

Course Descriptions

HLTH 4100

Health Education Curriculum for Secondary Teachers

3:3:0 Su, F, Sp
 • Prerequisite(s): Sophomore Standing or Instructor Approval

For secondary education majors. Emphasizes the role of the teacher as a health educator and team member in providing a healthy school environment. Examines comprehensive school health education and studies the basic Utah health core curriculum for secondary education. Develops learning activities applicable to the health needs of secondary education students.

HLTH 4150

Community Health Program Development and Evaluation†

3:3:0 Sp
 • Prerequisite(s): HLTH 3200 or instructor permission, HLTH 4050 recommended

For students interested in a community health career. Covers the methodology necessary to successfully plan, develop, and deliver effective health education programs. Focuses on the skills necessary to carry out program development assessing need, planning, implementing, evaluating, and revising in community health settings.

HLTH 4200

Health Education Teaching Methods

3:3:0 Sp
 • Prerequisite(s): HLTH 4100

For secondary education school health majors. Examines teaching methods, materials and techniques. Studies secondary education health curriculum, program planning, development, implementation, and evaluation. Students will develop lesson plans and present them in secondary education settings.

HLTH 4250

Health Services Organization and Policy

3:3:0 Sp
 • Prerequisite(s): HLTH 3200 or Instructor Permission

For students in health care fields and integrated studies who wish to work in health service settings. Presents organization structure of various health services and agencies. Examines the following issues as they relate to health care settings and agencies: financing and budgetary processes; available resources, networking and coalition building; administrative processes, politics, policy making, communication styles and issues; evaluation and outcome assessments. Includes lecture, class discussion, web enhancements, video, student presentations and outside assignments.

HLTH 4300

Community Health Ethics

3:3:0 F
 • Prerequisite(s): HLTH 3200

For students majoring in Community Health

or Integrated Studies with a Community Health emphasis. Also for students interested or working in health-care fields such as nursing, dental hygiene, etc. Explores and interprets ethical codes of conduct as set forth by health professions and/or organizations. Emphasis will be given to the Code of Ethics for the Health Care profession. Examines various health care issues such as: health care allocation, health care costs, death and dying issues, patient rights, informed consent, confidentiality etc. Investigates conflicts arising from existing and evolving codes of conduct using care studies as an arena for discussion.

HLTH 4500

Public Health Administration

3:3:0 Su, F, Sp
 • Prerequisite(s): HLTH 3200

This course is designed to give individuals a working and practical look at numerous aspects of public health administration and leadership. Topics include: definitions of leadership, qualities of an effective leader, sources of power, time management, the planning and decision making process, three core functions of public health, social marketing strategies as well as other timely topics related to the administration and practice of public health.

HLTH 4600

Research Methods for Community Health

3:3:0 Sp
 • Prerequisite(s): Statistics required or instructor permission

For students interested in a Community Health option within the Integrated Studies Degree. Also for students interested or working in health care fields such as nursing, dental hygiene, etc. Introduces research techniques, methodology, and designs. Examines the planning, organizing, and conducting of research studies for solving problems unique to community health. Includes literature review and research article critiques.

HLTH 482R

Community Health Internship

2 to 6:1:5 to 25 Su, F, Sp
 • Prerequisite(s): Completion of Community Health Discipline Core with GPA 2.5

For students majoring in Community Health with an emphasis in Community Health Education or Health Care Administration. Community field work intended to give the students experience and knowledge in community health education and services. The internship is spent in appropriate community health programs, under the preceptorship of an individual qualified by education and/or experience. May be repeated for a maximum of 6 credits toward graduation.

HLTH 483R

International Health Education Internship†

2 to 6:1:5 to 25 Su, F, Sp
 • Prerequisite(s): Consent of instructor
 For students wishing to gain experience in international health issues. Offers experience and knowledge in international education and services. Requires participation in an appropriate health program under the preceptorship of an individual qualified by education and/or international experience. May be repeated for a maximum of 6 credits toward graduation.

HLTH 490R

Special Topics in Community Health

1 to 3:1 to 3:0 On Sufficient Demand
 • Prerequisite(s): HLTH 3200 or Instructor Permission

Explores and examines special topics related to community health issues and problems. May include community health topics such as AIDS/HIV, West Nile Virus, special drug and sexuality issues, obesity, suicide, teenage pregnancy and terrorism. May be repeated for a maximum of six credits toward graduation.

