Purpose and Focus
The William F. Harrah College of Hotel Administration provides students with one of the world’s best programs in the preparation of students for the global hospitality and leisure services profession. Strong classroom academics are combined with focused internship and mentoring opportunities to provide a strong, applied educational foundation. In addition to the college facilities in Frank and Estella Beam Hall, the new Stan Fulton Building houses the International Gaming Institute. The city of Las Vegas offers students the “World’s Greatest Laboratory” of opportunities to acquire professional experience in the hospitality and leisure services field.

Accreditation
Northwest Commission on Colleges and Universities
Professional Golfers’ Association of America

Majors, and Undergraduate Degrees
College of Hotel Administration
Hospitality Management — Bachelor of Science
  Gaming Management Concentration
  Meetings and Events Management Concentration
  Professional Golf Management Concentration
  Restaurant Management Concentration

Graduate Degree Programs
Hospitality Administration — Executive Master of Hospitality Administration (Online Program)
Hotel Administration — Master of Science
Hospitality Administration — Doctor of Philosophy Admission to the College

Admission to the College
Admissions: New students who meet the university’s admission requirements may apply and be admitted directly to a major within the College of Hotel Administration. Continuing students may request admission to the college through the change of major process by contacting the Office for Student Advising and making an appointment to meet with an academic advisor. Minimum GPA for change of major is 2.00.

International students must demonstrate English proficiency by providing a test score from the TOEFL, IELTS, or the institutional Michigan Test. Scores must meet the minimum standards listed below.
  TOEFL — Overall score of 80 or higher with a minimum Writing score of 20 on the iBT version.
  IELTS — Overall band of 6.5 with Writing score of 6.
  UNLV Institutional Michigan Test score of 81 percent, with a Writing score of 40.

Transfer Policies: The university determines courses that will be accepted for credit. Some credits accepted by the university may not apply to the college’s degrees specifically and, therefore, may not contribute to the student’s academic progress.

No fewer than 30 credits in hotel administration course work must be earned at UNLV, regardless of credits transferred.

College Policies
Academic Policies: All required courses must be taken for a grade; the satisfactory/fail grading option may not be used except for courses that are only offered pass/fail. All college major and concentration required courses must be completed with a grade of C (2.00) or better.
  Although the college offers summer courses, students should not rely on summer courses to meet graduation requirements.
  Credits transferred from a two-year program (junior or community college credits) cannot be used to satisfy upper-division core requirements.
  Failure to maintain a UNLV GPA of 2.00 will first result in probation. If the GPA is not elevated to 2.00 by the following full semester (spring/fall), the student will be suspended from the college for one year.
  Failure to demonstrate satisfactory progress toward a degree in the College of Hotel Administration will cause a student to be placed on college probation or suspension.

Probation/Suspension Policy: Reasons for college suspension can include, but are not necessarily limited to, the following: overall UNLV GPA below 2.00, two or more semesters of work on academic probation, failure to take courses applicable to a degree in the College of Hotel Administration for two or more terms, academic misconduct, or failure to meet an academic contract.
  Suspended students must complete a reinstatement petition to re-enter, regardless of the interval since last attendance, which will be reviewed by the College Academic Standards Committee. The committee will determine if the student is to be reinstated.
  The college will not consider an application for readmission if the student has been suspended more than one time.
  Appeals for administrative relief can be made to the dean of the College of Hotel Administration, to the University Academic Standards Committee, and to the provost, in succession.
  Students should seek advising prior to enrolling in classes outside of UNLV while on suspension to ensure adherence to policies concerning residence sequence, upper-division credits, and transferability of courses.
  All academic standards, probation, and suspension policies are available in the Office for Student Advising.

College Core Requirements: A candidate for a Bachelor of Science degree must earn a minimum of 120 credits in required and elective courses. Half of the total credits must be earned at a four-year institution.
  Credits transferred from a two-year program (junior or community college credits) cannot be used to satisfy upper-division core requirements.
Pre-Major Designation: A student may not enroll in upper-division required courses (300–400 level) until the completion of the pre-major in the College of Hotel Administration. All exceptions to this policy must be approved by the Office for Student Advising.

All students entering the College of Hotel Administration will be designated as a pre-major until they have completed the pre-major core and achieved an overall 2.00 GPA. Transfer students will also be designated as a pre-major regardless of the number of transfer credits until an evaluation of their transcripts is completed. Upon completion of the pre-major core, students must apply for acceptance to the advanced major by submitting an application to the Office for Student Advising. Students who have completed all but two of the courses will be permitted to enroll in upper-division required courses provided they are enrolled in the remaining two pre-major core courses during the same semester. Advisor approval is required. Application for the advanced major is still required.

The pre-major core for the Hotel Administration degree includes:
ENG 101, ENG 102, MATH 124, TCA 221, ECON 261, HMD 101, FAB 101, FAB 159.

Work Experience Requirement: In addition to general academic requirements, the Harrah College of Hotel Administration requires 1,000 hours of acceptable employment in the hospitality industry. This work experience will be evaluated qualitatively as well as quantitatively and must be consistent with the student’s major. See major requirements for additional information. The work experience requirement may be met during the school year or in summers. International students must go to the Office of International Students and Scholars to verify employment eligibility.

The work experience requirement differs from the college’s internship requirement. The work experience requirement requires the student to find a paid job but carries no academic credit and may be earned anywhere. The internship requirement is an approved and supervised experience supervised by the college faculty and valued at three academic credits.

Advisement
All students are advised through the college’s Office for Student Advising throughout their academic career as needed.

Policies concerning application for graduation and academic standards are available in the college’s Office for Student Advising.

Specialized Programs
Second Degree Program: Special provisions for an accelerated second baccalaureate degree have been developed for applicants who already hold a baccalaureate degree in another unrelated discipline. Candidates must apply as an undergraduate transfer student and meet all university admissions requirements. Program details are available in the college’s Office for Student Advising.

Major
Hospitality Management Major (BS)
The Hospitality Management Major offers a broad educational approach to a career in the hospitality industry. Its varied course of study prepares students with both the management theories and operational competencies necessary to enter any segment of the industry upon graduation. In addition to the university’s general education requirements, students take classes specific to the industry including an introduction to hospitality, human resources management, organizational behavior, facilities management, hospitality law and a course in leadership, management and ethics. Students also study food sanitation, food service operations, cost control, career development, financial and managerial accounting, financial management, hospitality service management, and operations and strategic management. The inclusion of 22 credits of elective courses allows the student to customize their educational experience based on their personal interests through the selection of the elective topics of their choice. Although it is not required, students may elect to declare a concentration to provide an opportunity to focus their elective credits toward a specific area of study.

Rounding out this curriculum are internships, two senior-level capstone classes that will have students using all of their learned managerial and leadership skills, and actual work experience in the hospitality industry. This approach offers prospective employers a well-rounded graduate who understands day-to-day operations, has the ability to do strategic planning, and can adapt to a multitude of positions. With this expansive knowledge base, students will be ready to look at numerous career opportunities upon graduation.

Hospitality Management Major - Bachelor of Science (BS)
Please see the UNLV College of Hotel Administration, Hospitality Management Department web page at http://www.unlv.edu/hotel/undergrad-studies/fall-2012 for information about department programs, faculty and facilities.

