

Hospitality Management & Culinary Arts B.S. - 4 Year Degree Plan

2026-2027

Lamar University's **Bachelor of Science in Hospitality Management and Culinary Arts** prepares you for a career in culinary arts, restaurant management or properties management. Interaction with industry-wide educators and community professionals will enhance your knowledge and understanding of the hospitality industry and provide you with a network base for future professional pursuits. This program offers state-of-the-art facilities, technical applications and educational materials to establish a solid foundation for your success in the service industry. – Contact UAC at advising@lamar.edu, 409-880-8822, lamar.edu/findadvisor

NOTE: Degree plans may change over a four-year period. This may not be the most current list of course requirements for your program. It is always advised that you check Degree Audit in Banner Self-Serv or your advisor for the most up-to-date degree requirements and to track your progress toward a degree.

FIRST YEAR	Fall		Hours	Grade	Spring		Hours	Grade
	ENGL 1301	Composition I	3	_____	Language, Philosophy, Culture Core		3	_____
	MATH 1332	Contemporary Mathematics I	3	_____	HIST 1302	U.S. History II Since 1877	3	_____
	HOSP 1315	Culinary Nutrition	3	_____	HOSP 1301	Chef's Essentials	3	_____
	HIST 1301	U.S. History I 1763-1877	3	_____	HOSP 1373	Purchasing for Foodservice and Lodging	3	_____
	HOSP 1372	Introduction to the Hospitality Industry	3	_____	NUTR 1322	Introductory Nutrition	3	_____
	Hours	15	_____		Hours	15	_____	

SECOND YEAR	Fall		Hours	Grade	Spring		Hours	Grade
	POLS 2301	Intro to American Government I	3	_____	Creative Arts Core		3	_____
	Life and Physical Science Core		3	_____	POLS 2302	Intro/American Government II	3	_____
	Communication Core		3	_____	Life and Physical Science Core		3	_____
	Component Area Core		3	_____	Social and Behavioral Core		3	_____
	HOSP 2303	Commercial Baking	3	_____	Component Area Core		3	_____
			_____	HOSP 2314	Hospitality Financial Basics	3	_____	
	Hours	15	_____		Hours	18	_____	

THIRD YEAR	Fall		Hours	Grade	Spring		Hours	Grade
	HOSP 3360	Quantity Foods Management	3	_____	HOSP 3324	Commercial Foods II	3	_____
	HOSP 3322	Commercial Foods I	3	_____	HOSP 3315	Restaurant Applications	3	_____
	HOSP 3333	Human Resources in Hospitality	3	_____	HOSP 3376	Conventions Management	3	_____
	Elective or Minor Course		6	_____	Elective or Minor		6	_____
	Hours	15	_____		Hours	15	_____	

FOURTH YEAR	Fall		Hours	Grade	Spring		Hours	Grade
	HOSP 4311	Travel and Tourism	3	_____	NHHS 4301	Professional Development	3	_____
	HOSP 4314	Hospitality Marketing	3	_____	HOSP 4360 or HOSP 5360	Organizational Management for Services or Organizational Management for Services	3	_____
	NHHS 4367	Field Experience	3	_____	Upper-Level Elective/Minor/HOSP Graduate Course		3	_____
	Elective or Minor		6	_____	Elective or Minor		3	_____
	Hours	15	_____		Hours	12	_____	