HM—HOSPITALITY MANAGEMENT

HM 1010

Introduction to Hospitality Industry

3:3:0 F, Sp; DE

Designed for hospitality management majors and as elective credit for other business majors. Provides a basic understanding of the lodging and food service industry by tracing the industry's growth and development. Analyzes management's functions and responsibilities in such areas as administration, organization, communications, accounting, marketing, and human relations. Examines industry opportunities and future trends. Includes lecture, field trips, guest speakers, film, and tapes. Completers should have a knowledge of career opportunities and basic hospitality management principles.

HM 1110

Food Production Principles

3:3:1 F, Sp

Designed for hospitality management majors and as elective credit for other business majors. Explains the techniques and procedures of quality and quantity food production. Studies the selection and preparation of major food products. Provides an extensive set of basic and complex recipes for practice. Includes lectures, lab, visits of guest chefs, and field trips. Completers should be prepared to enter the working field as a prep cook.

HM 1130
Hotel Operations I
3:3:0 **F, Sp**
 Designed for hospitality management majors and as elective credit for other business majors. Presents a systematic approach to front office procedures by detailing the flow of business through a hotel beginning with the reservation process and ending with check-out settlement. Examines various elements of effective front office management, paying particular attention to planning and evaluating front office operation and to personnel management. Front office procedures and management are placed within the context of the overall operation of a hotel. Includes role play and computer simulations. Completers should be competent to be a beginning front desk clerk.

HM 1180
Food and Beverage Management
3:3:0 **F, Sp**
 Designed for hospitality management majors and as elective credit for other business majors. Studies management principles of menu planning, purchasing, storage, food and beverage production, service, and sanitation. Includes lecture, case studies, guest speakers, field trip and project. Completers should understand the basic structure of a hospitality unit and how management principles relate to a restaurant.

HM 281R
Cooperative Work Experience
2 to 9:1:5 to 40 **Su, F, Sp**
 • Prerequisite(s): Approval of School of Business Career and Corporate Manager
 Provides opportunities to apply classroom theory on the job. Students work as paid employees in a job that relates to their careers while enrolled at the College. Credit is determined by the number of hours a student works during the semester. Completers meet individually set goals. A total of six credits may be applied toward graduation with a diploma or AAS degree and three credits toward Certificate programs.

HM 2890
Industrial Work Experience
1 to 8:0:5 to 40 **Su, F, Sp**
 Designed for hospitality management majors as elective credit. Provides practical work experience in an actual restaurant, applying management theory in carrying out duties assigned by the manager/owner.

HM 296R
Hospitality Management Seminar
1 to 3:1 to 3:0 **On Sufficient Demand**
 • Prerequisite(s): Instructor/Department Chair Approval
 Provides short courses, workshops, and special programs in hospitality management or culinary arts topics. Repeatable for up to three credits.

HM 297R
Independent Study
1 to 3:1 to 3:0 **On Sufficient Demand**
 • Prerequisite(s): Department Chair Approval
 Offers independent study as directed in reading, in individual projects, etc., in the area of hospitality management or culinary arts at the discretion and approval of the department chair. May be repeated for up to 3 credits.

HM 3020
Hospitality Managerial Accounting
4:4:0 **F**
 • Prerequisite(s): ACC 2010
 Designed for hospitality management majors and as elective credit for other business majors. Covers the principles and procedures involved in an effective food and beverage control system, including standards determination, the operating budget, income and cost control, menu pricing, and computer applications. Methods include lecture and computer simulation. Completers should have a basic understanding of control functions within a hospitality unit and be familiar with computer control systems.

HM 3050
Country Club Management
3:3:0 **On Sufficient Demand**
 Provides a basic understanding of country club management with golf operations. Analyzes management's functions and responsibilities in such areas as administration, organization, communications, accounting, marketing, and human relations. Examines industry opportunities and future trends. Includes lectures, field trips, guest speakers, films, and tapes. Completers should have knowledge of career opportunities and basic hospitality management principles.