Please see advising information at the UNLV College of Hotel Administration Advising Center at http://www.unlv.edu/hotel/advising.

Accreditation
Institution - Northwest Commission on Colleges and Universities www.nwccu.org

Learning Outcomes
Upon completion of the B.S. program in Hospitality Management, students should be able to:
1. Identify career goals and effective strategies for achieving them
   • Develop effective interview techniques
   • Articulate your personal elevator speech about your career
2. Communicate effectively in written, spoken, visual and digital modes
   • To different audiences, e.g. industry leaders, employers, faculty and fellow students
   • Human resources
3. Manage all forms of capital (e.g., human, financial) in an ethical and sustainable way
4. Evaluate changing legal issues based on existing legal principles
5. Resolve problems (simple to complex) considering ethical and legal ramifications and risk.
6. Determine the impact of business transactions on financial statements
7. Use historical financial information to prepare operating budgets
8. Develop effective marketing strategies to meet changing customer needs and expectations
9. Design sustainable marketing mix activities to maximize marketing goals
10. Value continuous leadership development
11. Develop a passion for HR.
University Graduation Requirements

- Please see Graduation Policies for complete information

Hospitality Management Degree Requirements ...Total: 120 Credits

The Hospitality Management Major offers a broad educational approach to a career in the hospitality industry. Its varied course of study prepares students with both the management theories and operational competencies necessary to enter any segment of the industry upon graduation. In addition to the university’s general education requirements, students take classes specific to the industry including an introduction to hospitality, human resources management, organizational behavior, facilities management, hospitality law and a course in leadership, management, and ethics. Students also study food sanitation, food service operations, cost control, career development, financial and managerial accounting, financial management, hospitality service management, and operations and strategic management.

The inclusion of 22 credits of elective courses allows the student to customize their educational experience based on their personal interests through the selection of the elective topics of their choice. Although it is not required, students may elect to declare a concentration to provide an opportunity to focus their elective credits toward a specific area of study.

Rounding out this curriculum is an internship, two senior-level capstone classes that will have students using all of their learned managerial and leadership skills, and actual work experience in the hospitality industry. This approach offers prospective employers a well-rounded graduate who understands day-to-day operations, has the ability to do strategic planning, and can adapt to a multitude of positions. With this expansive knowledge base, students will be ready to look at numerous career opportunities upon graduation.

Pre-major core must be completed prior to enrolling in upper division degree requirements. See Pre-Major Designation section in the catalog or contact the College of Hotel Administration Advising Center.

General Education Requirements ... Subtotal: 37-38 Credits

First Year Seminar .................................................. Credits: 2-3
English Composition ............................................. Credits: 6
- ENG 101 - Composition I
- ENG 102 - Composition II
Second Year Seminar ................................................ Credits: 3
- Any approved Second Year Seminar (ENG 231 or ENG 232 fulfills this requirement)
- ENG 231 - World Literature I
  or
- ENG 232 - World Literature II

Constitutions .......................................................... Credits: 4
- HIST 100 - Historical Issues and Contemporary Society
  or
- PSC 101 - Introduction to American Politics

Mathematics ......................................................... Credits: 3
- MATH 124 - College Algebra

Distribution Requirement ....................................... Credits: 19
- Humanities and Fine Arts ................................. Credits 9
  - COM 101 - Oral Communication
  - One course from different Humanities area - 3 credits
  - One course in Fine Arts - 3 credits
- Social Science:
  - Automatically satisfied by Major requirements

- Life and Physical Sciences and
- Analytical Thinking ........................................... Credits: 10
- ENV 101 - Introduction to Environmental Science
- PHIL 102 - Critical Thinking and Reasoning
- One course from Life and Physical Sciences category with a lab

Multicultural and International
- Multicultural, one 3 credit course required
- International, one 3 credit course required

These courses may overlap with general education and major requirements. A single course may not meet the multicultural and international requirements simultaneously. For the list of approved multicultural and international courses, go to: http://facultysenate.unlv.edu/students

Major Degree Requirements

BS in Hospitality Management ................................. Subtotal: 61 Credits

Business Core Requirements .................................. Credits: 3
- ECON 261 - Principles of Statistics I

Hotel College Core Requirements .......................... Credits: 18
- HMD 101 - Introduction to the Hospitality Industry
- TCA 221 - Hospitality Accounting I
- HMD 307 - Hospitality Leadership, Management, & Ethics
- HMD 259 - Human Resources Management in the Hospitality Industry
- TCA 380 - Hospitality Marketing I
- HMD 401 - Hospitality Law

Functional Area Requirements ............................... Credits: 31
- FAB 101 - Food Service Sanitation I
- FAB 159 - Food Service Operations Fundamentals
- TCA 201 - Hospitality Career Development
- HMD 202 - Housekeeping Operations
  or
- HMD 203 - Front-Office Operations
  or
- HMD 226 - Industry Computer Applications for Hospitality & Tourism
- HMD 253 - Hospitality Services Management
- TCA 321 - Hospitality Accounting II
- HMD 305/305D - Facilities Management
- HMD 402 - Employment Law in the Hospitality Industry
- HMD 407 - Organizational Behavior Applied to the Service Industries
- FAB 461 - Food and Beverage Cost Control
- TCA 420 - Hospitality Financial Management

Capstone Requirements ......................................... Credits: 6
- HMD 454 - Strategic Management in Hospitality
- FAB 467 - Restaurant Management and Operations

Internship Requirement ......................................... Credits: 3
- TCA 420 - Hospitality Financial Management
  or
- HMD 251 - Hospitality Externship
  or
- HMD 450 - Hospitality Internship
  or
- FAB 450 - Food and Beverage Internship I
  or
- FAB 451 - Food and Beverage Internship II
  or
- TCA 450 - Tourism & Convention Internship
  or
Areas of Concentration

Students who wish to specialize in a particular segment of the hospitality industry can declare a concentration to focus their studies in that field. Concentration courses replace the Hospitality Management electives in the Hospitality Management Major and must be completed with a grade of C or better. An internship and work experience specific to the area of concentration is strongly advised to enhance the student’s career opportunities. Four concentrations are available for interested students.

Gaming Management Concentration
The gaming management concentration is targeted not only to those who will work in actual casino operations but also to students who are thinking about careers in casino accounting, as professional staff in gaming regulations and control, and as suppliers who will serve the casino industry.

Gaming Management Concentration Core ....................... Credits: 15
- GAM 334 - Gaming Management I
- GAM 340 - Gaming Device Management
- GAM 437 - Casino Industry Regulation
- GAM 440 - Casino Marketing
- GAM 470 - Quantitative Methods and Applications in Casino Gaming

Meetings and Events Concentration
The meetings and events management concentration encompasses meetings, conventions, tradeshows, and special events. It is a specialized curriculum that includes everything from site selection and marketing to budgets and logistics. The meetings and events industry is an exciting, fast-paced field that allows and encourages creativity and innovation.

