoxications and their prevention; chemical contamination; pest control and sanitation standards in foodservice operations; and FDA and local regulations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

FDSC 350 Experimental Foods: Product Development 3.0 Credits

Covers the ingredients used in the development of new food products and the process of developing new food products. Objective and subjective testing procedures are demonstrated in laboratory. Students propose and carry out a food development project.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 154 [Min Grade: D] or NFS 154 [Min Grade: D] or NFS 152 [Min Grade: D] or BIO 311 [Min Grade: D]

FDSC 450 Food Microbiology 3.0 Credits

Covers application of microbiological principles to food safety, production, nutrient quality, and spoilage.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 270 [Min Grade: D] or NFS 270 [Min Grade: D] or BIO 21 [Min Grade: D]

FDSC 451 Food Microbiology Laboratory 2.0 Credits

Teaches laboratory techniques of food microbiology with emphasis on food production and quality assurance procedures. Some or all pre-requisites may be taken as either a pre-requisite or co-requisite. Please see the department for more information.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 450 [Min Grade: D], NFS 450 [Min Grade: D] (Can be taken Concurrently)

FDSC 454 Microbiology & Chemistry of Food Safety 3.0 Credits

Provides advanced study of chemicals of food safety significance, with emphasis on the effects of compounds normal to food. Includes regulations and controls.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: ENVR 436 [Min Grade: D] or BIO 203 [Min Grade: D]

FDSC 456 Food Preservation Processes 3.0 Credits

Covers fundamentals of food processing and preservation, including techniques and methods employed to extend the useful life of food products, and the significance of changes in the composition of foods due to the processing, enzymatic activity, microbial action and chemical change.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: NFS 215 [Min Grade: D] or NFS 400 [Min Grade: D] or BIO 311 [Min Grade: D]

FDSC 458 Nutritional Impact of Food Processing Methods 3.0 Credits

Covers the effect of processing on foods, emphasizing nutritional and chemical aspects. Includes topics such as synthetic foods, food additives, current food processing methods, nutritional policy, consumer dietary patterns, and food product trends.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: (FDSC 154 [Min Grade: D] and NFS 215 [Min Grade: D]) or (NFS 154 [Min Grade: D] and NFS 400 [Min Grade: D]) or (NFS 154 [Min Grade: D] and NFS 215 [Min Grade: D])

FDSC 460 Food Chemistry 3.0 Credits

Covers physicochemical properties of food constituents, including the application of underlying scientific principles to the processing of foods and biological materials.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: NFS 215 [Min Grade: D] or NFS 400 [Min Grade: D] or BIO 311 [Min Grade: D]

FDSC 461 Food Analysis 3.0 Credits

Provides analysis of foods and biological samples, with emphasis on their chemical composition and physicochemical properties.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: NFS 216 [Min Grade: D] or NFS 404 [Min Grade: D] or BIO 306 [Min Grade: D]

FDSC 468 Functional Foods 3.0 Credits

This course covers a range of functional foods and food components, their health conferring benefits, mechanisms of actions, and possible applications in the food industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 154 [Min Grade: D] and NFS 215 [Min Grade: D]

FDSC 480 Special Topics in Food Science 1.0-12.0 Credit

Covers special topics of interest in food science. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

FDSC 490 Seminar in Food Science 1.0 Credit

Current topics in food science will be studied with presentations by invited speakers and students. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 3 times for 3 credits

Restrictions: Cannot enroll if classification is Freshman or Junior or Pre-Junior or Sophomore

FDSC 491 Senior Project I 2.0 Credits

Students will identify a research problem, synthesize a literature review of the problem and then develop a research proposal to be presented both in written form and defended orally.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 350 [Min Grade: D]

FDSC 492 Senior Project II 2.0 Credits

Students will carry out the research protocol developed in FDSC 491. The data generated will be analyzed to answer the research questions posed in FDSC 491. The final results will be presented both orally and in written form.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 491 [Min Grade: D]

FDSC 498 Independent Study in Food Science 1.0-12.0 Credit

Provides individual study or research in food science under faculty supervision. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

Minor in Food Science

The minor in food science is designed for students interested in applying the basic sciences to the world's largest industry. The minor should be especially attractive to students in chemistry, chemical engineering, nutrition, and biological sciences, as it provides a background for excellent employment and post-baccalaureate study opportunities in areas closely allied to their basic disciplines.

The minor consists of 25.0 credits. Interested students should consult with a culinary science faculty member to schedule courses appropriate for their background and goals.

Required Courses

FDSC 154	Foods: Composition, Interaction and Formulation	4.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
FDSC 350	Experimental Foods: Product Development	3.0
FDSC 450	Food Microbiology	3.0
FDSC 451	Food Microbiology Laboratory	2.0
FDSC 456	Food Preservation Processes	3.0
FDSC 460	Food Chemistry	3.0
FDSC 461	Food Analysis	3.0

Total Credits **25.0**

Minor in Gaming and Casino Operations

The minor in gaming and casino operations provides individuals interested in careers in the casino resort industries with an in depth understanding of the unique aspects of casino and resort operations and management.

This minor focuses on the knowledge, skills, and abilities necessary to become a competent manager in a casino resort. The program is designed for people interested in a career in the casino industry or

for existing casino employees looking to advance to higher levels of management.

Required Courses

HRM 110	Introduction to the Hospitality Industry	3.0
HRM 325	Hotel Rooms Division Management	3.0
HRM 355	Resort Management	3.0
HRM 370	Gaming and Casino Management I	3.0
HRM 371	Gaming and Casino Management II	3.0
HRM 470	Gaming Legislation, Policy and Law	3.0
HRM 472	Gaming Information Systems	3.0
HRM 475	Current Issues in Gaming	3.0

Total Credits **24.0**

Certificate in Gaming and Casino Operations

Certificate Level: Undergraduate

Admission Requirements: High school diploma

Certificate Type: Certificate

Number of Credits to Completion: 18.0

Instructional Delivery: Online

Calendar Type: Quarter

Expected Time to Completion: 2 years

Financial Aid Eligibility: Not aid eligible

Note: Effective Fall 2014, students are no longer being accepted into this certificate program.

The undergraduate certificate in gaming and casino operations provides individuals interested in careers in the casino resort industry with an in-depth understanding of the unique aspects of casino and resort operations and management.

This certificate focuses on the knowledge, skills, and abilities necessary to become competent managers in a casino resort. The program is designed for people interested in a career in the casino industry or for existing casino employees looking to advance to higher levels of management. The certificate is delivered on line and can be obtained within one year by taking two courses at a time for three terms, or within two years by taking one course at a time for six terms.

For more information, visit Drexel Online's Undergraduate Certificate in Gaming and Casino Operations (<http://www.drexel.com/online-degrees/bachelors-degrees/bach-cert-gaming-casino>) web page.

Required Prerequisite Courses

HRM 110	Introduction to the Hospitality Industry	3.0
HRM 310	Hospitality Accounting Systems	3.0
or		
HRM 325	Hotel Rooms Division Management	3.0
MATH 101	Introduction to Analysis I	4.0
or MATH 181	Mathematical Analysis I	

Total Credits **13.0**

Certificate Course Requirements

HRM 355	Resort Management	3.0
HRM 370	Gaming and Casino Management I	3.0
HRM 371	Gaming and Casino Management II	3.0

HRM 470	Gaming Legislation, Policy and Law	3.0
HRM 472	Gaming Information Systems	3.0
HRM 475	Current Issues in Gaming	3.0
Total Credits		18.0

Hospitality Management

About the Program

Bachelor of Science: 182.0 quarter credits

The hospitality management major at Drexel University prepares students for leadership positions in the lodging, food service, and tourism and gaming industries. It also provides the necessary foundation for graduate school.

The hospitality management program recognizes the critical importance of an interdisciplinary education with a global perspective for tomorrow's leaders and managers. Committed to building student knowledge across functional areas and contributing disciplines, the program allows for increased specialization with concentrations in one of four areas:

- Food and Beverage Management
- Gaming and Resort Management
- Travel and Tourism
- Hotel Administration

Home to one of the top hospitality programs in the region, Drexel prides itself on its reputation for progressive, high-quality education. The thriving metropolis of Philadelphia serves as the learning lab for these unique programs. As the sixth largest city in the United States, Philadelphia is in the midst of a restaurant renaissance featuring world-class cuisine and entertainment. Student-focused faculty members are recognized for their professional affiliations, research, published work, and above all, teaching.

Students also receive a business minor with a choice of one of three areas:

- Business Administration
- Marketing
- Entrepreneurship

For more information, visit the Hospitality Management Program's (<http://www.drexel.edu/hsm>) website.

Program Delivery Options

Drexel's BS degrees include courses in the liberal arts, the humanities, sciences, hospitality management and culinary arts. Three business minors are also offered. The BS degree can be completed on a full-time or part-time basis:

Traditional Four-year option, with one co-op experience:

This option includes one six-month period of full-time employment in the junior year.

Four plus One option BS/MBA combined degree, with co-op experience:

This option combines the four-year BS degree followed by the one-year Professional MBA to qualify freshmen applicants. Incoming freshmen

will generally have a minimum of 1300 on the SAT, a GPA of 3.5 or higher, and be in the top 10% of their high school graduating class. For MBA requirements visit the LeBow College Professional MBA (<http://www.lebow.drexel.edu/academics/programs/mba>) website.

Full-time Status Evening option without co-op experience:

To be eligible, students should have a minimum of two years full-time work experience related to students' majors, and a minimum of one year of college level work. Full-time students are eligible for full-time financial aid packages.

Part-time option without co-op experience:

Students work closely with academic advisors to develop a customized plan of study toward degree completion.

London option:

Students are invited to spend a term in their sophomore, junior or senior year in the Study Abroad Program (<http://www.drexel.edu/studyabroad>), Drexel in London, while earning up to 18.0 credits. The program's emphasis is on the global implications of and opportunities within the hospitality industry.

Drexel University and Burlington County College (BCC) option:

(Available for Hospitality Management students.) Drexel University and Burlington County College (BCC) joined together to create a unique educational opportunity: Drexel at BCC. This partnership enabled BCC students to earn a bachelor's degree from Drexel University while remaining on BCC's Mount Laurel campus. Drexel University has elected to phase out its Drexel at BCC on-site program and will no longer be accepting students. For more information about Drexel University's Hospitality, Culinary Arts, Culinary Science, and Food Science programs on the Philadelphia campus, visit the Center for Hospitality & Sport Management (<http://www.drexel.edu/hsm>) website.

Degree Requirements

General Education Requirements

COM 230	Techniques of Speaking	3.0
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
MATH 181	Mathematical Analysis I [†]	3.0
MATH 182	Mathematical Analysis II	3.0
MATH 183	Mathematical Analysis III	3.0
NFS 101	Introduction to Nutrition & Food	1.0
UNIV G101	The Drexel Experience	2.0
Foreign Language Courses or Arts and Humanities Electives ^{**}		12.0
Social Science Electives [†]		6.0

Hospitality Major Requirements

CULA 115	Culinary Fundamentals	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 110	Introduction to the Hospitality Industry	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 130	Tourism I	3.0
HRM 135	Tourism II	3.0
HRM 150	Customer Service	3.0

HRM 160	Laws of the Hospitality Industry	3.0
HRM 200	Software for Hospitality Industry	3.0
HRM 215	Commercial Food Production	4.0
HRM 220	Purchasing for the Hospitality Industry	3.0
HRM 225	Equipment Design and Layout	3.0
HRM 310	Hospitality Accounting Systems	3.0
HRM 320	Hospitality Management Information Systems	3.0
HRM 325	Hotel Rooms Division Management	3.0
HRM 330	Hotel and Restaurant Marketing	3.0
HRM 335	Beverage Management	3.0
HRM 360	Hospitality Industry Public Relations	3.0
HRM 415	Fine Dining and Services	4.0
HRM 450	Hospitality Leadership Seminar	3.0
HRM 455	Hospitality Human Resources Management	3.0
Concentration Courses		15.0-21.0
Business Minor Requirements (See Options Below)		24.0
Program Electives †		15.0
Free Electives		18.0
Total Credits		180.0-186.0

* Instead of the three course MATH 181, MATH 182 and MATH 183 sequence, students may substitute MATH 101 and MATH 102 (with advisor's permission).

