

## Master of Science in Foodservice and Hospitality Management and Administrative Dietetics

Graduates of the M.S. program are prepared for managerial careers in the fields of hospitality management and/or dietetics or for further graduate study. Underlying this educational experience is the department's expectation that students will be committed to self-direction, self-evaluation, and professional development and display the highest standards of personal and professional ethics. Graduates of the M.S. program will demonstrate the following student learning outcomes:

Program Student Learning Outcomes	HMD 890 HMD 895 HMD 664 or 805 and other industry-related courses	HMD 810 and other research design and statistics courses	HMD 885 Graduate seminar	Other Program Courses	Thesis and Final Defense for Students in Thesis Option	Final Comprehensive Exam and Orals for Students in Non-Thesis Option
<b>KNOWLEDGE OF THE INDUSTRY</b> Students will articulate current issues affecting the hospitality and dietetics industries.	X		X		A	A
<b>MANAGEMENT CONCEPTS</b> Students will demonstrate the ability to apply management concepts to hospitality/dietetics operational issues.	X			X	A	A
<b>RESEARCH</b> Students will demonstrate the ability to design and implement a research project from inception of the idea to communication of the results.	X	X	X		A	A
<b>University Student Learning Outcomes</b>						
<b>Knowledge</b>	<b>Program Student Learning Outcomes are consistent with and fulfill the requirements for achieving the University Student Learning Outcomes.</b>					
<b>Skills</b>						
<b>Attitudes and Professional Conduct</b>						

An "X" represents courses or experiences in which students have the opportunity to learn the outcome.

An "A" represents courses or experiences in which student performance is used for program level assessment of the outcome.

HMD 664 Lodging Management Theory  
 HMD 805 Food Production Management  
 HMD 810 Research Techniques for Foodservice and Hospitality Management  
 HMD 885 Seminar in Foodservice and Hospitality Management

HMD 890 Administration of Foodservice and Hospitality Organizations  
 HMD 895 Financial Management and Cost Controls for the Hospitality Industry