Meetings and Events Concentration Core ....................... Credits: 15
- TCA 110 - Introduction to the Convention Industry
- TCA 383 - Meeting Planning
- TCA 488 - Special Events Management
- TCA 490 - Festival and Event Management
- Any TCA Elective

Restaurant Management Concentration
The restaurant management concentration is a course of study ideal for those students interested in all aspects of restaurant and foodservice management. The focus will be on food production, service, marketing, supervision, and financial management. With over 15 million jobs available in the restaurant industry, this concentration will prepare you for a career in the fastest growing area of hospitality.

Restaurant Management Concentration ....................... Credits: 15
- FAB 160 - Hospitality Purchasing
- FAB 333 - Culture and Cuisine
- FAB 370 - Nutrition in Food Service
- FAB Upper Division (300/400) Elective
- FAB Upper Division (300/400) Elective

Professional Golf Management Concentration
The PGA golf management concentration provides students with the academic knowledge and experience necessary for a career in the golf industry. The PGA concentration consists of 23 credits within the hospitality management major. Sixteen months of internship at approved golf facilities and successful completion of the PGAs player’s ability test and qualifying level, level 1, 2, and 3 examinations are required. Completing the hospitality management major with the PGA golf management concentration qualifies students with U.S. citizenship membership into the PGA upon receiving a background check and eligible employment in the golf industry. Concentration fees include extensive golf course playing and practice privileges and access to the PGA knowledge center. Admission to this concentration requires admission to the university plus a golf handicap of 12 or less verified by the United States Golf Association, Professional Golfers’ Association of America, PGA golf professional, high school golf coach, or successful completion of the PGA playing-ability test.

Professional Golf Management Concentration ............... Credits: 23
- PGM 102 - Introduction to Player Development
- PGA Playing Ability Test
- PGM 110 - Introduction to Golf Operations
- PGM 111 - Golf Operations II
- PGM 162 - PGM Internship I
- PGM 201 - PGA PGM Level 1
- PGM 202 - PGA PGM Level 2
- PGM 262 - PGM Internship II
- PGM 301 - PGA PGM Level 2 continued
- PGM 302 - PGA PGM Level 3
- PGM 362 - PGM Internship III
- PGM 401 - PGA PGM Level 3 continued
- PGM 462 - PGM Internship IV

Note
1. All students must complete 1,000 hours of work experience in the hospitality industry. It is highly recommended that a portion of these hours be dedicated to the student’s concentration (if applicable), to facilitate entry into that segment of the industry after graduation.
Bachelor of Science in Hotel Administration

FAB 101 - Food Service Sanitation I
Basic principles of food service sanitation and safety. Meets standards for National Sanitation Certification. 1 credit(s)

FAB 159 - Food Service Operations Fundamentals
Basic principles of production. Primary focus on culinary techniques, kitchen, and industry operations. Prerequisite(s): FAB 101. Note(s): Lab fee required. 3 credit(s)

FAB 160 - Hospitality Purchasing
Basic principles of purchasing food, beverage, equipment, contract services, and supplies. Primary focus on product identification, supplier selection, and the ordering, receiving, storing, and issuing process. Prerequisite(s): FAB 159. 3 credit(s)

FAB 190 - Bartending
Basic class devoted to developing the skills necessary to function as a bartender in a hospitality operation. Hands-on course covering mixology of liquors and handling of all types of alcoholic beverages. Must be 21. Note(s): Lab fee required. 3 credit(s)

FAB 245 - Hotel and Culinary Tour
Classroom lectures complement on-site experiences at famous hotels, restaurants, and vineyards. Additional presentations familiarize the student with the host country’s culture as well as its innkeeping and tourism. 1-3 credit(s)

FAB 290 - Bar Operations
Provides students with basic knowledge of managing and operating a bar. It will train them in a real bar setting with actual alcoholic beverages. Students will mix drinks and create new alcoholic and non-alcoholic beverage recipes. Students will understand the tasks and responsibilities of a bartender. 21 years of age. Students may only receive credit for FAB 190 OR FAB 290, not both. Prerequisite(s): HMD 101 and FAB 101. 3 credit(s)

FAB 302 - On-Site Services Management
Basic principles of managing on-site services. Primary focus on food service and vending operations in health care facilities, schools, convention centers, parks, stadiums, and other related industry segments. Prerequisite(s): FAB 160. 3 credit(s)

FAB 333 - Culture and Cuisine
Explores foods and food ways of various cultural/ethnic groups. Considers origin and migration of foods and customs throughout the world. Studies food’s relationship to cultural groups, geographical location, social practices and economic well-being. Analyzes impact of multiple cultures on foods, food preparation, and food ways in the U.S. Prerequisite(s): ENG 101; three credits of social science core requirements. Note(s): Satisfies Multicultural Requirement. Lab fee required. 3 credit(s)

FAB 361 - Principles of Food Science
Basic scientific principles underlying the production of food products in commercial kitchens. Uses lecture, demonstrations, and lab exercises to present the physical and chemical properties of food. Discusses the relationship of these properties to food preparation and recipe development. Prerequisite(s): FAB 101 and FAB 159, and NUTR 121 or NUTR 223. Note(s): Lab fee required. 3 credit(s)

FAB 362 - Distilled Spirits and Liqueurs
Distilled spirits manufacturing, quality criteria, and sensory standards. Prerequisite(s): HMD 101. Must be 21 years of age. Note(s): Lab fee required. 3 credit(s)

FAB 363 - Inflight Food Service Management
Inflight food service operations and the logistics involved in successfully meeting the needs of airlines for food services. Discusses industry developments, equipment, products, inflight kitchen structures and operations, contracting and communicating with airlines, and other operational concerns and constraints. Prerequisite(s): FAB 160. 3 credit(s)

FAB 364 - New World Wines
New World wines manufacturing, quality criteria, and sensory standards. Focus on wines from the U.S., Canada, Central America, South America, Mexico, Australia, and New Zealand. Prerequisite(s): HDM 101. Must be 21 years of age. Note(s): Lab fee required. 3 credit(s)

FAB 365 - Old World Wines
Old World wines manufacturing, quality criteria, and sensory standards. Focus on wines from Europe and the Mediterranean. Prerequisite(s): HMD 101. Must be 21 years of age. Note(s): Lab fee required. 3 credit(s)

FAB 366 - Special Topics in Food Service Management
Series of special courses designed by faculty from academe and industry. Uses lecture, demonstration, and lab exercises to present topics in a) Various cuisines and culinary styles, b) Back-of-the-house operations and management, c) Front-of-the-house operations and management, d) Field experience, e) Property management or engineering, f) Finance, g) Specialized food production, h) Food science. Prerequisite(s): FAB 160. May be repeated for a maximum of six credits. Note(s): Lab fee required. 3 credit(s)

FAB 367 - Beers
Basic principles of beer production. Primary focus on manufacturing, quality criteria, beer styles, and sensory standards. Evaluation by tasting is an integral part of the course. Prerequisite(s): HMD 101. Must be 21 years of age. Note(s): Lab fee required. 3 credit(s)

FAB 368 - Concessions Operations Management
Management of food and beverage operations within the recreation industry, considering concessions operations in a variety of venues. Emphasizes logistical, inventory, financial, cash control, and human resource considerations inherent to successful concessions operations. Includes classroom work and hands-on experience. Prerequisite(s): FAB 160. 3 credit(s)