** Students choose three/four classes from the following subject areas: ARTH, COM, ENGL, FMVD, HIST, HUM, JUDA, LING, MUSC, PHIL, PHTO, PRST, PSCI, THTR, WMST. Students can also select any of the language courses to fulfill Arts and Humanities requirements.

† Students may choose from AFAS, ANTH, PSY, and SOC courses.

‡ The number of program electives depends on the chosen concentration. Students in the F & B concentration take 15.0 program electives; Students in the HA concentration take 14.0 program electives; students in the T & T concentration take 15.0 program electives; and students in the GRM concentration students take 9.0 program electives. The total number of concentration credits + program electives should come to 30.0 credits.

Concentrations

Food and Beverage Management (F&B)

HRM 250	Contract Foodservice Management	3.0
HRM 315	Continental, Ethnic, and Regional Cuisine	3.0
HRM 340	Catering Management	3.0
HRM 350	Cost Controls in Hospitality	3.0
HRM 435	Wine and Spirits	3.0
Total Credits		15.0

Hotel Management Administration

HRM 326	Hotel Rooms Division Management II	3.0
HRM 345	Convention Management	3.0
HRM 355	Resort Management	3.0
HRM 425	Hospitality Industry Administration	3.0
MKTG 348	Services Marketing	4.0
Total Credits		16.0

Travel and Tourism

HRM 345	Convention Management	3.0
HRM 365	Heritage Tourism	3.0
HRM 385	Tourism Guest Lecture Series	3.0
HRM 395	Economics of Tourism	3.0
HRM 405	Current Issues in Travel and Tourism	3.0

Total Credits 15.0

Gaming and Resort Management

Select three of the following: 9.0

HRM 355	Resort Management	
HRM 370	Gaming and Casino Management I	
HRM 371	Gaming and Casino Management II	
HRM 375	Security and Loss Prevention	
HRM 470	Gaming Legislation, Policy and Law	
HRM 472	Gaming Information Systems	
HRM 475	Current Issues in Gaming	

Total Credits 9.0

Business Minor Requirements

Students have the option of satisfying the business minor requirement by completing one of three possible business minors: General Business Administration, Marketing or Entrepreneurship.

Business Administration Minor Option

ECON 201	Principles of Microeconomics	4.0
ECON 202	Principles of Macroeconomics	4.0
FIN 301	Introduction to Finance	4.0
MKTG 301	Introduction to Marketing Management	4.0
ORGB 300 [WI]	Organizational Behavior (Online version not Writing-Intensive)	4.0
STAT 201	Introduction to Business Statistics	4.0

Total Credits 24.0

Entrepreneurship Minor Option

ACCT 120	Accounting Essentials for New Ventures	4.0
MGMT 260	Introduction to Entrepreneurship	4.0
MGMT 364	Technology Management	4.0
MGMT 365	Business Plan for Entrepreneurs	4.0

Select two of the following: * 8.0

BLAW 346	Entrepreneurial Law	
FIN 301	Introduction to Finance **	
FIN 335	Entrepreneurial Finance	
MKTG 347	New Product Development	
MGMT 363	Directed Study in Entrepreneurship	
ORGB 300 [WI]	Organizational Behavior (Online version not Writing-Intensive)	

Total Credits 24.0

* Students select two of the following (or 8 credits of courses from a different college/school with approval from the Department of Management (<http://www.lebow.drexel.edu/Faculty/Departments/Management>)).

** Prerequisites must be taken as unrestricted electives.

Marketing Minor Option

MKTG 301	Introduction to Marketing Management	4.0
MKTG 380	Seminar in Marketing Strategy	4.0
Select four of the following:		16.0
MKTG 321	Selling and Sales Management	
MKTG 322	Advertising & Integrated Marketing Communications	
MKTG 324	Marketing Channels and Distribution Systems	
MKTG 326	Marketing Research	
MKTG 344	Professional Personal Selling	
MKTG 347	New Product Development	
MKTG 348	Services Marketing	
MKTG 351	Marketing for Non-Profit Organizations	
MKTG 353	Business-to-Business Marketing	
MKTG 355	Interactive Marketing	
MKTG 356	Consumer Behavior	
MKTG 357	Global Marketing	
MKTG 358	Transportation and Logistics	
Total Credits		24.0

Sample Plan of Study

4 YR UG Co-op Concentration Gen. Business Minor

Term 1		Credits
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
HRM 110	Introduction to the Hospitality Industry	3.0
HRM 130	Tourism I	3.0
HRM 200	Software for Hospitality Industry	3.0
MATH 181	Mathematical Analysis I	3.0
UNIV G101	The Drexel Experience	1.0
Term Credits		16.0
Term 2		
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
FDSC 270	Microbial Food Safety and Sanitation	4.0
HRM 135	Tourism II	3.0
HRM 150	Customer Service	3.0
MATH 182	Mathematical Analysis II	3.0
UNIV G101	The Drexel Experience	1.0
Term Credits		17.0
Term 3		
CULA 115	Culinary Fundamentals	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
HRM 120	Principles of Food-Service Management	3.0
HRM 160	Laws of the Hospitality Industry	3.0

MATH 183	Mathematical Analysis III	3.0
NFS 101	Introduction to Nutrition & Food	3.0
Term Credits		18.0
Term 4		
ECON 201	Principles of Microeconomics	4.0
HRM 215	Commercial Food Production	4.0
HRM 220	Purchasing for the Hospitality Industry	3.0
HRM 325	Hotel Rooms Division Management	3.0
Concentration Requirement*		3.0
Term Credits		17.0
Term 5		
COM 230	Techniques of Speaking	3.0
ECON 202	Principles of Macroeconomics	4.0
HRM 310	Hospitality Accounting Systems	3.0
Concentration Requirement*		3.0
Free Elective		3.0
Term Credits		16.0
Term 6		
STAT 201	Introduction to Business Statistics	4.0
Hospitality Management Program Electives (See department for options)		6.0
Concentration Requirement*		3.0
Arts and Humanities Elective		3.0
Term Credits		16.0
Term 7		
COOP 101	Career Management and Professional Development	0.0
MKTG 301	Introduction to Marketing Management	4.0
Arts and Humanities Elective		3.0
Concentration Requirement*		3.0
Hospitality Management Program Elective*		3.0
Term Credits		13.0
Term 8		
Free Electives		9.0
Arts and Humanities Electives		6.0
Term Credits		15.0
Term 9		
HRM 225	Equipment Design and Layout	3.0
HRM 360	Hospitality Industry Public Relations	3.0
Social Science Elective		3.0
Hospitality Management Program Elective (See department for options)		3.0
Term Credits		12.0
Term 10		
HRM 330	Hotel and Restaurant Marketing	3.0
ORGB 300	Organizational Behavior [WI]	4.0
Arts and Humanities Elective		3.0
Concentration Requirement*		4.0
Term Credits		14.0
Term 11		

HRM 320	Hospitality Management Information Systems	3.0
HRM 335	Beverage Management	3.0
HRM 450	Hospitality Leadership Seminar	3.0
Concentration Requirement*		3.0
Free Elective		3.0

Term Credits 15.0

Term 12

FIN 301	Introduction to Finance	4.0
HRM 455	Hospitality Human Resources Management	3.0
Concentration Requirement*		3.0
Social Science Elective		3.0

Term Credits 13.0

Total Credit: 182.0

* See degree requirements.

Facilities

The major facility of the Hospitality Management, Culinary Arts and Food Science programs is located on the sixth floor of the Academic Building. It is a 6,500 square foot space that includes three state-of-the-art commercial kitchens, bakery and laboratories, as well as the Academic Bistro (<http://www.drexel.edu/hsm/about/academic-bistro>), the student-run restaurant, bar and lounge. The facility also includes a sensory analysis lab, hospitality and gaming lab, conference room and the Les Dames d'Escoffier Library.

Philadelphia Location

A unique feature of the Hospitality Management program at Drexel is that it is located in Philadelphia, with close proximity to New York City, Baltimore, and Washington, as well as the resort centers on the Atlantic seacoast and in the Pocono Mountains. These regions include hundreds of hotels, restaurants, resorts, and casinos that are used for field trips and campus visits by hospitality resource professionals. Students also gain hands-on experience through faculty-directed field trips throughout the region.

Culinary Arts/Food Science/Hospitality Management Faculty

Robert Ambrose, MS (*Fairleigh Dickinson University*). Instructor. Creative gaming floor applications, strategy development and implementation, executive decision making, the customer service experience within the casino/hospitality environment.

Edward Bottone, BS (*Temple University*). Instructor. French cuisine, American regional cuisine, food as a signifier in the social history of western culture; the semiotics of food; food in cinema.

Jonathan Deutsch, PhD (*New York University*) Director, *Culinary Arts and Food Science* program. Professor. Social and cultural aspects of food, culinary education, culinary improvisation, recipe and product development.

Christina Dimitriou, PhD (*Texas Tech University*). Assistant Professor. Hospitality leadership and management; business ethics in the hotel industry, hospitality and tourism marketing, trends and challenges in the hospitality industry.

James Feustel, MA (*New York University*) Program Director, *Culinary Arts and Food Science*. Instructor. Foodservice design; Integrating new cooking technologies/equipment into culinary classrooms.

Linda Joyce Forristal, PhD, CCP (*Purdue University*). Assistant Teaching Professor. Destination management, marketing, branding, communications, cultural heritage tourism, indigenous tourism.

Adrienne Hall, MS (*Drexel University*). Assistant Teaching Professor. Food and culture: history, religion, and food taboos, cooking, baking, Mediterranean cuisine, Indian cuisine, artisan breads and desserts.

Jake Lahne, PhD (*University of Vermont*). Assistant Professor. Sensory perception and preference in foods; Flavor chemistry and sensory properties of alcoholic beverages; Artisan, traditional, and local foods; Cooking practice and food agency.

Donna Maguire, MPS (*Cornell University's School of Hotel Administration*). Assistant Teaching Professor. Restaurant management, catering management, recipe and menu management, quality assurance, and food cost controls.

Michael Traud, JD (*Villanova Law School*) Program Director, *Hospitality and Tourism*. Assistant Teaching Professor. Hospitality law; Italian cuisine; the implementation of Korean cuisine in the United States.

Rosemary Trout, MS (*Drexel University*). Instructor. Food labeling and regulations; Food safety and sanitation in food service and food manufacturing; Food processing; Sensory evaluation.

Charles Ziccardi, MS (*Drexel University*). Assistant Teaching Professor. Classic Italian cuisine, Italian culture, gardening for the kitchen, food sustainability, and professional hospitality management.

Emeritus Faculty

A. Philip Handel, PhD (*University of Massachusetts*). Associate Professor Emeritus. Food science, especially lipid chemistry; food composition and functionality; evaluation and analysis of frying fats and fried foods.

Courses

HRM 110 Introduction to the Hospitality Industry 3.0 Credits

Presents the opportunities available in the hospitality industry, concentrating on restaurants, hotels, and institutional food services and comparing their business formats and services to the public. Explores careers in hospitality and the need for such enterprises in modern society.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CULA or major is HOSP or major is HRM.

HRM 120 Principles of Food-Service Management 3.0 Credits

Covers techniques of contemporary food and beverage management and their application in the professional food-service environment. Emphasizes budget preparation, food and labor cost controls, menu planning and pricing, and quantitative management. Requires simulated restaurant project.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 110 [Min Grade: D]

HRM 130 Tourism I 3.0 Credits

The course reviews the basic concepts and techniques in the field of tourism and tourism management. It is an introduction to the tourism industry, cost and benefits of tourism, effects on the host communities, impacts on travelers and host communities, and promotion of tourism.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

HRM 135 Tourism II 3.0 Credits

This is the second part of introduction to tourism & travel at the freshman level. The course reviews the basic concepts in the economy of tourism, ecological constraints to tourism development, research and marketing techniques, main macroeconomic magnitudes of tourism, main outgoing and incoming destinations and the future of tourism and travel. Some or all pre-requisites may be taken as either a pre-requisite or co-requisite. Please see the department for more information.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 130 [Min Grade: D] (Can be taken Concurrently)

HRM 150 Customer Service 3.0 Credits

This foundation course presents students with the types of services that create an ongoing bond between a company and its customers. Also, through some proven techniques, analyze relations between service delivery, pricing, branding and image creation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if classification is Freshman.

