31 credit hours



This program prepares students with the skills necessary to serve as front-line managers at hotels, restaurants and resorts. Students gain practical experience with hands-on training outside work experiences. This program includes instructions in hospitality marketing, planning, management and coordination of operations. UNM-Taos reserves the right to make necessary changes as needed. *Students should consult with an advisor prior to enrollment*.

Program Core Requirements

English (ENGL) 1110/1110Y/1110Z or First Year Experience (FYEX) 1110 Introduction to Higher Education and UNM Hospitality (HSMT) 101 Introduction to Hospitality, Tourism and Recreation Hospitality (HSMT) 102 Customer Relations, Service and Diversity Hospitality (HSMT) 103 Food and Beverage Cost Controls Hospitality (HSMT) 104 Hospitality Human Resources and Supervision Hospitality (HSMT) 105 Hospitality and Restaurant Management Hospitality (HSMT) 106 Dining Room Service and Beverage Management Hospitality (HSMT) 107 Hospitality and Tourism Marketing Hospitality (HSMT) 108 Hospitality Internship Accounting (ACCT) 2110X Principles of Accounting IA Culinary Arts (CART) 108 Servsafe® Food Safety Management Training

TOTAL CREDIT HOURS REQUIRED: 31