FAB 370 - Nutrition in Food Service
Enables food service professionals to plan menus for specific nutrition-related conditions and to answer questions regarding current nutrition issues. Covers consumption trends, nutrient needs of general and specific populations, relationships between nutrition, health and diseases, and menu/recipe modifications. Prerequisite(s): FAB 101 and FAB 159. 3 credit(s)

FAB 372 - UNLVino Management
This practical experience-based course is designed to facilitate the development of management and leadership skills associated with planning and implementing a major special event. Students will be assigned to a management team; marketing, events, or culinary and will participate fully in the research, marketing, execution, and evaluation of UNLVino. Prerequisite(s): FAB 101 and FAB 159 and HMD 101 and HMD 259. Must be 21 or older. May be repeated to a maximum of six credits. 3 credit(s)

FAB 373 - Chef Artist Event Management
This event management class provides students with a practical opportunity to use the skills they have learned in the classroom in a professional setting. The Chef Artist Event Management class will allow students to plan, organize, market, staff, and manage a reception and dinner event featuring a celebrity chef. Prerequisite(s): FAB 101 and FAB 159 and HMD 253 and HMD 259. May be repeated to a maximum of six credits. 3 credit(s)

FAB 450 - Food and Beverage Internship I
On-site internship in a commercial or noncommercial food and beverage operation. Seminars and/or reports required. Corequisites Culinary arts, beverage management, foodservice management, hospitality management majors only. Prerequisite(s): TCA 201. Note(s): Lab fee required. S/F grading only. 3 credit(s)

FAB 451 - Food and Beverage Internship II
Second or unique internship in a commercial or noncommercial food and beverage operation. Corequisites Culinary arts, beverage management, foodservice management, hospitality management majors only. Prerequisite(s): TCA 201. Note(s): Lab fee required. S/F grading only. 3 credit(s)
FAB 460 - Facilities Planning and Equipment
Planning of food service facilities with emphasis on human engineering, layout, design, selection of equipment, and management planning decisions. Prerequisite(s): FAB 160. 3 credit(s)

FAB 461 - Food and Beverage Cost Control
Duties and responsibilities of the manager for budgeting and forecasting, cost, and developing and maintaining controls in restaurant, catering and all types of food and beverage operations. Prerequisite(s): FAB 101, FAB 159, TGA 221, HMD 101 or GAM 225, ENG 102 or ENG 114, MATH 124 or higher. Admission to College of Hotel. 3 credit(s)

FAB 465 - Beverage Management
Basic principles of beverage management and bar operations. Primary focus on beverage products, purchasing, inventory management, bar set-up, bar layout and design, production, service, and cash handling. Prerequisite(s): FAB 101, FAB 159, HMD 253. 21 years of age, matriculated students only. Note(s): Lab fee required. 3 credit(s)

FAB 470 - Global Food and Nutrition Issues
All citizens of the world have a vested interest in how food is produced, distributed, processed, prepared and regulated. Provides students with a look at the governmental, industrial, environmental, and individual consumer factors that influence the types and quality of foods available in the world marketplace. Prerequisite(s): ENG 102 and ENG 231 or ENG 232, Junior standing. Note(s): Satisfies International Requirement. 3 credit(s)

FAB 474 - Independent Study in Food Service Management
Research in an area of concern to the management of food service operations. Prerequisite(s): Consent of instructor. May be repeated to a maximum of six credits. 1-3 credit(s)

GAM 225 - Introduction to Gaming Management
Overview of the casino; topics include the economics of the casino, its interface with the hotel, organizations, and terminology. 3 credit(s)

GAM 334 - Gaming Management I
Review of gaming industry history as it applies to modern management philosophy and regulation. Examination of hotel casino cash flow sources, mechanics of production, slot operations analysis, game analysis, casino marketing analysis, problem gambling, and a general overview of casino management. Basic statistical applications related to casino management. Prerequisite(s): GAM 225 or HMD 101. 3 credit(s)

GAM 339 - Protection of Casino Table Games
In-depth examination of the various methods used to protect casino table games. Reviews blackjack, baccarat, poker, craps, and roulette, examining possible ways that cheating can occur. Methods of detection and various internal controls used by the casino discussed. Prerequisite(s): GAM 334. 3 credit(s)

GAM 340 - Gaming Device Management
Study of casino slot management and route operation management procedures, with emphasis on equipment technology and maintenance (ticket/in-ticket/out, server based gaming, tracking systems, Title 31, handheld gaming devices, and electronic games), controls, layout, and customer service. Includes history of equipment development, future outlook, and career opportunities. Prerequisite(s): GAM 225 or HMD 101. 3 credit(s)

GAM 342 - Problem Gambling
Learn about the widespread popularity of gambling behavior and the dynamics of the legal, moral, and medical aspects of "deviant" acts. Interprets problem gambling from a variety of disciplinary perspectives. Future challenges faced by problem gamblers and the gaming industry. Prerequisite(s): GAM 225. 3 credit(s)

GAM 426 - Accounting for the Gaming Industry
Detailed examination of accounting systems, procedure, and controls peculiar to casinos required by both management and government for internal auditing, financial reporting, and governmental control. Prerequisite(s): TGA 221. 3 credit(s)

GAM 434 - Gaming Management II
Second course in casino management and operations. Prerequisite(s): GAM 334. 3 credit(s)

GAM 437 - Casino Industry Regulation
Nevada's system of gaming regulation and control provides a model for studying the history, purpose, politics, methods, and limitations — both practical and legal — of governmental regulation and control of what is now an international gaming industry. Security, surveillance, government policy, and technical and casino operational guidelines will be addressed. Prerequisite(s): GAM 334 or HMD 401. 3 credit(s)

GAM 439 - Seminar in Casino Management
Special topics in casino problems. Course open to experienced casino personnel. Prerequisite(s): GAM 334. 3 credit(s)

GAM 440 - Casino Marketing
Common/popular casino marketing tactics are examined, followed by an overview of slot club structures and related database marketing activities. Match-play coupons, dead chip (a.k.a. rolling programs), and loss discounting are all closely examined. Casino hosting, the role of nongaming amenities, and repeat/repeat-market gaming promotions are also covered. Prerequisite(s): GAM 225 or GAM 334. 3 credit(s)

GAM 442 - Sociology of Gambling
Analysis of patterns of participation in various forms of gambling; political/ economic background of gambling; effects of gambling on communities, lifestyles, and value systems. Prerequisite(s): SOC 101 or HMD 101 or FSY 101 or GAM 225. Note(s): Satisfies Multicultural and Social Science Requirement. Same as SOC 442. 3 credit(s)

GAM 470 - Quantitative Methods and Applications in Casino Gaming
Develops the techniques and methods for computing the probabilities, expected values, and house percentages of casino games and analyzes the effects of changes in playing rules and payoff odds. Prerequisite(s): ECON 261 or STAT 152. 3 credit(s)

GAM 474 - Independent Study in Gaming Management
Research in an area of concern to the management of gaming operations. Prerequisite(s): GAM 334. senior standing, good academic standing, and graduation application on file. May be repeated to a maximum of six credits. 3 credit(s)