HRM 160 Laws of the Hospitality Industry 3.0 Credits

Examines legal subjects relative to the foodservice and lodging industries including government regulations and foodservice operators, foodservice contracts, liability, patron civil rights, franchising, and bankruptcy and reorganization. Includes analysis of case studies and relevant court decisions.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 110 [Min Grade: D]

HRM 200 Software for Hospitality Industry 3.0 Credits

This is an introductory course to the various software applications used by managers in the Hospitality and Tourism industries.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CULA or major is HOSP or major is HRM.

HRM 215 Commercial Food Production 4.0 Credits

Applies culinary principles to the production of fine food in quantity. Emphasizes menu planning and management of production, food design, quality, and service. Requires service to the public. Weekly production reports are required.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

HRM 220 Purchasing for the Hospitality Industry 3.0 Credits

Covers principles and techniques of quantity-foods purchasing and hospitality furnishings. Emphasizes channels of distribution, determination of specifications, mechanics of buying, and the purchasing function in food-service facilities.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 110 [Min Grade: D] or HRM 120 [Min Grade: D]

HRM 225 Equipment Design and Layout 3.0 Credits

Covers principles of selection, operation, and maintenance of food-service equipment. Emphasizes requirements for various hospitality facilities and the supporting design, construction, and renovation of such.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 120 [Min Grade: D]

HRM 250 Contract Foodservice Management 3.0 Credits

Introduces students to the dynamics of a commercial foodservice operation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 120 [Min Grade: D]

HRM 310 Hospitality Accounting Systems 3.0 Credits

Studies accounting systems for hotels, restaurants, and institutions, including analysis of business transaction flow and the preparation and interpretation of financial statements. Includes consideration of the Uniform System of Accounts for Restaurants, computer-assisted processing, reports generation, and data analysis.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 110 [Min Grade: D]

HRM 315 Continental, Ethnic, and Regional Cuisine 3.0 Credits

Must be completed prior to six-month food service co-op. Surveys the state of the art in international fine food, focusing on its roots in various ethnic traditions. Includes food preparation and tasting as an integral part of the course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: CULA 115 [Min Grade: D] or CULA 120 [Min Grade: D]

HRM 320 Hospitality Management Information Systems 3.0 Credits

Studies computer applications in the hospitality industry, including inventory control, restaurant systems, bar and beverage systems, and telephone and security-management systems. Emphasizes guest tracking, electronic cash registers, and point-of-sale devices.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman or Pre-Junior or Sophomore

Prerequisites: HRM 110 [Min Grade: D]

HRM 325 Hotel Rooms Division Management 3.0 Credits

Studies front-office management and control, including pricing and associated structures, occupancy rates and patterns, audits and income, reservations, and special functions. Emphasizes service and sales as well as guest needs.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 110 [Min Grade: D]

HRM 326 Hotel Rooms Division Management II 3.0 Credits

Studies front-office management and control, including pricing and associated structures, occupancy rates and patterns, audits and income, and special functions.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is HOSP or major is HRM.

Cannot enroll if classification is Freshman or Sophomore

Prerequisites: HRM 325 [Min Grade: D]

HRM 330 Hotel and Restaurant Marketing 3.0 Credits

Covers techniques and principles of marketing services in the hospitality industry, with emphasis on the marketing plan, advertising and promotion, sales, and public relations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 110 [Min Grade: D]

HRM 335 Beverage Management 3.0 Credits

Provides a comprehensive study of wines, spirits, and beers and the role they play in the success of the hospitality industry. Covers topics including history, marketing and sales, channels of distribution, manufacturing processes, mixology, and service and control systems, with concentration in American and European wines and international beers. Gears application to computerized and accounting system. tips certification.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 120 [Min Grade: D]

HRM 340 Catering Management 3.0 Credits

Examines techniques of catering management and their application in the professional food-service environment, with emphasis on menu planning, controls, and budget preparation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if classification is Junior or Senior.

Prerequisites: HRM 120 [Min Grade: D]

HRM 345 Convention Management 3.0 Credits

Provides an in-depth study of convention, corporate, and group segments of the hospitality industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 110 [Min Grade: D]

HRM 347 Sport Tourism 3.0 Credits

Students will investigate international sport tourism organizations and their services, and analyze issues including: Sport tourism facility and event financing, sport tourism impacts, and globalization and sport tourism.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 130 [Min Grade: D]

HRM 350 Cost Controls in Hospitality 3.0 Credits

Course deals with theory and technique basic to managing costs and maximizing profits in relevant area within restaurant, hotel, and tourism segments of hospitality.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 110 [Min Grade: D]

HRM 355 Resort Management 3.0 Credits

This course studies the unique aspects of managing a full service destination resort in contrast to a traditional hotel operation. Students will study varied aspects of resort management including guest profiles, resort operations, report marketing and program development among other topics.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 325 [Min Grade: D]

HRM 360 Hospitality Industry Public Relations 3.0 Credits

This course provides students with an understanding of the process and effective use of public relations as applied to the hospitality industry with a focus on restaurants. A variety of marketing communication media including advertising, sales promotions, and development of a press kit and press releases will be examined. During the course students will develop a public relations campaign for a specific restaurant.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 110 [Min Grade: D]

HRM 365 Heritage Tourism 3.0 Credits

Using the historic city of Philadelphia and its main background, this course reviews the significance and role of culture and heritage related tourist attractions. Students deal with the main issues in current research on heritage tourism while having hands-on exposure to the managements and marketing of some of Philadelphia's landmarks.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 130 [Min Grade: D]

HRM 370 Gaming and Casino Management I 3.0 Credits

Examines theories pertinent to casino games including the organizational management, staffing, regulations, internal control, and reporting requirements of gaming operations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 110 [Min Grade: D]

HRM 371 Gaming and Casino Management II 3.0 Credits

This course studies advanced casino management topics such as game statistics, casino marketing and profitability. Students will study the probability and mathematics of casino games and review in depth casino marketing concepts and techniques that are unique to gaming. Race and sports book operations will also be studied.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 370 [Min Grade: D]

HRM 375 Security and Loss Prevention 3.0 Credits

This course studies the unique aspects of managing security in the hospitality industry. Students will study various aspects of security and loss prevention including security equipment, guest concerns, departmental responsibilities, protection of fund, emergency management, risk management and insurance. This course will include a site visit and guest lectures.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 370 [Min Grade: D]

HRM 385 Tourism Guest Lecture Series 3.0 Credits

This course provides contact with prominent industry professionals who visit class weekly to convey their experiences and facilitate discussions.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

HRM 395 Economics of Tourism 3.0 Credits

This course introduces participants to economic and government policy issues that impact the tourism industry. The course provides a strategic framework for understanding the macroeconomic and policy environment that is shaped by multilateral institutions, government and the tourism industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

HRM 399 Independent Study in Hotel and Restaurant Management 12.0 Credits

Provides individualized study of a specialized area of hotel and restaurant management. May be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated multiple times for credit

Restrictions: Can enroll if major is CULA or major is HOSP or major is HRM.

Cannot enroll if classification is Freshman or Pre-Junior or Sophomore

HRM 405 Current Issues in Travel and Tourism 3.0 Credits

Covers current issues in the management of travel and tourism services. Environmental trends, planning and development, policy formation, social and economic impact and marketing of travel and tourism are included.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 135 [Min Grade: D] and HRM 365 [Min Grade: D]

HRM 415 Fine Dining and Services 4.0 Credits

HRM senior capstone hospitality class. Requires students to design, produce, and market a weekly dinner to the public. With the participation of guest chefs from some of the area's finest hotels and restaurants, students produce food comparable to that served in the finest restaurants in the city.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 215 [Min Grade: D]

HRM 420 Hospitality Design 3.0 Credits

Provides a historical, spatial, and aesthetic study of the great hotels and restaurants of the late 19th and the 20th century. Emphasizes the architectural quality of the spaces and the functions they imply in services to the users, management, and client. Field trip.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: HRM 325 [Min Grade: D]

HRM 425 Hospitality Industry Administration 3.0 Credits

This course provides an in-depth study of various managerial strategies in hospitality. The course will examine the application of the tools of strategic management in hospitality settings and introduce models, methods, and techniques which can be used to identify strategic issues and generate future-oriented action plans to inform tactics that are designed to implement change.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CULA or major is HOSP or major is HRM and classification is Junior or Senior.

Prerequisites: HRM 355 [Min Grade: D]

HRM 435 Wine and Spirits 3.0 Credits

Provides a detailed study of the classification, production, identification, and service of alcoholic beverages, with a major emphasis on wines.

Uses a systematic approach to tasting and evaluation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if classification is Senior.

HRM 450 Hospitality Leadership Seminar 3.0 Credits

This course integrates material covered in multiple disciplines related to the hospitality industry. Examines the development of innovative management in all segments of the industry. Identification and development of a personal leadership philosophy and style.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CULA or major is HOSP or major is HRM and classification is Senior.

HRM 455 Hospitality Human Resources Management 3.0 Credits

Analyzes the role of the human resources division in the hospitality industry. Examines the process of recruitment, selection, and performance appraisals of the hospitality workforce.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is CULA or major is HOSP or major is HRM and classification is Junior or Senior.

HRM 465 [WI] Special Topics in Hotel and Restaurant Management 12.0 Credits

Provides study in hotel and restaurant management on a special topic or on an experimental basis. May be repeated for credit. This is a writing intensive course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated multiple times for credit

HRM 470 Gaming Legislation, Policy and Law 3.0 Credits

This course provides an overview of federal and state laws governing legalized gaming in the United States with emphasis on gaming in Pennsylvania. The powers of the state regulatory agencies will be examined with discussion concerning the underlying reasons used in regulating to ensure the integrity of the gaming industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 370 [Min Grade: D]

HRM 472 Gaming Information Systems 3.0 Credits

This course studies computer information systems that are unique to the Gaming Industry. Students will study each system from a business perspective learning function and process. They will perform case studies, view produce demonstration and observe new technology trends that impact casino operations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 371 [Min Grade: D]

HRM 475 Current Issues in Gaming 3.0 Credits

Current issues in the management of casino and gaming operations. Environmental trends, planning and development, policy formulation, social and economic impact and marketing of casinos and gaming operations are potential topics for discussion.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 371 [Min Grade: D]

Sport Management

Bachelor of Science Degree: 181.0 quarter credits

About the Program

The Bachelor of Science in Sport Management program is designed for students who plan to pursue careers in sport-oriented organizations such as business, media, law, marketing and other similar areas of concentration. This major draws on the strengths of many of the University's academic programs, including business administration, communications and technology.

Through Drexel's Sport Management program (<http://drexel.edu/hsm/academics/Sport-Management>), students master the knowledge and skills necessary for success in professional sport organizations, collegiate athletics, event management and recreation industries.

The program incorporates four main points of emphasis: sport business, sport marketing, sport media and sport law. Covering a wide range of areas of study, this focus allows students to match their skills, abilities and interests with a specific niche within the sport industry. Through the program, students develop a professional portfolio that will include such items as a press kit, facility operations manual, sponsorship deck, and

sports contract. Students will then refine their portfolio items and present the final product for review in their senior year.

Coursework

The sport management major consists of 181.0 credits. All students enrolled in the program are required to take 52.0 credits of general education courses plus 24.0 credits of general business. These courses are supplemented by 24.0 credits of free electives.

The balance of the program is based on technical elective courses drawn from four major concentrations, namely: sport business (21.0 credits); sport marketing (18.0 credits); sport law and ethics (21.0 credits); and sport media and technology (18.0 credits).

Degree Completion Options

The Bachelor of Science degree in sport management can be completed in either four or five years:

Five-year option, with co-op experience

This option allows for the greatest amount of employment experience, with three distinct six-month periods of employment included with studies. After the start of the sophomore year, students study or work through all terms, including summers.

Four-year option, with internship experience

This option includes just one six-month period of full-time employment. After the start of the sophomore year, students study or work through all terms, including summers.

For more information about this major, visit the Center for Hospitality and Sport Management's Sport Management (<http://drexel.edu/hsm/academics/Sport-Management>) web page.

