

Principles of Hospitality & Tourism

Course Description/Goals:

Students learn knowledge and skills focusing on food and beverage management, food cost control and customer service that meet industry standards. Students explore the history of the hospitality and tourism industry, and examine characteristics needed for success.

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Introduces students to the vast and dynamic hospitality and tourism industry, encompassing sectors like lodging, travel, recreation, and food and beverage services. The course aims to provide a foundational understanding of the industry's history, operations, and career opportunities, while also developing essential skills like communication, customer service, and time management

HAMG 2301 - Dual Credit Principles of Food and Beverage Operations

Semester Credit Hours: 3 | Lecture Hours: 3 | Laboratory Hours: 0

An overview of food and beverage management in various hospitality environments. Emphasizes cost controls from procurement to marketing and sales. Examines forecasting, menu planning and pricing, logistical support, production, purchasing, and quality assurance.

Prerequisite/Corequisite(s): Complete TSI

Course TEKS/Objectives:

[Hospitality and Tourism TEKS](#)

Course Outline:

Semester 1	Semester 2
Principles of Hospitality & Tourism	HAMG 2301