GAM 490 - Internship in Gaming Operations
A field-based experience for students to focus on a possible career path. Designed to expand knowledge of the gaming industry by rotating through various casino departments; focus on specific areas in casino operations such as marketing, table games, cage, slots, audit; regulatory/legal entities, gaming device manufacturing companies, etc. Prerequisite(s): GAM 334, senior standing, good academic standing, and graduation application on file. 3 credit(s)

GAM 495 - Special Topics in Gaming Operations
Series of special courses designed by faculty from academe and industry. Topics cover a wide spectrum of current gaming issues. Prerequisite(s): GAM 334, sophomore, junior or senior standing. May be repeated up to a maximum of six credits; nine on petition. 3 credit(s)
**HMD 101 - Introduction to the Hospitality Industry**
Survey of the history, likely direction, and dynamics of the hospitality industry from the perspective of the global economy, with emphasis on the wide variety of career opportunities. 3 credit(s)

**HMD 102 - Introduction to Hotel Management**
Organization and operation of the hospitality industry. Must be taken in lieu of HMD 101 during the first semester for students enrolled in a second baccalaureate program or for students holding junior-senior status as a result of transfer. Prerequisite(s): Junior standing. Not open to students with HMD 101 credit or equivalent. 3 credit(s)

**HMD 103 - Introduction to the Lodging Industry**
Detailed presentation of lodging operations management in specific areas including front office operations, housekeeping and sanitation, food and beverage, and facility operations, including risk management/security, accounting/financial operations, and hospitality services. In addition to the hotel and motel industry, other topical areas also include vacation ownership (time-share) industry, casino and resort industry. Prerequisite(s): HMD 101. 3 credit(s)

**HMD 202 - Housekeeping Operations**
Application of various systems, procedures, and controls associated with a modern hotel or hospital housekeeping department. Emphasis on management delegation, scheduling systems, routines, and equipment requirements. Laundry operations and hotel recreation departments also reviewed. Prerequisite(s): HMD 101. 3 credit(s)

**HMD 203 - Front-Office Operations**
Study of front-office procedures from reservations through check-out including the night audit and the property management system and their impacts on other lodging operations. Special emphasis placed on guest-employee relations. Prerequisite(s): HMD 101. 3 credit(s)

**HMD 225 - Basic Computer Applications for Hospitality Managers**
Introduces major hardware and generic software applications including word processing, spreadsheet, presentation and web design software used in the hospitality industry. 3 credit(s)

**HMD 226 - Industry Computer Applications for Hospitality & Tourism**
Survey of computer applications, issues, and trends in the hospitality industry. Emphasis placed on the role of technology in operations and management of technology as a strategy. 3 credit(s)

**HMD 240 - Introduction to the Timeshare and Vacation Ownership Industry**
Timeshare and vacation ownership industry in the United States and internationally. History, development and current issues in the timeshare and vacation ownership industry. 3 credit(s)

**HMD 251 - Hospitality Externship**
Internship experience with no classroom component. Corequisites Minimum UNLV GPA of 2.50 or recommendation of the faculty, hotel, culinary arts, and recreation/leisure studies majors only. Prerequisite(s): TCA 201. Note(s): Lab fee required. S/F grading only. 3 credit(s)

**HMD 253 - Hospitality Services Management**
Formerly Listed as HMD 453.
Exploration of how services are different from goods, service procedures for various functional areas of hospitality, and how key factors that contribute to service quality and guest satisfaction in services. Prerequisite(s): HMD 101 and ENG 102 or ENG 114, or HON 100 and FAB 159. 3 credit(s)

**HMD 259 - Human Resources Management in the Hospitality Industry**
Recruitment, selection, compensation, training, and performance appraisal of employees and managers in the hospitality industry’s culturally diverse work place. Prerequisite(s): HMD 101 or GAM 225 or ENG 101. 3 credit(s)

**HMD 302 - Franchising**
Examination of the multifaceted phenomenon of franchising in the hospitality industry, with particular attention to site study, financing, marketing, and operations. 3 credit(s)

**HMD 307 - Hospitality Leadership, Management, & Ethics**
This course will develop student skills necessary to lead and manage hospitality organizations in an ethically, environmentally, economically, and socially sustainable way. It will include analysis of organizational work environments, critical situations, problem solving and decision implementation. Prerequisite(s): HMD 101, ENG 102, MATH 124 or higher, Admission to a College of Hotel. 3 credit(s)

**HMD 315 - Ethics for the Hospitality Industry**
Develops awareness and understanding of ethical considerations in decision making peculiar to the hospitality industry. Focuses on nuances of this labor-intensive service industry using organizational values as foundation for ethical behavior. Explores the potential for a legal-ethical dichotomy. 3 credit(s)

**HMD 320 - Working with Diversity**
Offers improved understanding and ability to effectively manage a diverse hospitality/service industry workforce. Dimensions of diversity presented and discussed from historical, psychological, and sociological perspectives to provide a depth of understanding and appreciation of difference and its impact on society and work. Prerequisite(s): ENG 101, ENG 102. Note(s): Satisfies Multicultural Requirements. 3 credit(s)

**HMD 340 - Timeshare and Vacation Ownership Resorts**
Examination of the skills and techniques required for planning, development, marketing and sales of timeshare and vacation ownership industry resorts. Prerequisite(s): HMD 240. 3 credit(s)

**HMD 366 - Executive Speakers Series**
This lecture series explores the potential for employment within a particular industry segment and discusses these opportunities with the hospitality executives. Prerequisite(s): HMD 101. May be repeated to a maximum of three credits. Note(s): S/F grading only. 1 credit(s)

**HMD 376 - Special Topics in Hotel Administration**
Series of special courses designed by faculty from academe and industry. Separate units treat topics in a) Computer operations, b) Casino, c) Human resources, d) Facility management, e) Hotel operations and management, and f) Field experience. Prerequisite(s): Junior standing. May be repeated to a maximum of six credits; nine on petition. 1-3 credit(s)

**HMD 395/395D - Facilities Management**
Explores the engineering and maintenance requirements peculiar to the hospitality industry. Special emphasis on environmental issues, modernization, building operating systems, and resource management. Corequisites HMD 395D. Prerequisite(s): HMD 101 or GAM 225, ENG 102 or ENG 114, MATH 124 or higher, Admission to a College of Hotel. Note(s): Lab fee required. 3 credit(s)

**HMD 396 - Architecture in Hotel Management**
Team-taught effort illustrating how architecturally appealing hotels can provide maximum profit when managers and architects cooperate early in the planning process. Prerequisite(s): Junior standing. May be repeated to a maximum of three credits. Note(s): S/F grading only. 3 credit(s)