Degree Requirements

General Education Requirements

ANTH 101	Introduction to Cultural Diversity	3.0
COM 230	Techniques of Speaking	3.0
COM 270 [WI]	Business Communication	3.0
CS 161	Introduction to Computing	3.0
or INFO 101	Introduction to Information Technology	
CT 230	Web Development I	3.0
CT 240	Web Development II	3.0
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
MATH 101	Introduction to Analysis I	4.0
MATH 102	Introduction to Analysis II	4.0
UNIV G101	The Drexel Experience	2.0
Three Natural Science Courses *		9.0
Two Social Science Courses **		6.0

General Business Requirements

BLAW 201	Business Law I	4.0
BUSN 101	Foundations of Business I	4.0
ACCT 115	Financial Accounting Foundations	4.0

ECON 201	Principles of Microeconomics	4.0
ORGB 300 [WI]	Organizational Behavior	4.0
MKTG 301	Introduction to Marketing Management	4.0

Areas of Sport Management**Sport Business Courses**

SMT 110	The Business of Sport	3.0
SMT 200	Introduction to Sport Facility and Event Management	3.0
SMT 225	Sports Budgeting	3.0
SMT 320	Economic Aspects of Sports Management	3.0
SMT 340 [WI]	International Aspects of Sport	3.0

Select two of the following: 6.0

SMT 220	Recreation, Wellness & Society	
SMT 240	Olympic Games	
SMT 270	Sports Facility Planning & Management	
SMT 275	Sports Event Management	

Sport Marketing Courses

SMT 201	Sports Marketing, Promotion, and Public Relations	3.0
SMT 215	Sports Ticket Sales & Operations	3.0
SMT 300	Quantitative Analysis and Statistics for Sports	3.0
SMT 305	Fundraising in Sports	3.0
SMT 307	Corporate Sponsorship in Sports	3.0

Select one of the following: 3.0

SMT 309	Capital Campaigns in Athletics	
SMT 345	Fan Experience Management	
SMT 347	Sport Tourism	

Sport Law and Ethics Courses

SMT 152	Leadership in Sports & Society	3.0
SMT 230	Sports and the Law	3.0
SMT 255	Legal Foundations of Title IX	3.0
SMT 310	Sports Contracts	3.0
PHIL 325	Ethics in Sports Management	3.0
or SMT 254	Women & Minority Opportunities in Sport	
SMT 260	Sports Agents & Labor Relations	3.0
or SMT 337	Risk Management in Sports	
SMT 235	Sports Administration and Governance	3.0
or SMT 245	NCAA Compliance	

Sport Media and Technology

SMT 205	Sports Information	3.0
SMT 250 [WI]	Technology and Sport	3.0
SMT 290	Digital Media in Sport	3.0
COM 290	Sports and the Mass Media	3.0

Select two of the following: 6.0

COM 260 [WI]	Fundamentals of Journalism	
COM 280	Public Relations Principles and Theory	
COM 305	Sports Journalism	
COM 335	Electronic Publishing	

Portfolio Requirement

SMT 401	Professional Portfolio	3.0
---------	------------------------	-----

Electives

Free Electives		24.0
----------------	--	------

Total Credits 181.0

* Natural science courses are any anatomy (ANAT), bioscience and biotechnology (BIO), chemistry (CHEM), food science (FDSC), nutrition and foods (NFS), physics-environmental (PHEV), and physics (PHYS) courses

** Social science courses are any psychology (PSY), sociology (SOC), anthropology (ANTH), and political science (PSCI) courses.

Sample Plan of Study**5 YR UG Co-op Concentration**

Term 1		Credits
BUSN 101	Foundations of Business I	4.0
ENGL 101	Composition and Rhetoric I: Inquiry and Exploratory Research	3.0
MATH 101	Introduction to Analysis I	4.0
SMT 110	The Business of Sport	3.0
UNIV G101	The Drexel Experience	1.0
INFO 101	Introduction to Information Technology	3.0
or CS 161	Introduction to Computing	
Term Credits		18.0
Term 2		
CT 230	Web Development I	3.0
ENGL 102	Composition and Rhetoric II: The Craft of Persuasion	3.0
MATH 102	Introduction to Analysis II	4.0
SMT 200	Introduction to Sport Facility and Event Management	3.0
UNIV G101	The Drexel Experience	1.0
Natural Science Elective		3.0
Term Credits		17.0
Term 3		
ACCT 115	Financial Accounting Foundations	4.0
ANTH 101	Introduction to Cultural Diversity	3.0
CT 240	Web Development II	3.0
ENGL 103	Composition and Rhetoric III: Thematic Analysis Across Genres	3.0
SMT 340 [WI]	International Aspects of Sport	3.0
Term Credits		16.0
Term 4		
BLAW 201	Business Law I	4.0
COM 290	Sports and the Mass Media	3.0
SMT 201	Sports Marketing, Promotion, and Public Relations	3.0
SMT 250 [WI]	Technology and Sport	3.0
Natural Science Elective		3.0
Term Credits		16.0
Term 5		
COM 230	Techniques of Speaking	3.0
ECON 201	Principles of Microeconomics	4.0
SMT 225	Sports Budgeting	3.0
SMT 230	Sports and the Law	3.0
Natural Science Elective		3.0
Term Credits		16.0
Term 6		

COM 270	Business Communication	3.0
[WI]		
SMT 205	Sports Information	3.0
SMT 215	Sports Ticket Sales & Operations	3.0
SMT 255	Legal Foundations of Title IX	3.0
Free Elective		3.0
Term Credits		15.0
Term 7		
MKTG 301	Introduction to Marketing Management	4.0
SMT 152	Leadership in Sports & Society	3.0
SMT 310	Sports Contracts	3.0
Social Science Elective		3.0
Sport Management 'Area' Elective*		3.0
Term Credits		16.0
Term 8		
ORGB 300	Organizational Behavior	4.0
[WI]		
SMT 290	Digital Media in Sport	3.0
Two Sport Management 'Area' Electives*		6.0
Free Elective		3.0
Term Credits		16.0
Term 9		
SMT 307	Corporate Sponsorship in Sports	3.0
SMT 309	Capital Campaigns in Athletics	3.0
Sport Management 'Area' Elective*		3.0
Social Science Elective		3.0
Free Elective		3.0
Term Credits		15.0
Term 10		
SMT 300	Quantitative Analysis and Statistics for Sports	3.0
SMT 305	Fundraising in Sports	3.0
Free Elective		3.0
Sport Management 'Area' Elective*		3.0
Term Credits		12.0
Term 11		
Two Sport Management 'Area' Electives*		6.0
Free Electives		6.0
Term Credits		12.0
Term 12		
SMT 401	Professional Portfolio	3.0
Free Electives		6.0
Sport Management 'Area' Elective*		3.0
Term Credits		12.0
Total Credit: 181.0		

* See degree requirements.

Co-op/Career Opportunities

Co-op Opportunities

Drexel University has long been known for its co-operative education programs, through which students combine periods of full-time, career-

related employment with their studies. Co-op employment is required for sport management students and is central to their experience.

Within the sport management major, co-operative education gives students experience in a range of sport related jobs and settings, from coaching to the business of sports to health-enhancing activities. Students may be placed with professional athletic teams, or with organizations aligned with sports (e.g., a sports agency). Co-op experiences are available with many of the region's sports, recreation, and health organizations, including professional sports teams, college athletic departments, sports media networks, non-profit organizations, law firms, youth fitness organizations, fitness centers, sports complexes, and others.

Career Opportunities

The multidisciplinary nature of the sport management program allows its graduates to be ready for a wide range of sport-related professions, including athletic management, sports and recreational activities at all levels (professional, semi-professional, collegiate, scholastic, and youth) within a range of organizations (public, private, community, recreation, scholastic, professional, and amateur), and for varying purposes (competitive, fitness, wellness, and rehabilitation). Sports management graduates are uniquely qualified for leadership, support, or coaching positions in professional and amateur sports organizations, in recreation and community centers, in high schools and colleges, and in other sports venues, as well as in the health and wellness industry. The program also prepares students for graduate or professional study in a variety of fields including sport management, sports psychology, communication, law, education, business administration, and other fields.

Visit the Drexel Steinbright Career Development Center (<http://www.drexel.edu/scdc>) page for more information on career opportunities.

Sport Management Faculty

Lawrence Cohen, JD (*Temple University*). Associate Teaching Professor. Sports and antitrust law; Ticket sales data analytics; Sport sponsorship trends.

Amy Giddings, PhD (*Temple University*). Assistant Teaching Professor. International aspects of sport and culture, principles of coaching, teambuilding, group dynamics, minority issues in sport including availability and accessibility concerns, character development.

Joel Maxcy, PhD (*University of Washington*). Associate Professor. Sports economics, sports analytics, statistics in sports, labor economics and policy.

Jim Reese, EdD (*University of Northern Colorado*). Associate Professor. Sport ticket sales, strategies, and operations; event management.

Ellen Staurowsky, EdD (*Temple University*). Professor. Social justice issues in sport; gender equity in sport; Title IX pay equity and equal employment opportunity; athlete exploitation; college sport reform; and misappropriation of American Indian imagery in sport.

Karen Weaver, EdD (*University of Pennsylvania*) *Interim Program Director, Sport Management*. Associate Clinical Professor. Sport marketing, promotions, public relations, media, and leadership in sport.

Courses

SMT 101 Principles of Coaching 3.0 Credits

This course will include setting performance goals in coaching, the various roles of the coach, ethical conduct in coaching, the psychology of coaching, coach-athlete compatibility, coaching burnout, personality of the coach, and coaching youth sports. An emphasis is placed on conducting practices and competitions to enhance the social-emotional growth of athletes.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 102 Principles of Coaching II 3.0 Credits

This course will examine the administrative side of coaching by approaching the profession from a business manager's standpoint. The NCAA's Champs Life Skills model will be incorporated into the course. Students will develop their own personal philosophies and strategies crucial for fostering development of student athletes outside of sport.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 101 [Min Grade: D]

SMT 110 The Business of Sport 3.0 Credits

This course will introduce students to the billion-dollar industry and identify the vast, creative, and substantial role business plays in professional, collegiate and amateur sports. Sports business applications are explored in the following areas: sponsorship, promotions, marketing, fundraising, finance, media, ticketing, public relations, labor, facilities, e-sports and sport careers.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 152 Leadership in Sports & Society 3.0 Credits

This course helps the students realize and understand their impact as role models in the community and leaders for youth in American society. The students and coaches will learn about theory and identify and develop their leadership styles.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 200 Introduction to Sport Facility and Event Management 3.0 Credits

Introduction to Sport Facility and Event Management. An introduction to the planning, running, maintaining and evaluating of sporting facilities and events. This course will introduce students to topics pertinent to the operation of sports facilities and to the management and organization of sports events. Financial considerations for both the private and public sector will be emphasized.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 110 [Min Grade: D]

SMT 201 Sports Marketing, Promotion, and Public Relations 3.0 Credits

Students will build an integrated marketing plan for a sporting event by first describing how the four Ps of marketing are applied in sports. Students learn about the uses of the essential elements of marketing. Students will be able to identify the conventions of sport promotions and public relations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D]

SMT 203 Sports Conditioning 3.0 Credits

Course will examine principles of sports conditioning and training. Students will gain an in-depth understanding of training principles in a non-sport specific format. Developing and administering a training plan is a key component to coaching and students will be adept at this skill after completing this course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 205 Sports Information 3.0 Credits

This course is an overview of sports information and media relations and its role in the field of sport management. This course will cover skill sets and roles a sports information specialist must demonstrate in order to be successful. There will be emphasis on writing, communication, planning, and organizational skills.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Prerequisites: SMT 110 [Min Grade: D]

SMT 210 Prevention and Care Athletic Injuries 3.0 Credits

This course will concentrate on the coach's role in the health and well being of the athlete. Emphasis will be placed on both preventive and well being of the athlete. Emphasis will be placed on both preventive measures to decrease an athlete's chance for injury as well as the appropriate response when injury does occur. The psychological implications of injury to an athlete will be explored and specific injuries will be discussed.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 215 Sports Ticket Sales & Operations 3.0 Credits

Course will examine the diverse and changing environment of ticket and operation sales in the sport industry. Course will expose students to the standards, principles and practices that can be applied to multitude of areas that ticketing touches within the sports industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D]

