

CSH 4200: Food and Beverage Cost

3 Credit Hours

Prerequisite: ACCT 2101, ACCT 2102, and CSH 3200

This course provides a comprehensive look at the methods, tools and techniques to control food, beverage, and labor costs. Topics include planning, budgeting, standard costing, standardized recipes, menu development, principles of purchasing, staffing and labor costs. Emphasis is placed on controlling costs, allocation of overhead, and fiscal accountability in a sustainable environment.

CSH 4300: Hospitality Law and Liability

3 Credit Hours

Prerequisite: MGT 3100

This course provides a basic understanding of the law in general, and of the primary laws that apply to the hospitality and food service industries. Students learn to effectively manage the legal issues and liabilities most commonly faced by all hospitality managers, how environmental and natural resource law impacts the industry, and how to avoid and prevent legal liabilities.

CSH 4400: Directed Study

3 Credit Hours

Prerequisite: 3.0 GPA and permission of the department chair.

This course gives students the opportunity for in-depth study of a special topic in culinary sustainability and hospitality not afforded in regular course offerings. Students work under the direction of an individual faculty member.

CSH 4498: Strategic Management in Hospitality

3 Credit Hours

Prerequisite: Culinary Sustainability and Hospitality majors: Students must have completed MKTG 3100 and MGT 4001. This course is taken in the last or next-to-last semester in the program; Non-Culinary Sustainability and Hospitality majors: Senior standing and permission of the department chair.

This challenging senior-level capstone course transforms students into strategic business leaders, incorporating disciplines learned throughout the curriculum including marketing, purchasing, situational analysis, quantitative production, environmental awareness, financial and quality management, and strategic formulation and implementation as applied to the hospitality industry. The primary focus is on the successful development, execution, and application of strategic management concepts to a signature event held during the semester.