**HMD 401 - Hospitality Law**
Provides a basic understanding of the primary laws and regulations that apply to the hospitality industry, how to effectively manage the legal issues/liabilities faced by all hospitality managers, and how to avoid and prevent legal liabilities through critical thinking and application. Prerequisite(s): HMD 101 or GAM 225, ENG 102 or ENG 114, MATH 124 or higher, Admission to a College of Hotel. 3 credit(s)
HMD 402 - Employment Law in the Hospitality Industry
Covers all significant state and federal laws applicable to employment relationships found in hospitality businesses and studies effective methods of managing hospitality employees in compliance with applicable employment laws. Students learn to effectively identify, evaluate and resolve employment law issues and liabilities commonly encountered by hospitality businesses. Prerequisite(s): HMD 101 or GAM 225, ENG 102 or ENG 114, MATH 124 or higher, HMD 259. Admission to a College of Hotel. 3 credit(s)

HMD 407 - Organizational Behavior Applied to the Service Industries
Focuses on developing management skills through the study and application of theories of human behavior, particularly in service organizations. Areas addressed include: working with/through others, communication, coaching and counseling, providing feedback, goal setting, stress management, creative problem solving, motivation, power, conflict management, and group dynamics and developing effective teams. Prerequisite(s): HMD 101 or GAM 225, ENG 102 or ENG 114, MATH 124 or higher. Admission to a College of Hotel. 3 credit(s)

HMD 408 - Labor-Management Relations
Analysis of labor-management relations (legal, social, and economic) relationships among employers, labor unions, and employees in the hospitality industry. Development of skills necessary to effectively manage employees who are represented by unions. Areas addressed include: union organization and election processes, labor contract negotiations and administration, labor strikes, dispute resolution, and strategic labor management decision-making. Prerequisite(s): HMD 259, junior standing. 3 credit(s)

HMD 409 - Hospitality Security and Risk Management
Analysis of risk management and security concerns specific to hospitality and gaming industries; encompassing lodging, food and beverage, casinos, events, and clubs. Includes development of security and risk management, strategies for asset protection, loss prevention, disaster control, crisis management, industrial safety, casino security, and emergency action planning. Prerequisite(s): HMD 395/395D. 3 credit(s)

HMD 440 - Strategic Planning in Timeshare and Vacation Ownership Industry
Examination of the skills, tools and techniques needed for successful strategic management of timeshare and vacation ownership industry organizations. Prerequisite(s): HMD 240, HMD 340, senior standing. 3 credit(s)

HMD 441 - Hospitality Revenue Management
Revenue management is a method for profitably managing capacity. This course will provide you with the basic tools to apply the principles of revenue management to hospitality operations. The course focuses on the integration of revenue management techniques with information technology, internal management issues and external marketing concerns. Prerequisite(s): TCA 321 and TCA 380. 3 credit(s)

HMD 450 - Hospitality Internship
Internships that either rotate through various hotel departments or focus on specific areas such as human resources, facility management, and gaming. Seminars and reports required. Corequisites: Minimum UNLV GPA of 2.50 or recommendation of the faculty, and recreation/leisure studies majors only. Prerequisite(s): Admission to a College of Hotel Administration Major, Minimum GPA of 2.0 and TCA 201. Note(s): Lab fee required. 3 credit(s)

HMD 454 - Strategic Management in Hospitality
Course transforms students into strategic business leaders. Students assume the role of hospitality managers responsible their company’s current and future success. Students acquire in-depth knowledge of strategic management concepts and techniques and develop strategies that enable companies to build and maintain a competitive advantage in a rapidly changing business environment. Prerequisite(s): HMD 407, TCA 321, TCA 380 and FIN 301 or TCA 420, senior standing, 2.0 GPA, Admission to a College of Hotel. 3 credit(s)

HMD 455 - Hotel Administration Seminar
Study and discussion of current problems in the hospitality industry using case studies, individual research, and guests. 3 credit(s)

HMD 456 - Employee Development
Stresses the techniques in planning, developing, and conducting training programs in food service and lodging firms. Prerequisite(s): HMD 259, senior standing. 3 credit(s)

HMD 474 - Independent Study in Hotel Management
Research in an area of concern to the management of hotels and related industries. Prerequisite(s): Consent of instructor. May be repeated to a maximum of six credits. 1-3 credit(s)

PGM 101 - Golf for Business and Life
Geared toward novice golfers with little or no golf experience. Focuses on fundamentals of the game with special attention to the benefits of its use in the corporate environment. 1 credit(s)

PGM 102 - Introduction to Player Development
Students work intensely on the development of skills necessary to successfully complete the PGA playing ability test. Students learn the cause and effect relationships between swing mechanics and ball flight laws. Prerequisite(s): Admission to the PGA Golf Management concentration. Note(s): S/F grading only. 0 credit(s)

PGM 110 - Introduction to Golf Operations
Provides PGM students with knowledge, theory, and application of fundamental concepts in golf management specific to: the introduction to PGA PGM programs, PGA history and constitution, the rules of golf, tournament operations, and golf car fleet management. Students will complete PGA qualifying and level 1 testing specific to these concepts. 3 credit(s)

PGM 111 - Golf Operations II
Provides PGM students with knowledge, theory, and application of fundamental concepts in golf management specific to: golf car fleet management and the introduction of teaching and club performance. Students will complete PGA level 1 testing specific to these concepts. 3 credit(s)

PGM 162 - PGM Internship I
Internship is a full-time, 40 hour per week, academic experience at an approved golf facility. Internship will provide professional experiences in business planning, customer relations, tournament operations, golf car fleet management, and teaching and golf club performance. Prerequisite(s): PGM 110. 1-6 credit(s)

PGM 201 - PGA PGM Level 1
Provides PGM students with knowledge, theory, and application of fundamental concepts in golf management specific to: customer relations, business planning, and introduction to teaching and golf club performance. Student will complete level 1 testing specific to these concepts. Prerequisite(s): PGM 110. 3 credit(s)

PGM 202 - PGA PGM Level 2
Provides PGM students with knowledge, theory and application of fundamental concepts in golf management specific to: golf operations and merchandising and inventory management. Student will complete PGA level 2 testing specific to these concepts. Prerequisite(s): PGM 201. 3 credit(s)

PGM 262 - PGM Internship II
Internship is a full-time, 40 hour per week, academic experience at an approved golf facility. Internship will provide professional experiences in golf operations, merchandise and inventory management, turfgrass management, and intermediate teaching and golf club alteration. Prerequisite(s): PGM 162. 1-6 credit(s)

PGM 301 - PGA PGM Level 2 continued
Provides PGM students with knowledge, theory and application of fundamental concepts in golf management specific to: turfgrass management and intermediate teaching and golf club alteration. Students will complete level 2 testing specific to these concepts. Prerequisite(s): PGM 202. 3 credit(s)
TCA 201 - Hospitality Career Development
Prepares students for fulfilling balanced careers as hospitality professionals. Takes a strategic orientation to career planning (3 to 5 years) by facilitating students developing a personal mission statement and relevant strategies for designing and living a satisfying whole life. Prerequisite(s): ENG 102 or ENG 114 and Admissions to a College of Hotel Major. 3 credit(s)

TCA 221 - Hospitality Accounting I
Hospitality accounting principles and practices pursuant to the industry’s uniform systems of accounts. Prerequisite(s): MATH 124 or higher. 3 credit(s)