SMT 220 Recreation, Wellness & Society 3.0 Credits

This course chronicles the history and trends in recreation in modern society. It identifies the major operations of the recreation industry and demonstrates its economic impact; compares and contrasts the purposes and practices of recreation, leisure, and sport. Emphasis will be placed on asking to what degree increased recreation impacts the health and wellness of a society.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 225 Sports Budgeting 3.0 Credits

Basic theory in finance and accounting applied to managerial control of sport organizations. Includes forms of ownership, taxation, financial analysis, capital budgeting, and economic impact studies.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: ACCT 115 [Min Grade: D]

SMT 230 Sports and the Law 3.0 Credits

Reviews the legal and regularity aspects, elements, and relationships for all constituents participating in sports: administrators, coaches, athletes, agents, vendors, sponsors, faculty managers and owners, and spectators. Seminal court cases are discussed. Students examine the inextricable links between the law and business ethics.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D]

SMT 235 Sports Administration and Governance 3.0 Credits

Sports create governance structures, policies, and procedures, even at the most rudimentary level. This course examines the purpose and practice of sports governance and how it relates to sports administration from little league, to the Olympic Games, to international federations, to professional sports.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D]

SMT 240 Olympic Games 3.0 Credits

Provides an overview of modern Olympic Games focusing on the organization, politics, economic implications and the bidding process of the Games. Topics of sponsorship, media coverage and ethical considerations will be discussed. The course will also address how the spirit of the Olympic Games has changed over time.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 245 NCAA Compliance 3.0 Credits

This course will overview basic regulatory, legal and due process rules that govern NCAA competition. Course will cover elements of NCAA regulations, rules interpretations, enforcement decisions and sanctions. An understanding of NCAA rules compliance will be gained through legal cases and actual NCAA enforcement proceedings.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D]

SMT 250 [WI] Technology and Sport 3.0 Credits

Students will identify the major areas where technology has enhanced the performance of athletes and the participation in sports spectatorship. They will be introduced to the essential technologies used in sport management with an emphasis on communication technology. This is a Writing Intensive course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D]

SMT 254 Women & Minority Opportunities in Sport 3.0 Credits

This course chronicles the major events and strategies used for women and minorities to have equal opportunities to participate in sports at all levels. It points out the social and legal issues surrounding the dramatic rise in women and minority participation at all levels of play.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

SMT 255 Legal Foundations of Title IX 3.0 Credits

This course will overview the basic legal concepts surrounding Title IX and its applications to intercollegiate athletics programs. The basic elements of Title IX and how various tests are applied by the court system will be included. Course will focus on actual legal cases, investigations and remedial plans.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D] and SMT 230 [Min Grade: D]

SMT 260 Sports Agents & Labor Relations 3.0 Credits

This course examines the controversial nature of being a sports agent. Students will be exposed to legal and ethical issues that surround sports agents. Additionally, students will review the labor relations laws and collective bargaining agreements that govern professional sports through a variety of lectures, readings and assignments.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 230 [Min Grade: D] and BLAW 201 [Min Grade: D]

SMT 270 Sports Facility Planning & Management 3.0 Credits

This course is designed to provide learning experiences in managing sport facility operations, planning new sport facilities, and renovating and maintaining new facilities. An understanding of sports facilities, their design, and management will be gained through field study, speakers, and standard classroom material.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 200 [Min Grade: D]

SMT 275 Sports Event Management 3.0 Credits

This course provides the student with exposure to comprehensive event planning, funding and managing sports events including those for professional, amateur and collegiate sports events, and commercial, recreational, and club sports.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 200 [Min Grade: D]

SMT 280 Kinesiology 3.0 Credits

Provides an introduction and overview to the science of human movement. Identifies uses of the field of kinesiology in relation to science, medicine, human behavior, athletics, and overall fitness. Applies knowledge and concepts to the areas of physical activity, athletics, and recreation/fitness. Students will actively participate in and observe human movement in human performance labs.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 290 Digital Media in Sport 3.0 Credits

This course is designed to introduce students to the digital landscape of sport business. Topics include current issues in digital sports media, digital media and sports facilities, digital media and professional sports teams, mobile applications in sport, and selling digital sport products and services.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 205 [Min Grade: D], SMT 201 [Min Grade: D] (Can be taken Concurrently)

SMT 300 Quantitative Analysis and Statistics for Sports 3.0 Credits

This is an intensive course presented for the non-specialist in statistical analysis and statistical models applicable in the sports industry. The emphasis is on proper application of classical descriptive and inferential techniques to design-making using sample data. Covers statistical techniques that can be applied to further studies in the sports.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman or Sophomore

Prerequisites: SMT 110 [Min Grade: D] and (MATH 101 [Min Grade: D] or MATH 181 [Min Grade: D])

SMT 305 Fundraising in Sports 3.0 Credits

Course will examine skills, strategies and techniques needed for successful revenue generation in the sport industry. Areas to be addressed include characteristics of a donor, preparing direct mail solicitation, understanding major gift fundraising, and importance of donor research. Ethical issues and trends in athletic development will also be addressed.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D] and SMT 201 [Min Grade: D]

SMT 307 Corporate Sponsorship in Sports 3.0 Credits

Course will examine corporate sponsorship and its impact on the sport industry from a sales and marketing perspective. Students will gain an understanding of sponsorship inventory, pricing, negotiation, and activation of sponsorship agreements.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D] and SMT 201 [Min Grade: D]

SMT 309 Capital Campaigns in Athletics 3.0 Credits

Course will examine strategies organizations use to develop and launch successful athletic capital campaigns. Areas addressed include understanding a capital campaign and setting fundraising goals. Organizational readiness, feasibility study and campaign failures will also be addressed.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D] and SMT 201 [Min Grade: D]

SMT 310 Sports Contracts 3.0 Credits

Course will cover basic legal issues and strategies surrounding contract issues in sports. Students will be introduced to basic elements of contract law and see it applied by the court system in the context of the sports industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 230 [Min Grade: D] and BLAW 201 [Min Grade: D]

SMT 315 Sports Publications & Graphics 3.0 Credits

Course will examine sports publications such as tickets, fund raising and marketing brochures, media guides, annual reports and website publications. Students will submit writings to the sport management online digest.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 205 [Min Grade: D]

SMT 320 Economic Aspects of Sports Management 3.0 Credits

An introduction to the economic aspects of sport management, which will examine labor relations, supply and demand, restrictive practices, stadium funding mechanisms, and franchise values and movements. The growing importance of the media in the sports-economic nexus and the inextricable link between economics and law will be emphasized.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 110 [Min Grade: D]

SMT 337 Risk Management in Sports 3.0 Credits

Course will cover basic issues and strategies surrounding risk management in athletics. Students will be introduced to types of legal obligations and liability exposure inherent in sports and the tools used to minimize risk. Emphasis will be on safety review and risk assessment.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 230 [Min Grade: D] and BLAW 201 [Min Grade: D]

SMT 340 [WI] International Aspects of Sport 3.0 Credits

Continuing with the true spirit of the Olympic Games, sports can be a rich avenue for building an international community. This course compares and contrasts how sports are perceived, organized, and played in many countries. It examines the social, political, and economic aspects of sports in other countries. Students will learn about major international sporting events. This is a writing intensive course.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 110 [Min Grade: D]

SMT 345 Fan Experience Management 3.0 Credits

Course will explore impact of fan experience on the sports industry. Course will examine customer service philosophies and techniques to improve overall experience of consumers. Course will also review research methods used to measure fan/ sponsor experience and determine impact on retention, entertaining spend and per capita spending.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT.

Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D] and SMT 201 [Min Grade: D]

SMT 347 Sport Tourism 3.0 Credits

Students will investigate international sport tourism organizations and their services, and analyze issues including: Sport tourism facility and event financing; sport tourism impacts; and globalization and sport tourism.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D]

SMT 365 Operations Management in Sport 3.0 Credits

This course tracks the growing network of media outlets devoted to sports coverage and shows the essential conventions of sports coverage. Students discover how sports news is gathered, designed, and disseminated to many audiences and observe the dynamics between and among athletes, athletic events, businesses of sports, and the media.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 110 [Min Grade: D] and SMT 250 [Min Grade: D] and ORGB 300 [Min Grade: D]

SMT 390 Special Topics in Sports Management 3.0 Credits

This course will cover special topics of interest to students in the Sports Studies and Management major. May be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated multiple times for credit

SMT 399 Independent Study 0.5-12.0 Credits

Provides supervised study that allows students to explore additional sport management topics of their choosing.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 3 times for 12 credits

Restrictions: Can enroll if major is SMT.

Prerequisites: SMT 110 [Min Grade: D]

SMT 401 Professional Portfolio 3.0 Credits

The professional portfolio is a capstone course that provides sport management majors an opportunity to demonstrate achievement in their major and engage in self-reflection. Components include reflective essays and samples of relevant professional work completed during the college experience.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Restrictions: Can enroll if major is SMT and classification is Senior.

Prerequisites: SMT 225 [Min Grade: D] and SMT 250 [Min Grade: D] and SMT 305 [Min Grade: D] and SMT 310 [Min Grade: D]

SMT 475 Sports Industry Practicum 3.0 Credits

The practicum is designed to develop greater breadth and depth of students' understanding and experience within the industry. The practical application of knowledge and skill acquired in class will help students extend their expertise by working in a sport management related organization. Suggested for non-co-op students.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 2 times for 6 credits

Restrictions: Cannot enroll if classification is Freshman

Prerequisites: SMT 110 [Min Grade: D] or SMT 101 [Min Grade: D]

Center for Hospitality and Sport Management

Launched in 2013, the Center for Hospitality and Sport Management includes programs in hospitality management, culinary arts, food science and sport management. Through a focus on experiential learning and co-op opportunities, the center is positioned to fulfill distinct market needs. It provides experience in sport ticketing, restaurant management, arena management, food product development, recipe development, coaching, commercial kitchen design and layout, kitchen gardening and hotel front desk operations.

The Department of Culinary Arts and Food Science provides students with a well-rounded education within the realm of fine foods, service product development and quality assurance.

The Department of Hospitality and Tourism Management offers programs for students who are interested in the fast-paced fields of hospitality management, tourism, and gaming and casino operations. Due largely in part to Drexel's co-op program, graduates have a competitive advantage and invaluable training for successful career in the industry.

The Department of Sport Management produces students that embody leadership, management skills and professionalism, with a focus on sport business, media, marketing and law.

Majors

- Food Science (MS), (p. 37)
- Hospitality Management (MS), (p. 40)
- Sport Management (MS), (p. 43)

Certificates

- Gaming and Casino Operations (Grad), (p. 37)

Certificate in Gaming and Casino Operations

Certificate Level: Graduate

Admission Requirements: Bachelor's degree

Certificate Type: Certificate

Number of Credits to Completion: 18.0

Instructional Delivery: Online

Calendar Type: Quarter

Expected Time to Completion: 2 years

Financial Aid Eligibility: Not aid eligible

Note: Effective Fall 2014, students are no longer being accepted into this certificate program.

The graduate-level certificate in gaming and casino operations provides individuals interested in higher-level management positions in the casino industry with an in-depth understanding of the unique aspects of gaming and resort management. This certificate focuses on the knowledge, skills, and abilities necessary to become a competent executive in a casino resort.

This part-time program is designed for people interested in a career in the casino industry or for existing casino employees looking to advance to higher levels of management. The certificate is delivered online and

can be obtained within one year by taking two courses at a time for three terms or within two years by taking one course at a time for six terms.

For more information, visit Drexel Online's Graduate Certificate in Gaming and Casino Operations (<http://www.drexel.com/online-degrees/business-degrees/grad-cert-gaming-casino>) web page.

Required Prerequisites

ACCT 115	Financial Accounting Foundations	4.0
HRM 110	Introduction to the Hospitality Industry	3.0
HRM 310	Hospitality Accounting Systems	3.0
HRM 325	Hotel Rooms Division Management	3.0
MATH 101	Introduction to Analysis I	4.0
or MATH 181	Mathematical Analysis I	
Total Credits		17.0

Required Courses

HRM 501	Foundations of the Hospitality Industry	3.0
HRM 515	Destination and Resort Management	3.0
HRM 572	Gaming Information Systems	3.0
HRM 575	Current Issues in Gaming	3.0
HRM 670	Casino Financial Analysis	3.0
HRM 676	Casino Marketing	3.0
Total Credits		18.0

Master of Science in Food Science

Master of Science: 45.0 quarter credits

About the Program

The Master of Science (MS) in Food Science program at the Center for Hospitality and Sport Management provides students with the opportunity to comprehensively study theoretical and applied aspects of the science, technology, and engineering of foods. Food scientists learn to integrate and apply knowledge from the disciplines of chemistry, physics, engineering, microbiology, and nutrition in order to preserve, process, package, and distribute foods that are safe, nutritious, enjoyable, and affordable.

