



**The Department of Hospitality, Recreation and Tourism**  
**California State University, East Bay**  
**B.S. in Hospitality and Tourism**  
**Food and Beverage Concentration**  
**Catalog Year 2020-2021**

Name:		Net ID:	
Academic Year:		Date (or Revised On):	

**Major Requirement Checklist (to be completed before internship)**

<input type="checkbox"/> GE Check	<input type="checkbox"/> 2.0 GPA Overall and Major	<input type="checkbox"/> All Major Requirements Completed
<input type="checkbox"/> All Concentration Courses are C- or Better		

Hospitality and Tourism Major Requirements					Course Plan					Grade
	#	Title	Units	Term	Fall, Spring, Summer					A-D

<b>Hospitality Foundational Core Requirements (23 units)</b>					Fall/Spring	Fall	Spring	Sum	Fall	Spring	Sum	
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<input type="checkbox"/>	HOS 100	Professional Preparation	2	Fall, Spring								
<input type="checkbox"/>	REC 100	Introduction to HRT	3	Fall, Spring								
<input type="checkbox"/>	HOS 300	Marketing in HRT	3	Fall, Spring								
<input type="checkbox"/>	HOS 400	Introduction to Finance in HRT	3	Fall, Spring								
<input type="checkbox"/>	HOS 450	Data-Driven Decision Making in HRT	3	Fall, Spring								
<input type="checkbox"/>	REC 200	Serving Diverse Populations	3	Fall, Spring								
<input type="checkbox"/>	REC 325	Leadership, Management and Ethics in HRT	3	Fall, Spring								
<input type="checkbox"/>	REC 400	Law, Risk and Regulation in HRT	3	Fall, Spring								

<b>Hospitality Major Core (25 units)</b>												
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<input type="checkbox"/>	HOS 200	Lodging Management	3	Fall, Spring								
<input type="checkbox"/>	HOS 205	Tourism Management	3	Fall, Spring								
<input type="checkbox"/>	HOS 210	Meetings, Conventions & Special Events	3	Fall, Spring								
<input type="checkbox"/>	HOS 215	Food and Beverage Management	3	Fall, Spring								
<input type="checkbox"/>	HOS 225	Technology in Hospitality and Tourism	3	Fall, Spring								
<input type="checkbox"/>	HOS 410	Revenue Management in Hospitality and Tourism	3	Fall, Spring								
<input type="checkbox"/>	HOS 475	Internship Placement (Take one semester before internship)	1	Fall, Spring								
<input type="checkbox"/>	HOS 498	Internship (Should complete in the final semester)	6	Fall, Spring								

<b>Concentration: Please contact the HRT Dept to discuss your concentration, <a href="mailto:hrt@csueastbay.edu">hrt@csueastbay.edu</a></b>												
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<b>Food and Beverage Concentration (9 units)</b>												
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<input type="checkbox"/>	HOS 297	Food and Culture	3	Spring								
<input type="checkbox"/>	* HOS 335	Introduction to Wine, Beer & Spirits*	3	Fall								
<input type="checkbox"/>	* HOS 340	Menu Planning, Cost Control, & Purchasing*	3	Fall								

<b>Elective Courses (3 units)</b>												
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<input type="checkbox"/>			3									
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<b>Upper Division GE (9 units): To be completed as a Junior. Please see your GE advisor regarding your GE requirements. AACE 510-885-3621</b>												
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<input type="checkbox"/>	B6											
<input type="checkbox"/>	C4											
<input type="checkbox"/>	D4											

**Please check in with your Academic Advisor every semester: [hrtkin.advisors@csueastbay.edu](mailto:hrtkin.advisors@csueastbay.edu)**

**Courses and when they are offered are subject to change.**

**\*Prerequisites Required**