TCA 242 - Travel Agency Operations
Examination of the services and functions of retail and wholesale travel agencies. Agency administration, procedures, ticketing, accounting, promotion, and travel counseling. Prerequisite(s): TCA 101 and TCA 141. 3 credit(s)

TCA 251 - Hospitality Externship
Internship experience with no classroom component. Lab fee required. Internships in the following areas: meetings, conventions, expositions,  destination management/marketing, hospitality/casino marketing or accounting/finance, club, hotel catering, entertainment, theme parks or tourism. Prerequisite(s): TCA 201, minimum UNLV GPA of 2.50 or recommendation of faculty, Hospitality, Recreation/Leisure Studies, or Culinary Arts degrees only. Note(s): S/F grading only. 3 credit(s)

TCA 311 - Destination Management Company Administration
Role of the destination management company in the tourism and convention industries. Includes markets, suppliers, transportation, staffing, tours, computers, events, equipment, accounting, sales, and marketing. Prerequisite(s): HMD 101. 3 credit(s)

TCA 321 - Hospitality Accounting II
Analysis of departmental operating statements for use by department heads and general management. Prerequisite(s): TCA 221, Admission to a College of Hotel. 3 credit(s)

TCA 330 - World Culture and Hospitality Management
Differences in multicultural customs and behaviors in the hospitality industry. Focuses on cultural differences and the needs of international tourists. Differences in age, gender, social rank, religious requirements, and attitudes towards people with disabilities. Prerequisite(s): ENG 101 or three credits social sciences. Note(s): Satisfies International Requirements. 3 credit(s)

TCA 331 - Asian Travel and Tourism Development
Study of Asian travel and tourism industries. Focuses on China, Korea, Japan, and several Pacific Rim countries on their sustainable tourism development. Students research and study issues in the regions, such as travel safety, terrorism, eco-tourism, and cultural considerations in tourism development. Students research and study issues in the regions, such as travel safety, terrorism, eco-tourism, and cultural considerations in tourism development. Note: this course is offered as a distance education course. Prerequisite(s): Admission to a College of Hotel. 3 credit(s)

TCA 342 - The Recreation Industry
Study of leisure and the recreation industry, their interrelationship to American lifestyles, and their implications for the hospitality industry. 3 credit(s)

TCA 344 - Media in Entertainment
Media-based entertainment, including history and business structures. 3 credit(s)

TCA 345 - The National Parks
Exploration of America’s national parks. Includes historical perspective of the park movement and the National Park Service, management issues in the parks, tourism linkages, and the uniqueness of the areas. Special emphasis on the large scenic parks of the American West. Prerequisite(s): HMD 101 and ENG 102. 3 credit(s)
TCA 373 - Hotel Entertainment
Study of entertainment’s relationship to the management of resorts and hotels—large and small—in Nevada and elsewhere. Contracts and contacts with performers, unions, agents, and managers included. 3 credit(s)

TCA 376 - Special Topics in Tourism and Convention Administration
Series of special courses designed by faculty from academe and industry. Separate units treat topics in a) Accounting, finance, computer, b) Marketing, c) Convention, meetings, d) Clubs, e) Entertainment, f) Travel and tourism, g) Sports, h) Professional development. Prerequisite(s): Junior standing. May be repeated to a maximum of six credits; nine on petition. 1-9 credit(s)

TCA 378 - Club Food and Beverage Management
Unique aspects of providing food and beverage services to the membership of private clubs. Lectures, case studies and field trips used to cover management, organization, facility design, menu development, budgeting, marketing, production, service and trends. Formal and informal dining, athletic food and beverage facilities, member functions and catering included. 3 credit(s)

TCA 378L - Club Food and Beverage Management Practicum
On-site practicum in a commercial food and beverage operation. Emphasis on application of knowledge and skills to actual job roles and responsibilities. Note(s): Must be taken concurrently with TCA 378. 1 credit(s)

TCA 379 - Catering Operations and Sales
Study of hotel catering including operation, sales, and relationships with other departments and outside vendors. Emphasis on logistical operations and seeking and servicing various market segments. Prerequisite(s): HMD 101. 3 credit(s)

TCA 380 - Hospitality Marketing I
Organization of hospitality marketing functions: Primary focus on marketing programs and their role in the management of successful hospitality organizations. Prerequisite(s): HMD 101, ENG 102 or ENG 114, MATH 124 or higher, Admission to a College of Hotel. 3 credit(s)

TCA 381 - Sales Blitz
Study of sales techniques, preparation, and presentation for an on-site and selling practicum. Instruction includes preparing for the sale, making the sales call, overcoming objections, closing the sale, and follow up. Prerequisite(s): HMD 101, TCA 380 and concurrent enrollment in TCA 381L. 1 credit(s)

TCA 381L - Sales Blitz Practicum
Opportunity to develop sales experience in an on-site class and selling practicum. Prerequisite(s): HMD 101, TCA 380, and TCA 381 or concurrent enrollment in TCA 381. May be repeated to a maximum of two credits. Note(s): S/F grading only. 1 credit(s)

TCA 382 - Incentive Travel
Study of the use of travel as an incentive to help meet marketing objectives. Includes the organization and marketing of transportation, hotels, restaurants, tour and ground operators, destination, and other creative services. Prerequisite(s): HMD 101 and TCA 141. 3 credit(s)

TCA 383 - Meeting Planning
Role of the association and corporate meeting planner; including setting objectives and format, site selection, negotiations, program design, speaker selection, budgeting, contracts, marketing, registration, on-site logistics, and evaluation. Prerequisite(s): HMD 101. 3 credit(s)

TCA 384 - Destination Marketing
Role of the Convention and Visitors Bureau, including economic impact of visitor markets, structure, governance, membership, and advertising. Prerequisite(s): HMD 101 and TCA 380 or MKT 301. 3 credit(s)

TCA 385 - Convention Sales and Service Management
Practical insights into the different kinds of meetings and conventions, the types of organizations that stage such events, and the people who hold the key to site selection. Includes how to reach, sell, and service these important groups and people. Prerequisite(s): HMD 101. 3 credit(s)

TCA 386 - Convention Facility Management
Operations of convention and conference centers, including organizational structure, design, and booking. Prerequisite(s): HMD 101. 3 credit(s)

TCA 387 - Fairs and Amusement Park Administration
Management and marketing of fairs and amusement parks, including crowd control, concessions, security, and contract negotiations. Prerequisite(s): HMD 101. 3 credit(s)

TCA 389 - Exposition Service Contracting
Logistical support systems of conventions, including the design of floor plans, exhibit design, installation and dismantling, freight and drayage, utilities, contracting labor, and working with unions. Prerequisite(s): HMD 101. 3 credit(s)

TCA 390 - Exhibit Marketing and Management
Role of the corporate exhibit manager; including setting objectives, commissioning booth design, logistics of shipping and installation, and staffing and training of booth personnel. Prerequisite(s): HMD 101 or MKT 301. 3 credit(s)

TCA 392 - International Exhibiting and Exposition Management
Production and management of exhibits and pavilions outside the United States and organizing expositions in foreign venues. Corequisites TCA 388. 3 credit(s)