The program provides a science-based professional education that encompasses classroom theory, practical research, and application. Food science is concerned with foods, their ingredients, and their physicochemical and biochemical interactions at the molecular and cellular levels. Students in the food science program participate in the research enterprise by completing a research project or designing and executing a thesis under faculty direction. Current research in food science includes:

- Thermal and non-thermal processing of foods and their impact on food quality
- Development of encapsulation systems for food ingredients
- Food product development
- Sensory analysis of foods

The program is designed for students who:

- are already working within the food industry and seeking professional advancement
- have an undergraduate degree in a general science-related area such as biology or chemistry, and would like to change fields or move into the more specialized field of food science

The MS in Food Science program offers students numerous opportunities for hands-on, real-world careers in applied science and technology. Potential employers include food product manufacturers, along with other companies providing services related to institutional feeding or supplying ingredients, processing equipment, and packaging materials. Technical and administrative positions are also available in various government agencies and with independent testing laboratories.

Food scientists are needed in the areas of:

- Food quality assessment and management
- Food processing and engineering
- Food product research and development
- Marketing and distribution
- Technical sales and support

Additional Information

Matthew Gray
 Director, Marketing and Enrollment Management
 215.895.6255
 mattgray@drexel.edu

For additional information, view the Center for Hospitality and Sport Management's Master of Science in Food Science (<http://drexel.edu/hsm/academics/Culinary-Arts-Food-Science/MS-in-Food-Science>) web page.

Admission Requirements

In addition to the program's admission requirements, students are expected to demonstrate competency in the coursework or its equivalent listed in the following table. The graduate committee evaluates each applicant's transcripts at the time of application. In some cases, courses listed as prerequisites may be taken as co-requisites during the first year of graduate study if deemed appropriate by the graduate admissions committee.

- General chemistry - One year to include organic chemistry
- Biochemistry - One or two quarters or semesters to include structures and basic metabolism
- Biological Science - Three courses to include general biology, genetics, and microbiology
- Mathematics - One year to include calculus
- Statistics - One course to include hypothesis testing, correlation, and regression
- Physics - Two terms or one year (non-calculus based) to include mechanics, optics, electricity, and magnetism

For information about admission requirements and to apply to the MS in Food Science, please visit the Office of Graduate Admissions (<http://drexel.edu/grad/programs/hsm/food-science>).

If you have any questions, or would like more information, please contact:

Matthew Gray
 Director, Marketing and Enrollment Management
 215.895.6255
 mattgray@drexel.edu

Degree Requirements

Food Science Core Competency - Required

BIO 610	Biochemistry of Metabolism	3.0
or NFS 530	Macronutrient Metabolism	
or NFS 531	Micronutrient Metabolism	
FDSC 550	Food Microbiology	3.0
FDSC 551	Food Microbiology Laboratory	2.0
FDSC 556	Food Preservation Processes	3.0
FDSC 560	Food Chemistry	3.0
FDSC 662	Taste and Odor	3.0
FDSC 890	Seminar in Food Science	1.0
FDSC 480	Special Topics in Food Science (Introduction to Food Engineering)	3.0

Food Science Electives 12.0

Select 12.0 credits from the following:

COOP 601	Advanced Co-op Guidance for Master's Degree Students	
FDSC 506	Food Composition & Behavior	
FDSC 554	Microbiology & Chemistry of Food Safety I	
FDSC 558	Nutritional Impact of Food Processing Methods	
FDSC 561	Food Analysis	
FDSC 568	Functional Foods	
FDSC 654	Microbiology & Chemistry of Food Safety II	
FDSC 669	Readings in Food Science	

Electives 12.0

Select 12.0 credits from the following:

BIO 610	Biochemistry of Metabolism	
BIO 660	Microbial Physiology	
CHEM 753	Chemical Instrumentation	
ENVS 636	Principles of Toxicology I	
ENVS 637	Principles of Toxicology II	
NFS 530	Macronutrient Metabolism	
NFS 531	Micronutrient Metabolism	
PSY 512	Cognitive Psychology	

Total Credits 45.0

Interdepartmental Faculty

Tali Gidalevitz, PhD (*University of Chicago*). Assistant Professor. Genetic and molecular pathways regulating protein folding homeostasis, and their role in protein conformation diseases, aging, and development.

Donna H. Mueller, PhD (*Temple University*) Registered Dietitian, Nutrition and Foods. Associate Professor. Clinical nutrition; pediatric nutrition; nutrition in pulmonary diseases, especially cystic fibrosis; nutrition in developmental delay; dental nutrition; dietetic education and professional development.

Reena E. Parambath, JD (*Temple University School of Law*) Director of the Co-op Program. Associate Teaching Professor.

Jennifer Quinlan, PhD (*North Carolina State University*). Associate Professor. Food microbiology; microbiological quality and safety of produce, dairy and meat products in markets in high vs. low

socioeconomics areas, Bacillus and Clostridium spores in food processing.

Vicki S. Schwartz, DCN, MS, RD, CNSC (*Rutgers University*) *Nutrition and Foods*. Assistant Clinical Professor. Advanced nutrition, clinical nutrition, nutrition support.

Courses

FDSC 506 Food Composition & Behavior 3.0 Credits

Examines the composition of foods and chemical and physical changes in food components occurring during food preparation and processing.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

FDSC 550 Food Microbiology 3.0 Credits

Discusses factors affecting microbial growth in foods. Also covers methods of enumeration of food-borne organisms, microbial spoilage of foods, foods and ingredients from fermentation, food-borne pathogens and their control, and sanitation and HACCP in food processing.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

FDSC 551 Food Microbiology Laboratory 2.0 Credits

Companion laboratory course to FDSC 550. Covers methods of isolation and enumeration of microorganisms important in foods, food fermentations, and methods of control of microorganisms.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 550 [Min Grade: C], NFS 650 [Min Grade: C] (Can be taken Concurrently)

FDSC 554 Microbiology & Chemistry of Food Safety I 3.0 Credits

Covers the study of microbiological and toxicological factors affecting the safety of food, including natural toxicants, food additives, and food-borne diseases, toxicoses, and parasites.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: ENVR 636 [Min Grade: C]

FDSC 556 Food Preservation Processes 3.0 Credits

Covers fundamentals of food processing and preservation, including techniques and methods employed to extend the useful life of food products, and the significance of changes in the composition of foods due to processing, enzymatic activity, microbial action, and chemical change.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

FDSC 558 Nutritional Impact of Food Processing Methods 3.0 Credits

Covers the effect of processing on foods emphasizing nutritional and chemical aspects. Includes synthetic foods, food additives, current food processing methods, nutrition policy, consumer dietary patterns, and food production trends.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

FDSC 560 Food Chemistry 3.0 Credits

Covers chemical and physical behavior of food constituents and application of physicochemical principles to processed food systems.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: NFS 215 [Min Grade: D] or NFS 400 [Min Grade: D] or BIO 311 [Min Grade: D] or BIO 610 [Min Grade: C]

FDSC 561 Food Analysis 3.0 Credits

Covers the application of chemical analysis techniques to food. Food composition analysis (lipids, proteins, carbohydrates) and measurements of chemical reactions in foods (browning, lipid oxidation, starch hydrolysis, protein denaturation) are studied. Also focused upon the maintenance of food quality during processing and storage.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: NFS 216 [Min Grade: D] or NFS 404 [Min Grade: D] or BIO 610 [Min Grade: C]

FDSC 568 Functional Foods 3.0 Credits

This course covers a range of functional foods and food components, their health conferring benefits, mechanisms of actions, and possible applications in the food industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 506 [Min Grade: C]

FDSC 654 Microbiology & Chemistry of Food Safety II 3.0 Credits

Advanced study of chemical of food safety significance with emphasis on the effects of components normal to food. Risk assessment, regulations and control will be covered.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: FDSC 454 [Min Grade: D] or FDSC 554 [Min Grade: C]

FDSC 662 Taste and Odor 3.0 Credits

Discusses historical and current theories addressing the anatomy and mechanism of human chemical sensing systems (taste and odor perception and their receptor sites). Includes dietary, environmental, and physiological influences of the chemical senses. Describes functional methods of subjective or organoleptic testing involving human subjects (psychophysics) and provides laboratory experiments demonstrating practical application of selected techniques.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: NFS 215 [Min Grade: D] or NFS 400 [Min Grade: D] or BIO 610 [Min Grade: C]

FDSC 669 Readings in Food Science 3.0 Credits

Covers current research and its practical application in food production, processing storage, and preparation. Encourages individual investigation.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 2 times for 6 credits

FDSC 680 Special Topics in Food Science 1.0-12.0 Credit

Covers special topics of interest in food science. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

FDSC 890 Seminar in Food Science 1.0 Credit

Current topics in food science will be studied with presentations by invited speakers and students. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 3 times for 3 credits

FDSC 898 Independent Study in Food Science 1.0-12.0 Credit

Provides individual study or research in food science under faculty supervision. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

FDSC 997 Research in Food Science 1.0-12.0 Credit

Students consult with a faculty advisor to identify a suitable problem area in food science and develop and carry out appropriate methodology to address the problem. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

Master of Science in Hospitality Management

Master of Science: 45.0 quarter credits

About the Program

This two-year online master's program provides a solid education in management, travel and tourism and allows students to choose concentrations in global tourism or gaming and casino management. Career paths include senior management of hotels and resorts, convention services, strategic development for online distribution of travel services, real-estate development projects and business ownership.

Both at the national and international level, travel and hospitality have become primary industries that require increasing numbers of professionals at all skill levels. Additional educational opportunities at the graduate level will be required to fill the needs of the tourism industry. Top professionals with an MS degree have excellent prospects at home and in the global marketplace.

Drexel University has a professional and technological emphasis as well as a track record of supporting the relationship between academics and industry. The degree in hospitality management is designed to prepare graduates to be key decision makers in the hospitality industry.

This two-year online master's degree will include courses such as program planning and creativity as well as specialized preparation in a concentration of either tourism or gaming and casino management.

For additional information, visit the Center for Hospitality & Sport Management's Master of Science in Hospitality Management (<http://drexel.edu/hsm/academics/Hospitality-and-Tourism/MS-in-Hospitality-Management>) page.

Admission Requirements

Classes start in the fall and spring terms. Applications are submitted throughout the year. Admission requirements include:

- a completed application form
- a Bachelor's degree from an accredited institution

- an undergraduate GPA of 3.0 or higher (graduate degree GPAs will be considered along with the undergraduate GPA)
- official transcripts from all universities or colleges and other post-secondary educational institutions (including trade schools) attended. Applicants must supply transcripts regardless of the number of credits earned or the type of school attended. If an applicant does not list all post-secondary institutions on the application and these are listed on transcripts received from other institutions, processing of the application will be delayed until the remaining transcripts have been submitted.
- two letters of recommendation
- a personal essay
- a resume
- International students must submit a TOEFL score of 550 or higher. For more information regarding international applicant requirements, view the International Students Admissions Information (<http://drexel.edu/iss/NewStudent.html>) page.

Visit the Graduate Admissions (<http://www.drexel.edu/grad/programs/hsm/hospitality-management>) website for more information about requirements and deadlines, as well as instructions for applying online.

Degree Requirements

The Master of Science in Hospitality Management program requires completion of 45.0 credit hours (quarter) of study. The curriculum includes a core of 10 required courses (33.0 credits), including a research course where students consult with a faculty advisor to identify a suitable problem area in hospitality management and develop and carry out appropriate methodology to address the problem. Students also select one elective in consultation with their advisor. In addition, students take 12.0 credits in a concentration, either global tourism or gaming and casino management.

