



Segment One - General Education Requirements

30 Credit Hours - Each course is 6 credit hours

The general education requirements provide a broad foundation in the basic academic disciplines and offer students the opportunity to explore the breadth of the liberal arts and sciences. The following courses offered by Madison University meet the general education requirements for undergraduate students:

Course Number	Course Title
BIOL – EEC101	Biology
ENGL – EEC 101	English Composition I
HIS – EEC 101	Introduction to American History
MATH – EEC 101	Basic Principle of Mathematics
MATH – EEC 102	Introduction to Business Mathematics

Segment Two - Concentration Requirements

30 Credit Hours - Each course is 6 credit hours

BADM 30101 Introduction to Business	
An overview to contemporary business in America today. A study of business and society, including forms of business organization and ownership, management problems and operation of commerce and industry in today's world.	
Textbook: Introduction to Business, 4th edition	
ISBN#: 0-53-869146-8	
HRT 30101 Introduction to HRT	
Provides a comprehensive study on the structure of hotel management, including staffing, reservations system, customer service and public relations.	
Textbook: Hotel, Motel Management and Operation	
ISBN#: 0-13-095795-X	
HRT 30102 Introduction to Tourism	
This course provides techniques in a realistic environment for learning the basics of customer relations and the sales transaction process in the travel industry.	
Textbook: Viewpoint: An Introduction to Travel, Tourism, and Hospitality, 3rd edition	
ISBN#: 0-13-021417-5	
HRT 30201 HRT Marketing	
This course offers an introduction to tourism, featuring the environment for tourism, modes of travel, tourism and economic/social planning, and tourism policy formulations and regulations.	
Textbook: Hospitality and Travel Marketing, 2nd edition	
ISBN#: 0-8273-6620-5	
HRT 30301 Food and Beverage Control	
This course will cover all aspects of hotel management and will include topics on: organization for management; fundamentals of control; economics of the food and beverage industry; profit planning; break even analysis; payroll cost control; food costs formulas; the menu; menu pricing; food purchasing control; food receiving control; food storeroom control; food production control; sales and cash control; sales analysis; beverage and bar control; bar cost formulas; problems of bar operation and the law; and computers.	
Textbook: Basic Food and Beverage Cost Control, 2nd edition	
ISBN#: 0-471-35515-1	