TCA 396 - Entertainment and Event Marketing
Revise and develop marketing concepts as they relate to the success of any entertainment product. Emphasis on identifying the marketing and promotional strategies, creative use of public relations, cost-effective media buying techniques, and advertising and promotion scheduling. Prerequisite(s): TCA 380. 3 credit(s)

TCA 405 - Legal Environment of Meetings and Events
Introduction to legal issues that most commonly impact the planning and managing of meetings and events. Contracts between meeting organizers and venues, vendors, and suppliers will be explored in depth. Trademark, copyright, alcohol liability, dispute resolution and more will be discussed in the context of meetings and events. Prerequisite(s): TCA 110, TCA 383. 3 credit(s)

TCA 410 - Hospitality Financial Management
Introduces students to the financial management function in the hospitality organization. Focuses on the process of value creation. Other topics include financial markets, valuation criteria and hospitality feasibility and appraisal. Taking ECON 261 before this course is highly recommended. Prerequisite(s): ENG 102 or ENG 114, TCA 321, and Admission to a College of Hotel Administration Major. 3 credit(s)

TCA 411 - Market and Feasibility Studies
Examination of the structure and techniques used to compile standard market and feasibility studies for hospitality properties, particularly hotels. Analysis includes supply, demand, site evaluation, and projected operating statistics. Each student required to prepare market and feasibility studies. Prerequisite(s): TCA 221 and any ECON course. 3 credit(s)

TCA 420 - Operational Analysis for the Hospitality Industry
Major management models applicable to the tourism, lodging, restaurant, and gaming industries enhances ability to problem solve and make decisions in hospitality operations. Prerequisite(s): TCA 321 and TCA 420 or FIN 301. 3 credit(s)

TCA 430 - Sport Tourism
A study of the interconnectedness of sport and tourism, analyzed from behavioral, historical, economic, management, marketing, environmental, and policy perspectives. Prerequisite(s): TCA 141. 3 credit(s)

TCA 445 - Strategic Hospitality Marketing
Linking marketing and other functional strategies to the hotel’s overall corporate strategy. Prerequisite(s): TCA 380. 3 credit(s)
TCA 448 - Cruise Ship Administration and Marketing
In-depth discussion of the growth, direction, organization structure, and marketing concepts relating to the cruise industry. All aspects of the cruise industry including philosophy, management, staffing, operations, and marketing strategies. Prerequisite(s): Consent of instructor. 3 credit(s)

TCA 449 - International Tourism
Study of international travel and tourism. Focuses on the economic, social, political, and environmental considerations of international tourism management and development. Prerequisite(s): Upper-division standing. Note(s): Satisfies International Requirement. 3 credit(s)

TCA 450 - Tourism & Convention Internship
Customized internships in or outside Las Vegas in the following areas: meetings, conventions, expos, destination management/marketing, hospitality/casino marketing or accounting/finance, club, hotel catering, entertainment, theme parks or tourism. Prerequisite(s): TCA 201, minimum GPA 2.50 or recommendation of faculty. Hospitality, culinary arts, and recreation/leisure studies majors only. Note(s): Seminars and/or reports required. Lab fee required. 3 credit(s)

TCA 457 - Club Management Operations
General administrative procedures in private clubs. Provides the hospitality student with the unique sensitivities required in managing and operating in the increasingly lucrative club management market. Prerequisite(s): Consent of instructor. 3 credit(s)

TCA 458 - Visiting Professor's Seminar
Series of professional papers and discussions with the faculty. Opened to a limited number of senior students. Prerequisite(s): Consent of the dean. Note(s): S/F grading only. 0 credit(s)

TCA 464 - Sport and Concert Arena Management
Operations of arenas, stadiums, performing arts centers, or amphitheaters. Incorporates logistical considerations of booking events, contract negotiations, ticket sales, maintenance and production. 3 credit(s)

TCA 470 - Hospitality Realty
Considers real estate investment opportunities in the hotel, motel, and restaurant industries. Emphasis on location analysis, property appraisal, and financing alternatives. 3 credit(s)

TCA 471 - Practicum in Hotel Education
In-class experience that allows the student to work with the hotel faculty in daily teaching and course assignments. 3 credit(s)

TCA 474 - Independent Study in Tourism and Convention Management
Research in an area of concern to the management of convention, tourism, entertainment, clubs, hospitality/casino marketing and accounting/finance, or related industries. Prerequisite(s): Consent of instructor. May be repeated to a maximum of six credits. 1-3 credit(s)

TCA 476 - Trade Show Operations
Management problems of trade shows, including design, construction, customs, and regulations. Prerequisite(s): TCA 383. 3 credit(s)

TCA 481 - Hotel Advertising and Sales Promotions
Practical approach to contemporary advertising for hotels, restaurants, and tourist destinations. Focuses on the distinctive aspects of hospitality advertising principles, strategies, techniques and their application to industry situations. Emphasis on providing the hospitality manager with a working knowledge in the areas of planning, developing and implementing effective advertising campaigns. Prerequisite(s): HMD 101. 3 credit(s)

TCA 483 - Hotel Marketing II
Analysis, synthesis, and evaluation of past, current, and predicted trends in international hospitality marketing in a global market place. Specific attention directed toward an evaluation of the contemporary international marketing strategies of major hospitality corporations. Prerequisite(s): TCA 380 and consent of instructor. 3 credit(s)

TCA 487 - Association Management
Management of trade associations and their relationship to hospitality management. Focuses on structure and processes with attention to finances, taxation, and the management and operation of conventions and trade shows. 3 credit(s)

TCA 488 - Special Events Management
Management and operational activities of special events. Analyzes essential services that provide the necessary infrastructure for the event. Examines creative as well as practical aspects of coordinating the meeting/event environment through theme design, decor, and numerous other staging considerations. Prerequisite(s): TCA 383, Admission to a College of Hotel. 3 credit(s)

TCA 489 - Meetings and Events Coordination
Provides scope of competencies required to be a professional meeting/event coordinator. Analyzes essential services that provide the necessary infrastructure for the event. Examines creative as well as practical aspects of coordinating the meeting/event environment through theme design, decor, and numerous other staging considerations. Prerequisite(s): TCA 383 and TCA 488. 3 credit(s)

TCA 490 - Festival and Event Management
Application of established standards, techniques, and practices of festival and event management. Research, design, planning, coordination and evaluation stages of festival and event management. Prerequisite(s): Senior in good standing (minimum GPA of 2.5), TCA 110, TCA 321, TCA 380, and TCA 488, Admission to a College of Hotel. 3 credit(s)

TCA 496 - Entertainment on the Road
Performance tour management logistics, including booking, scheduling, shipping, movement of equipment and artist management challenges. Prerequisite(s): TCA 373 or HMD 401. 3 credit(s)

TCA 497 - Performing Artist Representation and Management
Artist representation in the entertainment and convention industry. Role of artist, agent, manager, and buyer explored. Includes negotiation, contracting, booking, scheduling, and marketing. Prerequisite(s): TCA 380. 3 credit(s)

TCA 498 - Entertainment Production and Operations Management
Logistics of maintaining, operating, and managing a permanent entertainment production or attraction. Marketing, operations management, administration management, and stage management included. Prerequisite(s): TCA 380 and TCA 373. 3 credit(s)