Goodwin College of Professional Studies Core Courses

CRTV 501	Foundations in Creativity	3.0
PROJ 501	Introduction to Project Management	3.0
PRST 503	Ethics for Professionals	3.0
PRST 504	Research Methods & Statistics	3.0

Hospitality Management Required Courses

HRM 501	Foundations of the Hospitality Industry	3.0
HRM 505	Customer Service for Professionals	3.0
HRM 520	Hospitality Management Information Systems	3.0
HRM 555	Hospitality Human Resource Management	3.0
HRM 650	Strategic Management & Leadership in Hospitality	3.0
HRM 997	Research Project in Hospitality Management	3.0

Elective

Students select one free elective in either the Hospitality Management department or outside the program in consultation with advisor. 3.0

Concentrations 12.0

Students select a concentration in either Global Tourism or Gaming and Casino Management

Global Tourism

Select four of the following:

HRM 515	Destination and Resort Management
HRM 595	Economics of Tourism
HRM 610	The Global Tourism System
HRM 612	Tourism and Sustainability

HRM 614	Tourism Development
HRM 616	Tourism Marketing and Branding
Gaming and Casino Management	
Select four of the following:	
HRM 515	Destination and Resort Management
HRM 572	Gaming Information Systems
HRM 575	Current Issues in Gaming
HRM 670	Casino Financial Analysis
HRM 672	Security and Risk Management
HRM 674	Tribal Gaming Management
HRM 676	Casino Marketing
Total Credits	45.0

Culinary Arts/Food Science/Hospitality Management Faculty

Robert Ambrose, MS (*Fairleigh Dickinson University*). Instructor. Creative gaming floor applications, strategy development and implementation, executive decision making, the customer service experience within the casino/hospitality environment.

Edward Bottone, BS (*Temple University*). Instructor. French cuisine, American regional cuisine, food as a signifier in the social history of western culture; the semiotics of food; food in cinema.

Jonathan Deutsch, PhD (*New York University*) *Director, Culinary Arts and Food Science program*. Professor. Social and cultural aspects of food, culinary education, culinary improvisation, recipe and product development.

Christina Dimitriou, PhD (*Texas Tech University*). Assistant Professor. Hospitality leadership and management; business ethics in the hotel industry, hospitality and tourism marketing, trends and challenges in the hospitality industry.

James Feustel, MA (*New York University*) *Program Director, Culinary Arts and Food Science*. Instructor. Foodservice design; Integrating new cooking technologies/equipment into culinary classrooms.

Linda Joyce Forristal, PhD, CCP (*Purdue University*). Assistant Teaching Professor. Destination management, marketing, branding, communications, cultural heritage tourism, indigenous tourism.

Adrienne Hall, MS (*Drexel University*). Assistant Teaching Professor. Food and culture: history, religion, and food taboos, cooking, baking, Mediterranean cuisine, Indian cuisine, artisan breads and desserts.

Jake Lahne, PhD (*University of Vermont*). Assistant Professor. Sensory perception and preference in foods; Flavor chemistry and sensory properties of alcoholic beverages; Artisan, traditional, and local foods; Cooking practice and food agency.

Donna Maguire, MPS (*Cornell University's School of Hotel Administration*). Assistant Teaching Professor. Restaurant management, catering management, recipe and menu management, quality assurance, and food cost controls.

Michael Traud, JD (*Villanova Law School*) *Program Director, Hospitality and Tourism*. Assistant Teaching Professor. Hospitality law; Italian cuisine; the implementation of Korean cuisine in the United States.

Rosemary Trout, MS (*Drexel University*). Instructor. Food labeling and regulations; Food safety and sanitation in food service and food manufacturing; Food processing; Sensory evaluation.

Charles Ziccardi, MS (*Drexel University*). Assistant Teaching Professor. Classic Italian cuisine, Italian culture, gardening for the kitchen, food sustainability, and professional hospitality management.

Emeritus Faculty

A. Philip Handel, PhD (*University of Massachusetts*). Associate Professor Emeritus. Food science, especially lipid chemistry; food composition and functionality; evaluation and analysis of frying fats and fried foods.

Courses

HRM 501 Foundations of the Hospitality Industry 3.0 Credits

This is a gateway course to provide students of various backgrounds the information and conceptual tools needed to grasp the fundamentals of the global hospitality industry as understood in its widest sense. Students will become familiar with the production and distribution of hospitality products. Trends in the industry will also be discussed.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

HRM 505 Customer Service for Professionals 3.0 Credits

This course covers the principles of managing in a service environment with an emphasis on procedures and results that are necessary for all service organizations. Analysis, planning, and problem solving strategies will be examined to empower successful customer oriented employees along with consideration of factors that influence customer service organizations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 515 Destination and Resort Management 3.0 Credits

A study of destination and resort management from a global perspective including strategic planning and competitive analysis of domestic and international resort destinations. Students will study the various aspects of resort management in the context of high levels strategic planning that includes market research, market positioning, feasibility studies, and revenue forecasting for resort destinations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 520 Hospitality Management Information Systems 3.0 Credits

Covers the use of technology and computer information systems in the hospitality industry. The course emphasizes high level strategic planning for leveraging technology and information systems to gain competitive advantages and improve a business's position in the marketplace. Includes structured decision making in the acquisition and implementation of technology including feasibility analysis and financial forecasting.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 555 Hospitality Human Resource Management 3.0 Credits

This course will study the human resource function from a strategic and developmental standpoint within a variety of hospitality and tourism contexts.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 572 Gaming Information Systems 3.0 Credits

Covers the use of technology and computer information systems in the casino industry. The course emphasizes high level strategic planning for leveraging technology and information systems to gain competitive advantage and improve a casino's position in the marketplace. Includes structured decision making in the acquisition and implementation of technology including feasibility analysis and financial forecasting.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 520 [Min Grade: C]

HRM 575 Current Issues in Gaming 3.0 Credits

This course will examine current issues in the casino and gaming industry. An in-depth examination of trends, policies, and impacts on gaming operations with an emphasis on casino operations will be potential topics for discussion.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 595 Economics of Tourism 3.0 Credits

This course explores the economic issues that influence the tourism industry and examines the sociological dynamics shaping the tourism environment.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 610 The Global Tourism System 3.0 Credits

An in-depth investigation of the components of the global tourism system to provide the conceptual framework for students to understand the economic dynamics of tourism. The course will familiarize students with the major areas of production and distribution of hospitality products. Future trends in tourism will be examined.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 612 Tourism and Sustainability 3.0 Credits

Students in this course will examine limits to mass tourism and alternatives such as ecotourism, community-based-tourism pro-poor tourism, and their contributions to sustainable world development. Other topics include how environmental changes affect tourism and how tourism affects the environment and the role of tourism in economic development.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 614 Tourism Development 3.0 Credits

This course will provide an in-depth evaluation of the major issues in travel and hospitality development. It will review the relationships among development and tourism development, differences between attractions and products, defining target markets, elaborating development plans, destination management, and measuring success.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 616 Tourism Marketing and Branding 3.0 Credits

This course will cover the major issues related to the marketing of travel and tourism products according to the specific nature of the travel and tourism industry. The course will include strategic marketing, travel market analysis, and the major tools available for creating successful marketing and branding of travel and tourism products.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 650 Strategic Management & Leadership in Hospitality 3.0 Credits

This course covers the concepts of strategic management in the hospitality business environment and the role of strategic leadership practices. Strategic decision making principles will be examined to create competitive advantages for hospitality industry leaders and organizations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C] and PRST 503 [Min Grade: C]

HRM 670 Casino Financial Analysis 3.0 Credits

This course covers the unique aspects of analyzing the financial results of casino programs and product offerings including marketing promotion analysis, special even manifest analysis, player development, executive profit and loss, table game mix, and slot floor product and position analysis. Volume forecast methods will also be studied.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 520 [Min Grade: C]

HRM 672 Security and Risk Management 3.0 Credits

This course covers strategic issues in casino security including high-level planning and risk analysis. Students will complete an in-depth case study analysis of court cases in the casino and hospitality industry that can potentially have a significant impact on capital expenditures and operating strategies. Students will learn to analyze risk and make effective strategic decisions regarding loss prevention.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 572 [Min Grade: C]

HRM 674 Tribal Gaming Management 3.0 Credits

This course explores the topics of gaming, casino management, sovereignty, and other public policy issues. In addition, tribal casino management will be emphasized to examine the unique operational and developmental aspects of this type of gaming.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 501 [Min Grade: C]

HRM 676 Casino Marketing 3.0 Credits

This course covers the unique aspects of casino marketing including player loyalty programs, promotional strategies, customer relationship marketing, branding, database marketing, player development and junket programs. The course is taught from a global perspective with an emphasis on strategy and positioning in the marketplace.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: HRM 505 [Min Grade: C]

HRM 680 Special Topics in Hospitality Management 1.0-12.0 Credit

Covers special topics of interest in hospitality management. This course may be repeated.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

HRM 898 Independent Study in Hospitality Management 1.0-12.0 Credit

Provides individual study or research in hospitality management under faculty supervision. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

HRM 997 Research Project in Hospitality Management 1.0-12.0 Credit

Students consult with a faculty advisor to identify a suitable problem area in hospitality management and develop and carry out appropriate methodology to address the problem. This course may be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

Prerequisites: HRM 501 [Min Grade: C] and PRST 504 [Min Grade: C]

Master of Science in Sport Management

Master of Science: 45.0 quarter credits

About the Program

This program is designed both for individuals already working in the sport management industry as well as for individuals who are new to the industry and looking to make a career change from a "mainstream industry" (such as marketing or finance) into the more specialized field of sport management. Graduates of the MS program in Sport Management will be uniquely qualified in leadership and management in a wide spectrum of organizations within the sport industry including professional sport, collegiate athletics, recreation and leisure sport venues, sport agency, and corporate sport enterprises as well as a range of health and fitness facilities.

The Master of Science in Sport Management program prepares its graduates for positions in sport management at all levels (recreational, youth, inter-scholastic, amateur, collegiate, professional) and within several organizational settings (public, private, non-profit, corporations).

The program content provides an integrated educational experience directed toward developing the ability to apply knowledge and skills to the planning, design, implementation, and evaluation of sport programs and offer solutions to practical problems in the sport management field. Graduates are expected to be leaders in their chosen area of interest by

incorporating the various perspectives from the multidisciplinary training and applying them to current issues in sport and society.

Program Goals

Graduates of the Master of Science in Sport Management will be able to:

- Apply the fundamentals of business to sport management.
- Integrate the principles of management; organizing people and resources to get results in the field of sport.
- Apply the area of law and labor relations to the sports industry and agency.
- Use existing technologies and be prepared for emerging technologies in the sport management field.
- Forecast new developments and adapt to the rapidly changing sports environment.
- Creatively direct the economic contributions that sports and recreation offer to people, organizations, and the community.
- Effectively organize, evaluate and improve and use new information in sports.
- Utilize the knowledge and skills learned to produce an in-depth research project or thesis, which will serve to advance the study of sport management.

For additional information, view the Center for Hospitality and Sport Management's Sport Management program (<http://drexel.edu/hsm/academics/Sport-Management>) web page.

Admissions Requirements

All applicants must have received a four year bachelor's degree from an accredited college or university. Students whose native language is not English and who do not hold a bachelor's degree from a U.S. institution are required to take and submit a score from TOEFL (Test of English as a Foreign Language).

Students applying to the MS degree in Sport Management will be subject to both Drexel's graduate admissions requirements and those of the program, namely:

- Completed Application Form
- A recommended minimum of 3.0 out of 4.0 for the undergraduate degree
- TOEFL (if required) with a minimum score of 600
- All official transcripts verifying an earned baccalaureate degree from an accredited four year institution
- Two letters of recommendation (it is suggested that one be from a professional individual and one be from an academic individual). Letters of recommendation should be requested from individuals who are capable and prepared to make judgments on the applicant's ability to complete graduate studies.
- Professional Resume
- Interview with a member of the Sport Management Faculty (arranged by the Sport Management program)
- A 1000-word essay including a biographical sketch which should include information regarding the applicant's background and experience in the sports industry, a summary of his/her professional career interests and goals and personal strengths
- A recommended minimum of three years working experience since baccalaureate graduation

- Recommended prior experience (voluntary or paid) within the sport industry for those individuals whose undergraduate degree is not in sport management or an associated field.

Visit the Graduate Admissions (<http://www.drexel.edu/grad/programs/hsm/sport-management>) website for more information about requirements and deadlines, as well as instructions for applying online.

