

CURRICULUM WORKSHEET - B.S. DEGREE REQUIREMENTS 128 CREDITS

Use this worksheet to keep track of the classes you have taken or plan to take. Schedule an appointment each semester with the SHA Director of Student Services to be sure that your worksheet and their records are in agreement.

1. Required Courses: Distribution (44 credits) -- To be taken in College of Arts and Sciences

All courses are 4 credits.

Requirement for Satisfactory Record. Students may accumulate no more than four “D” grades in their liberal arts or general elective courses. **Courses taken to satisfy hospitality requirements, hospitality electives, and required related courses must be completed with a grade of “C” or higher.**

<u>Course #</u>	<u>Taken/Plan to Take</u>	<u>Sem/Year</u>
WR 100 Writing Seminar	_____	_____
WR 150 Writing and Research Seminar	_____	_____
MA 120 Applied Mathematics*	_____	_____
MA 113 or MA 115 Statistics*	_____	_____
EC 101 Intro Microeconomic Analysis	_____	_____
EC 102 Intro Macroeconomic Analysis	_____	_____
One Humanities course	_____	_____
One Social Science course	_____	_____
One Natural Science course	_____	_____
Two semesters of the same modern foreign language**	_____	_____

* Students planning to pursue a minor with the School of Management should take SMG QM221 (4cr.) in place of CAS MA113 or 115 and MA 121 instead of MA 120.

** Those students earning exemption from foreign language requirements should consult the SHA Director of Student Services for alternative courses available.

**2. Required Courses: Specialization (48 Credits) --
To be taken in School of Hospitality Administration**

All courses are 4 credits, unless otherwise noted.

You must earn a grade of "C" or better in your specialization credits in order to graduate.

HF 100	Introduction to the Hospitality Industry	_____	_____
HF 120	Principles of Food Production Management (2 credits)	_____	_____
HF 210	Financial Accounting for the Hosp. Ind.	_____	_____
HF 220	Food & Beverage Management	_____	_____
HF 231	Human Resources Management for the Hospitality Industry	_____	_____
HF 250	Hospitality Law (2 credits)	_____	_____
HF 260	Marketing Principles	_____	_____
HF 270	Lodging Operations & Technology	_____	_____
HF 310	Managerial Acct. for Hospitality Industry <i>(prereqs: HF 210, HF220, HF270 and MA 120)</i>	_____	_____
HF 370	Revenue Management & Technology (2 credits) <i>(prereq: HF 270)</i>	_____	_____
HF 382	Hospitality Communications (2 credits)	_____	_____
HF 410	Finance for the Hospitality Industry <i>(prereqs: HF 310 and MA113/115)</i>	_____	_____
HF 432	Hospitality Leadership <i>(prereq: HF 231)</i>	_____	_____
HF 460	Hospitality Strategic Marketing <i>(prereq: HF 260)</i>	_____	_____

3. Electives in Hospitality Administration (12 Credits)

All courses are 1, 2 and 4 credit as noted in course description.

You must earn a grade of "C" or better in your hospitality electives in order to graduate.

<u>Course #</u>	<u>#Credits</u>	<u>Taken/Plan to Take</u>	<u>Sem/Year</u>
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

4. General Electives (24 Credits)

<u>Course #</u>	<u>#Credits</u>	<u>Taken/Plan to Take</u>	<u>Sem/Year</u>
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

5. Supervised Field Placement* (0 Credits)

<u>Course #</u>		<u>Taken/Plan to Take</u>	<u>Sem/Year</u>
HF 140	Field Experience I	_____	_____
HF 240	Field Experience II	_____	_____
HF 440	International Experience	_____	_____

* Note: In addition to regular course work, SHA students complete a field placement requirement: two 400 hour non-credit internships. These internships are designed to give students practical work experience in the field, exposing them firsthand to the hospitality industry.

It is very important that students understand the work experience (HF 140 and HF 240) and international (HF 440) experience requirements. Manuals have been made to answer student's questions. These manuals are available on the SHA website which can be found at

<http://www.bu.edu/hospitality/careers/work-and-international-experiences/>