HM 3150
Hospitality Finance
3:3:0 **Sp**
 • Prerequisite(s): HM 3020
 Presents the general conceptual framework for understanding and applying techniques of value creation for a hospitality firm. Includes risk and value, timing and value of cash flows, valuation and required rates of return, capital expenditure analysis, project valuation criteria, capital structure management, and financial markets. Introduces financial topics and practices application techniques. Includes lecture, demonstration, case studies, and guest speakers.

HM 3200 (Cross-listed with: MGMT 3200)
Global Tourism
3:3:0 **F**
 • Prerequisite(s): MGMT 2200 or ENGL 2010 or ENGL 2020
 Studies the history and future of tourism, the impacts (environment, culture, economy) of tourism, and tourist behavior. Includes lectures, case studies, field trips, and guest speakers. Completers should

be sophisticated travelers and understand the nature of the world's largest industry and its impacts on society and national economies.

HM 3210 (Cross-listed with: MGMT 3210)
Convention and Events Management
3:3:0 **F**
 • Prerequisite(s): ENGL 2010 or ENGL 2020
 Analyzes the meeting, convention, and events industry. Covers the various disciplines of planning including site selection, organizing, budgeting, catering, entertainment, and promotion. Introduces career opportunities through guest speakers who are industry professionals.

HM 3390
Hotel Operations II
3:3:0 **F**
 • Prerequisite(s): HM 1130
 Overviews fundamentals of housekeeping management. Describes the management functions, tools, and practices required in today's lodging and institutional housekeeping departments. Provides students with information they need to successfully manage a physical plant and work effectively with engineering and maintenance. Includes lecture, role play, site visits, film, and tapes. Completers should have a basic understanding of housekeeping and facility management.

HM 3640
Food and Beverage Controls
3:3:0 **F, Sp**
 • Prerequisite(s): ACC 2010
 Designed for hospitality management majors and as elective credit for other business majors. Covers the principles and procedures involved in an effective food and beverage control system, including standards determination, the operating budget, income and cost control, menu pricing, and computer applications. Includes lecture and computer simulation. Completers should have a basic understanding of control functions within a hospitality unit and be familiar with computer control systems.

HM 3710
Marketing of Hospitality Services
3:3:0 **Sp**
 • Prerequisite(s): MGMT 2200
 For hospitality management majors and as elective credit for other business majors. Provides basic knowledge and practical experience which will enable students to develop strategic marketing plans for hotel/motel properties. Focuses on practical sales techniques, proven approaches to selling to targeted markets, and advertising's role in sales. Includes lecture, role play, case studies, simulations and projects. Completers should be able to develop a marketing study of hospitality unit and understand marketing and sales techniques.

Course Descriptions

HM 4550

Hospitality Industry Management

3:3:0

Sp

• Prerequisite(s): HM 3710 and Matriculation into Business Management Bachelor's Degree Program or Hospitality Management Bachelor's Degree Program

Examines delivery of the organization's product or service. Includes investigative and production planning, scheduling of operations, allocation of resources, manpower and equipment decisions, inventory control, production planning, and quality.

HM 4750

Etiquette for Golf and Business

1:1:1

On Sufficient Demand

Examines the development of etiquette skills in dealing with situations in business, dining, and golf. Includes lectures and participation in a luncheon, a formal dinner, a reception, and two rounds of golf. Completers should have a better knowledge of the importance of proper business etiquette.

HM 481R

Cooperative Work Experience

2 to 8:0:10 to 40

Su, F, Sp

• Prerequisite(s): Approval of School of Business Career and Corporate Manager

For Bachelor of Science Degree students in Business Management or Hospitality Management. Provides opportunities to apply classroom theory on the job. Students work as employees in a job that relates to their careers while enrolled at the College. Credit is determined by the number of hours a student works during the semester. Completers meet individually set goals. Three credits may be applied toward a Bachelor of Science degree in Business Management; six credits may be applied to the Hospitality Management degree. Course will be graded credit or no-credit.