Degree Requirements

Core Foundation Courses

SMT 601	Sports Industry Management	3.0
SMT 602	Sport Law & Risk Management	3.0
SMT 604	Sport Media & Technology	3.0
SMT 607	Sport Budgets & Fiscal Practices	3.0
SMT 608	Sport Information & Public Relations	3.0
SMT 609	Sports Ticket Sales & Strategies	3.0
SMT 611	Corporate Sponsorship Sales & Strategies in Sport	3.0
SMT 612	Development & Fundraising Strategies in Sport	3.0
SMT 621	Leadership in Sport Management	3.0
SMT 626	Globalization of Sport	3.0
SMT 635	Sport Facilities & Event Management	3.0

Sport Management Elective Courses *

Select two of the following:

SMT 606	Contemporary Issues in Sport	
SMT 622	Labor Relations & Collective Bargaining in Sport	
SMT 629	Managing Coaches & Teams	
SMT 630	Sports Industry Practicum	
SMT 633	Sport Tourism Strategies	
SMT 640	Consumer Behavior in Sport	
SMT 680	Independent Study	
SMT 690	Special Topics	

Project/ Research Thesis

SMT 698	Research Design & Techniques in Sport	3.0
SMT 699	Project/Research Thesis	3.0

Total Credits 45.0

* Additional options for electives outside the Department may be approved by the advisor.

Sample Plan of Study

First Year

		Credits
Fall		
SMT 601	Sports Industry Management	3.0
SMT 602	Sport Law & Risk Management	3.0
Term Credits		6.0
Winter		
SMT 604	Sport Media & Technology	3.0
SMT 626	Globalization of Sport	3.0
Term Credits		6.0
Spring		
SMT 607	Sport Budgets & Fiscal Practices	3.0
SMT 608	Sport Information & Public Relations	3.0
Term Credits		6.0

Summer

SMT 621	Leadership in Sport Management	3.0
SMT 635	Sport Facilities & Event Management	3.0

Term Credits 6.0

Second Year

Fall

SMT 609	Sports Ticket Sales & Strategies	3.0
SMT 611	Corporate Sponsorship Sales & Strategies in Sport	3.0

Term Credits 6.0

Winter

SMT 612	Development & Fundraising Strategies in Sport	3.0
Elective *		3.0

Term Credits 6.0

Spring

SMT 698	Research Design & Techniques in Sport	3.0
Elective *		3.0

Term Credits 6.0

Summer

SMT 699	Project/Research Thesis	3.0
---------	-------------------------	-----

Term Credits 3.0

Total Credit: 45.0

* One (1) Sport Management elective (<http://www.drexel.edu/catalog/masters/sport.htm>)

Sport Management Faculty

Lawrence Cohen, JD (*Temple University*). Associate Teaching Professor. Sports and antitrust law; Ticket sales data analytics; Sport sponsorship trends.

Amy Giddings, PhD (*Temple University*). Assistant Teaching Professor. International aspects of sport and culture, principles of coaching, teambuilding, group dynamics, minority issues in sport including availability and accessibility concerns, character development.

Joel Maxcy, PhD (*University of Washington*). Associate Professor. Sports economics, sports analytics, statistics in sports, labor economics and policy.

Jim Reese, EdD (*University of Northern Colorado*). Associate Professor. Sport ticket sales, strategies, and operations; event management.

Ellen Staurowsky, EdD (*Temple University*). Professor. Social justice issues in sport; gender equity in sport; Title IX pay equity and equal employment opportunity; athlete exploitation; college sport reform; and misappropriation of American Indian imagery in sport.

Karen Weaver, EdD (*University of Pennsylvania Interim Program Director, Sport Management*). Associate Clinical Professor. Sport marketing, promotions, public relations, media, and leadership in sport.

Courses

SMT 601 Sports Industry Management 3.0 Credits

This course provides detailed overview of the sports industry and its management and business practices. Students will study organizational theory, human resources, decision making, policy development, planning, governance and the management functions necessary to provide them with the appropriate skills and knowledge for the effective management of sport organizations.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 602 Sport Law & Risk Management 3.0 Credits

Course overviews basic issues and strategies surrounding sport law and risk management issues in athletics. Students will be introduced to types of legal obligations and liability exposure in the sport business, along with the risk management tools available to minimize risk. Legal issues and management challenges are also explored.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Corequisite: SMT 601

SMT 603 Sports Marketing and PR 3.0 Credits

The course provides a study of marketing, sponsorship and public relations concepts with an application to the sports industry. Students will cover topics including licensing, merchandising, sponsorships, ticketing, consumer behavior, market segmentation and pricing. The role of research in marketing and practices of mainstream marketing will also be examined.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C]

SMT 604 Sport Media & Technology 3.0 Credits

An analysis of the sport media's changing landscape and the role it plays in political, social and technological climates. Emphasis on professional and intercollegiate sports and the implications of simultaneous production and consumption. Course will examine new information technologies, commercial pressures in sport media and global sport media expansion.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C]

SMT 605 Economic Issues in Sport 3.0 Credits

Students explore general fiscal and economic principles as they apply to public and private sport organizations. Economic analysis is utilized to study economic impact, media rights, ticket sales, concessions plus the effects of free agency, player salaries, revenue sharing, salary caps and government subsidization of stadiums.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C] and SMT 602 [Min Grade: C]

SMT 606 Contemporary Issues in Sport 3.0 Credits

The purpose of this course is to expand the student's understanding of issues prevalent in the sports industry. Discussions will cover topics including drugs, violence, religion, the media and globalization. Students will develop an awareness of alternate perspectives and examine in detail current problems while analyzing possible solutions.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C] and SMT 602 [Min Grade: C]

SMT 607 Sport Budgets & Fiscal Practices 3.0 Credits

Basic theory in accounting and finance applied to managerial control of sport organizations. Includes forms of ownership, taxation, financial analysis, capital budgeting, and economic impact studies.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C]

SMT 608 Sport Information & Public Relations 3.0 Credits

Course is an overview of the discipline of sports information/public relations and its role in the field of sport management. Course will cover a wide variety of skill sets and roles necessary to succeed in this continually evolving discipline. New media issues and procedures will be covered.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 609 Sports Ticket Sales & Strategies 3.0 Credits

Course will examine changing environment of ticket and operation sales in the sport industry. Course will expose students to the standards, practices and strategies that can be applied to the multitude of areas that ticketing touches within the sports industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 610 Seminar on Sports Research 1.0 Credit

This course will consist of an integration of real world issues with the rigor of academic research. It will involve a series of lectures by leaders in the field of sports management, which will then stimulate further research and discussion by the students in a seminar setting.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Corequisite: SMT 601

SMT 611 Corporate Sponsorship Sales & Strategies in Sport 3.0 Credits

Course will examine marketing strategy and techniques used by industry professionals to increase revenues for sports properties. Students will gain an understanding of sponsorship sales terminology, cold calling and prospecting techniques, marketing proposal presentation guidelines and relationship building strategies to increase overall sales.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C]

SMT 612 Development & Fundraising Strategies in Sport 3.0 Credits

Course will examine skills, strategies and techniques needed for successful annual and major gift solicitation in the field of athletic development. Topics include understanding annual fund and major gift fundraising; examining booster club organization structure, benefits; priority seating programs and importance of donor research in the fundraising process.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C]

SMT 621 Leadership in Sport Management 3.0 Credits

Students will discuss the process of leadership and leadership development in sports organizations. Leadership styles, qualities, philosophies and the ability to adapt to different situations are addressed. Information on recruiting, training, supervising and evaluating personnel are examined as are current sporting issues and their impact on sport leadership.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 622 Labor Relations & Collective Bargaining in Sport 3.0 Credits

Course examines various aspects of professional sports including the unique office of the league commissioner, the antitrust and labor law dimensions of the player-labor market and the peculiar institution of the player agent in a unionized and collective bargained industry.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 602 [Min Grade: C]

SMT 623 Sports Facility Management 3.0 Credits

The course will encompass the range of sport facilities including arenas, stadiums, athletic tracks, swimming pools and golf courses. Students will learn the skills required to manage these facilities and the main components of facility management, including budgeting, scheduling, organizing and maintenance.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C] and SMT 604 [Min Grade: C]

SMT 625 Sports Promotion and Sales 3.0 Credits

Promotions and sales within the context of sport management. This provides a comprehensive study of promotions and marketing practices in the industry. Analysis of sport sponsorship, retention strategies and evaluation methods, plus fundraising and promotion of sports services and products to the sports consumer.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 603 [Min Grade: C]

SMT 626 Globalization of Sport 3.0 Credits

An analysis of the impact of globalization on the Sport Industry. Students will be introduced to managerial, human resource and cultural differences that impinge upon the sports industry. An oversight of the different governance structures employed throughout the industry overseas will also be examined.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 606 [Min Grade: C]

SMT 627 Sports Tournaments & Events 3.0 Credits

The organizing, planning and running of sporting events is crucial to any sport manager at any level. Issues of staffing, volunteers, location, security, medical and risk management considerations are just a number of areas that this course will cover. Students will be expected to organize and run their own sporting event.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 628 Coaching and Management 3.0 Credits

Through this course, students will gain a detailed understanding of coaching at the school, college and professional level. The management and organizational structures, coaching theories, periodization of training and issues pertinent to coaching including drugs, overtraining, ethical considerations and eating disorders will be addressed.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 629 Managing Coaches & Teams 3.0 Credits

Course will include setting performance goals in coaching, the various roles of the coach, ethical conduct in coaching, coach-athlete compatibility, burnout, personality of the coach and coaching youth sports. Emphasis will be placed on how administrators can best manage coaches for continued athletic program success.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 630 Sports Industry Practicum 3.0 Credits

The practicum is designed to develop greater breadth and depth of student's understanding and experience within the industry. The practical application of the knowledge and skill acquired in classes will help students to extend their expertise by working in a sport management related organization.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 633 Sport Tourism Strategies 3.0 Credits

Course will examine sport tourism as a marketing strategy for cities, sport tourist consumer behaviors, the interrelationships of businesses involved in sport tourism and the economic, environmental and social-cultural impact of sport tourism. Other course topics include event bidding, facility and financing.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C] or HRM 501 [Min Grade: C]

SMT 635 Sport Facilities & Event Management 3.0 Credits

Course is designed to provide learning experience in managing sports facility operations, planning new sports facilities and renovating and maintaining existing facilities. Course also provides student exposure to comprehensive event planning and management for sport and special events.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

SMT 640 Consumer Behavior in Sport 3.0 Credits

Course will examine consumer behavior in the sport industry and its impact on fan retention and revenues. Students will examine customer services philosophies and techniques used by successful companies and sport organizations to improve the overall experience of consumers. Students will conduct research to measure fan and sponsor experience.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 601 [Min Grade: C]

SMT 680 Independent Study 0.5-12.0 Credits

Provides supervised study that allows students to explore additional sport management topics of their choosing. May be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 3 times for 12 credits

Restrictions: Can enroll if major is SMT.

Prerequisites: SMT 601 [Min Grade: C]

SMT 690 Special Topics 0.5-6.0 Credits

This course will cover special topics of interest to students in the sport management major. May be repeated for credit.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Can be repeated 4 times for 12 credits

Restrictions: Can enroll if major is SMT.

Prerequisites: SMT 601 [Min Grade: C]

SMT 698 Research Design & Techniques in Sport 3.0 Credits

An examination of research designs, methodology and techniques used in developing the research project or thesis. Historical, empirical and experimental methods will be discussed plus skills related to writing reviews and critiques of literature. Students will learn to design an original study and begin to develop the outline for their final Masters work.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 603 [Min Grade: C] and SMT 604 [Min Grade: C] and SMT 605 [Min Grade: C] and SMT 606 [Min Grade: C]

SMT 699 Project/Research Thesis 3.0 Credits

The course requires the preparation of a substantial research and writing project/research thesis planned and completed under the guidance of a graduate faculty advisor. It is the culminating work of the Masters program and hence is expected to include research design, organization, analysis, evaluation, literature review, plus the student's conclusions pertaining to the research findings.

College/Department: Center for Hospitality and Sport Management

Repeat Status: Not repeatable for credit

Prerequisites: SMT 698 [Min Grade: C]