HM 482R

Internship

2 to 8:0:10 to 40

Su, F, Sp

• Prerequisite(s): Approval of School of Business Career and Corporate Manager

For students working towards a Bachelor of Science Degree in Hospitality Management and the Business Management degree with the Hospitality emphasis. Provides a transition from school to work where learned theory is applied to actual practice through a meaningful on-the-job, non-paid experience commensurate with upper-division classroom instruction. Six hours of Internship work experience will be required toward graduation in the Hospitality Management emphasis.

HM 496R

Hospitality Management Seminar

1 to 3:1 to 3:0

On Sufficient Demand

• Prerequisite(s): Instructor/Department Chair Approval

Provides short courses, workshops, and special programs in hospitality

management. Repeatable for up to three credits.

HM 497R

Independent Study

1 to 3:1 to 3:0

On Sufficient Demand

• Prerequisite(s): Department Chair Approval

For bachelor's degree students and other interested persons. Offers independent study as directed in reading, in individual projects, etc., in the area of hospitality management at the discretion and approval of the department chair.

HONR—HONORS

HONR 100A

Fall Honors Colloquium

0.5 to 3:0.5 to 3:1

F

• Prerequisite(s): Current enrollment in Honors program

For Honors students. Includes cohort-building events and projects that introduce students to honors education and increase their commitment to Honors, UVSC, and their communities. Activities may include guest speakers, community and campus service and leadership projects, field trips, films, and discussions.

HONR 100B

Spring Honors Colloquium

0.5 to 3:0.5 to 3:1

Sp

• Prerequisite(s): Current enrollment in Honors program

For Honors students. Includes cohort-building events and projects that introduce students to honors education and increase their commitment to Honors, UVSC, and their communities. Activities may include guest speakers, community and campus service and leadership projects, field trips, films, and discussions.

HONR 2000

Ancient Legacies

3:3:0

Su, F, Sp

• Prerequisite(s): current enrollment in Utah Valley State College Honors program or permission of the instructor

Provides honors students with the opportunity to study an extensive period of human history from an interdisciplinary perspective. Examines Ancient, Medieval, and early Renaissance thought and culture through selected works written between 1000 B.C.E. and 1500 C.E. Focus of the class determined by instructor but must include at least one text composed during each of the three periods, and at least one non-Western text. Draws from disciplines including, but not limited to, literature, science, history, philosophy, and religion. Emphasizes close study of primary texts. Develops strong critical thinking, writing and rhetorical skills.

HONR 2100

Modern Legacies

3:3:0

Su, F, Sp

• Prerequisite(s): Current enrollment in Honors program or permission of the instructor

Provides honors students with the opportunity to study an extensive period of human history from an interdisciplinary perspective. Examines Modern and Contemporary thought and culture through selected works written between 1500 C.E. and the present. Focus of the class determined by instructor, but will include at least one text that adds diversity (for instance, in ethnicity, class, or gender) to the cultural texts of the course. Draws from disciplines including but not limited to literature, science, history, philosophy, and religion. Emphasizes close study of primary texts. Develops strong critical thinking, writing and rhetorical skills.

HONR 300R

Honors Interdisciplinary Seminar

1 to 4:1 to 4:0 to 3

Su, F, Sp

• Prerequisite(s): ENGL 101H and current enrollment in UVSC Honors Program or instructor approval.

Approaches varied topics from an interdisciplinary perspective. Varies by semester. Specific content determined by faculty. Often team-taught. Consists of rigorous analysis and synthesis of innovative, current or special topics. Involves intensive discussion, reading, writing. May include lab or performance requirement. Topics may be drawn from any academic discipline including but not limited to business, technology and computing, education, fine and performing arts, physical and biological sciences, health science, humanities, and social sciences. May be repeated for a maximum of 9 credits toward graduation; however, only 3 credits may be applied to honors program requirements.

HUM—HUMANITIES

HUM 1010**

HH

Humanities Through the Arts

3:3:0

Su, F, Sp; DE

Studies the mediums, elements, organization of the various art forms: literature, music, visual arts etc. as part of critical approaches for greater understanding and enjoyment. Draws on other disciplines such as history, philosophy, religion, and the social sciences for context. Critically examines how artworks deal with problems humans faced in the past and what possible strategies they suggest for solving problems facing society today.

HUM 101H

HH

Humanities Through the Arts

3:3:0

F, Sp

Studies the mediums, elements, organization of the various art forms: