HON 352. Service II. 3 credits.
This Honors Seminar offers a variety of individualized and/or small group experiential learning opportunities in association with the Service Area of Emphasis. Prerequisite: HON 351.

HON 353. Service III. 1-3 credits.
This practicum course offers an intense independent study opportunity for students to work one-on-one, or in small groups, with faculty mentors on a project of their design. The specifics of these offerings will be designed by faculty mentors and the Area of Emphasis Honors student(s). Objectives, goals, and deliverables should be an extension and follow-up to activities associated with an experiential Areas of Emphasis course. Prerequisite: HON 351 and HON 352.

HON 361. Creativity I. 3 credits.
The course explores basic concepts of creativity across the disciplines and cultures. Course content includes the study and analysis of creative expression, the application of theories and conceptual frameworks, and the various modes of creative cognition.

HON 362. Creativity II. 3 credits.
This Honors Seminar offers a variety of individualized and/or small group experiential learning opportunities in association with the Creativity Area of Emphasis. Prerequisite: HON 361.

HON 363. Creativity III. 1-3 credits.
This practicum course offers an intense independent study opportunity for students to work one-on-one or in small groups with faculty mentors on a project of their design. The specifics of these offerings will be designed by faculty mentors and the Area of Emphasis Honors student(s). Objectives, goals and deliverables should be an extension and follow-up to activities associated with an experiential Areas of Emphasis course. Prerequisites: HON 361 and HON 362.

HON 369 A, B, C. Honors Senior Project. 1, 3 or 2 credits.
This is a three semester course, offered as parts A, B and C for one, three, and two credits per semester, respectively. Enrollment is restricted to those honors students (Track I, II or III) whose senior projects are not discipline specific. This could include certain collaborative projects or experiential-based projects. Prerequisite: Permission of the Honors Program Director.

**Hospitality Management**

**School of Hospitality, Sport and Recreation Management**

HM/SRM 201. Foundations of Hospitality, Sport and Recreation Management. 3 credits.
An introduction to the basis for the professions that make up the School of Hospitality, Sport and Recreation Management. A focus on these professions in governmental, voluntary, private and commercial settings is incorporated. Finally both the economical significance and the professional preparation for success in the industry is both introduced and practiced. Prerequisite: HM or SRM major or permission of director.

HM/SRM 202. Foundations of Leadership in Hospitality, Sport and Recreation Management. 3 credits.
An introduction to leadership in the Hospitality, Sport and Recreation Management (HSRM) industry. The primary focus will be leadership theory, skill application with a focus on personal awareness. Prerequisite: HM or SRM major or permission of director.

HM/SRM 203. Foundations of Ethics and Law in Hospitality, Sport and Recreation Management. 3 credits.
An introduction to ethics and law within the Sport, Hospitality and Recreation (SHRM) industry. The ethical portion introduces students to select theories of ethics, ethical issues and an ethical decision making model, and the legal portion introduces students to basic legal terminology and concepts while concentrating on negligence and employment issues. Prerequisite: HM or SRM major or permission of director.

HM 211. Overview of Hospitality and Tourism Management. 3 credits.
Exposes students to the areas of lodging, food and beverage, tourism and entertainment management, special events and meeting planning, and club and resort management. Emphasis is on hospitality industry scope, organization and economic impact; includes familiarization with industry terminology and individual and business contributors to the field of hospitality and tourism management. Prerequisite: HM major or permission of director.

HM 212. Hospitality Prowess. 3 credits.
An applied hospitality course consisting of experiential exercises followed by class discussion along with actual work experience as an employee within the hospitality field. Role playing and cases are used as learning activities where the instructor acts as a facilitator to learning. Debriefing is used extensively as a way of creating essential theory. Students must successfully complete ServSafe Food Protection Manager Certification. Lab Fee for ServSafe. Prerequisite: HM major or permission of director.

HM 298. Special Studies in Hospitality Management. 3 credits.
A special studies course designed to explore areas of current topical concern in the lodging, food and beverage, travel and tourism, and entertainment industries. Course content will vary. Prerequisite: HM major or permission of director.

HM 310. Internship. 0 credit.
Required 600 hours of approved hospitality and tourism work experience. Prerequisite: No Credit only. All work sites must be approved. Prerequisites: HM 201, HM 202, HM 203, HM 211 and HM 212. Corequisite: HM 311.

HM 311. Hotel Operations and Hospitality Technology. 3 credits.
An in-depth look at a full service hotel through the eyes of a general manager. The course will focus on operations, engineering, housekeeping, uniformed services, front office, reservations and revenue management. Different hospitality technology platforms and software programs will be used to expose students to hospitality technology. Prerequisite: Junior standing, HM major or permission of director. Corequisite: HM 310.

HM 350. Culinary Arts and Catering Operations. 3 credits.
An application of basic food preparations for the hospitality industry. Focus is on preparing students to understand gastronomy and communicate with chefs. Emphasis will be placed on learning about the delicate balance between the food preparation and food service. The course will be applied to classroom settings. Lab fee applies. Uniform required. Prerequisites: HM 310 and ServSafe certified or equivalent or permission of director. Corequisites: Junior status and HM 351.

HM 351. Cost Control and Budgeting. 3 credits.
Introduction to cost control, budgeting and financial analysis as it relates to the hospitality industry. Students work as a team to create a detailed business plan. Prerequisites: HM 310 and ServSafe certified or equivalent or permission of director. Corequisites: HM 350.

HM 361. Italian Culture and Wine. 3 credits.
An introduction to the fundamentals of wine making, wine tasting and glossary of terms provide a framework for visual, olfactory and gustative analysis. The historical value of wine, together with its cultural, economic and social meaning in Italy, are explored. Course taught in Florence, Italy. Lab fee applies. Prerequisite: Student must be enrolled in JMU in Florence Program. Lab Fee for ServSafe.

HM 362. Italian Gastronomy. 3 credits.
This course is designed to teach students the applied approach to match wine and food from different parts of the world with matching flavors, textures and components present in food and wine in complementing strategies. Emphasis will be placed on menu planning, cooking methods and tasting wines with food in a formal dining room. Course offered in Florence, Italy. Lab fee applies. Prerequisite: Student must be enrolled in JMU in Florence Program.

HM 363. Italian Culinary Arts. 3 credits.
An application of traditional and innovative Italian and European dishes are contrasted for flavors, colors and nutritive values giving participants the opportunity to see and taste the evolution of Italian cuisine and the ability to practice techniques for recipe development. Course taught in Florence, Italy. Prerequisite: Student must be enrolled in JMU in Florence Program.

HM 402. Supervisory Hospitality Internship. 3 credits.
Required 400 hours of approved hospitality supervisory experience. CR/ NC only. All work sites must be pre-approved. Prerequisite: HM 310, HM 311 and junior status.

HM 411. Hospitality Law. 3 credits.
The course focuses on the application of the law to the hospitality industry including rights and obligations of guests and lodging, food service, club, event management and association operators. The identification of potential legal problems and formulation of preventive measures to limit/prevent liability are emphasized. Prerequisites: HM 402. Corequisites: HM 440, HM 441 and HM 442.

HM 412. Club and Resort Management. 3 credits.
An application of business concepts to the private equity club and full service resort industry. Industry cases are used to facilitate discussion of similarities and differences among private equity clubs, full service resorts and other hospitality businesses in the areas of culture, asset management and operations. Prerequisite: HM 402 or permission of director. Corequisites: HM 440, HM 441 and HM 442.

HM 413. Special Events and Meeting Management. 3 credits.
Course designed to explore conferences, conventions, expositions, meetings and special events as they relate to the responsibilities of a planner, selection criteria for host venues, legal and ethical issues, negotiating process, program design, budgeting, contracts, marketing, logistics and evaluation. Prerequisite: HM 402 or permission of director. Corequisites: HM 440, HM 441 and HM 442.

http://www.jmu.edu/catalog/14
HM 414. Beverage Management and Marketing. 3 credits. The course is designed to enhance knowledge in the identification and evaluation of beverages typically served in hospitality establishments. Special attention is given to the basics of alcohol service, including tacky marketing and trends and current issues facing the industry, and service ethics. Prerequisite: Must be 21 years of age or older and declared HM major, and HM 402. Corequisites: HM 440, HM 441 and HM 442.

HM 415. Entertainment Management. 3 credits. A senior capstone course designed to expose students to strategic issues concerning the entertainment industry. Course content will vary. Lab fee applies. Prerequisite: HM 402 or permission of director. Corequisites: HM 440, HM 441 and HM 442.

HM 419. Napa and Sonoma Wine and Culture. 3 credits. Napa and Sonoma are the premier wine growing regions in the United States. The wines influence wines across the US and around the world. The ability to impressively learn about the wine, food, and culture that influence the region can only be fully accomplished by visiting. Students are able to visit wineries and speak with owners, visit growers and speak with the farmers, visit nurseries and discuss varietals. Prerequisite: HM major, 21 years old first day of class and permission of director.

HM 421. Hospitality Ethics. 3 credits. Ethical issues and actions that have occurred, or are currently occurring, in the hospitality industry and examine them from multiple perspectives. Examining recent scandals, real-world scenarios, news stories, and common ethical dilemmas will enable a student to recognize an ethical dilemma, understand the components of the dilemma, and make an ethical decision. Prerequisite: HM junior status and HM 310 or permission of director.

HM 422. Hospitality Human Resources Management. 3 credits. Identification and exploration of the information needs of the Hospitality manager in making policy and personnel decisions. Different philosophical and processes for locating, attracting, hiring and training a qualified staff are examined. Emphasis is placed on the work environment within the service industry. Employment law will be emphasized as a part of the course. Prerequisite: Junior status, HM 310 and HM 311, or permission of director.

HM 440. Hospitality Leadership. 3 credits. Management teams are required to produce an enjoyable evening composed of quality food and entertainment while staying within budget. Students complete a financial and operational analysis upon completion of their themed event. Senior assessment may also occur. Prerequisite: HM 350, HM 351 and HM 402. Corequisite: HM 441 and HM 442.

HM 441. Hospitality Financial Management. 3 credits. An examination of common financial statements used by hospitality managers to make decisions regarding budgets and investment. Corporate financial models within the hospitality industry are explored, such as franchising, ownership and REITs. Appropriate software is used in the class. Prerequisite: HM 350, HM 351 and HM 402. Corequisite: HM 440 and HM 442.

HM 442. Hospitality Seminar. 3 credits. A senior capstone course designed to assist in transitioning from being a university student to holding a leadership role within the hospitality industry. The interactive course draws upon the umbrella curricular goals of the hospitality management program in communication, ethics, finance and leadership. Senior assessment may also occur. Prerequisite: HM 350, HM 351 and HM 402. Corequisite: HM 440 and HM 441.

HM 490. Special Studies in Hospitality and Tourism Management. 3 credits. Designed to give capable students in hospitality and tourism management an opportunity to complete independent study under faculty supervision. Prerequisite: Permission of director.

HM 498. Special Topics in Hospitality and Tourism Management. 3 credits. This course is designed to allow explorations of areas of current topical concern, or to exploit special situations. Course content will vary. For current course content consult your adviser. Prerequisite: Permission of director.

HM 499. Honors. 6 credits. Year course. See catalog section "Graduation with Honors." Prerequisite: Permission of the instructor or director.

Human Resource Development

College of Education

HRD 100. Human Resource Development Leadership Laboratory. 2 credits. Hands-on practicum of leadership strategies and techniques designed to give each student a better appreciation for the dynamics of leadership in intimate, physically challenging and stressful environments, both indoors and out. Students operate in teams which are formed and reorganized on a continuous basis, surrounded by peer at several levels of leadership experience and training. Collaborative learning is enhanced when students apply what they learn in class by describing relevant lessons learned though experiences outside the classroom. The focus of this course is to provide students with the opportunity to lead and follow in an observed setting and receive constant feedback and mentoring on their demonstrated leadership skills. Students learn through leading as well as through a critical reflection, inquiry, dialogue and group interaction. Everyone is responsible for contributing to the learning process.

HRD 101. Introduction to Leadership. 1 credit. An introduction to: various leadership styles and their effect on organizations; insights into the leader's roles and responsibilities within the context of the organization; character and values based leadership; basic leadership actions; the importance of self-improvement in the areas of time management, health and fitness, goal setting, academic accomplishment and communication; group dynamics; and the development of interpersonal skills. Corequisite: HRD 100.

HRD 145. Leadership in a Diverse World. 3 credits. This leadership course, focusing on diversity, examines leading, leadership and change while encouraging practical application. Students conduct research on leadership in a diverse world, explore change leadership from multiple perspectives and examine leadership in everyday settings, particularly daily leader and follower interaction. Self-assessment of diversity and leadership assumptions, models, context and themes are addressed.

HRD 201. Leadership Styles Theory and Application. 2 credits. Explores the dimensions of creative and innovative leadership strategies and styles by examining team dynamics and two historical leadership theories that form the basis of the leadership framework (train and behavior theories). Students practice aspects of personal motivation and team building in the context of planning, executing and assessing team exercises and participating in leadership labs. Focus is on continued development of the knowledge of leadership values and attributes through understanding of institutional structures, duties and responsibilities of organizational/institutional leaders, and leadership in small organizations. Case studies provide tangible context for learning leadership skills, values, actions and attributes as they apply to a contemporary setting. Prerequisites: HRD 100, HRD 101. Corequisite: HRD 202.

HRD 202. Developing Leader Skills. 2 credits. Examines the challenges of leading teams in a complex contemporary operating environment. This course highlights dimensions of leadership actions as well as developing an understanding of the process to develop plans and orders for others to execute. Continued study of the theoretical basis of the leadership framework explores the dynamics of adaptive leadership in the context of historical settings.

Humanitarian Affairs

Cross Disciplinary Studies

HUMN 201. Introduction to Humanitarian Affairs. 3 credits. A geographical overview of poverty, armed conflict, hunger, disease, and natural disasters and how they can lead to humanitarian crises. It includes a study of human rights along with a look at international efforts to address, and international organizations that deal with, humanitarian crises.

HUMN/GEOG 301. Introduction to Natural Disasters Response. 3 credits. Designed to give students an overview of the various types of natural disasters; a look at the world regions that are most vulnerable to each type of disaster; and a preview of disaster planning, management, relief and response as related to natural disasters.

HUMN /GEOG 360. GIS for Humanitarian Assistance. 3 credits. In responding to humanitarian crises, governments and aid organizations must deploy aid workers, deliver essential services, set up temporary settlements, and distribute items such as water and food that are needed for survival. Spatial analysis and maps are critical to the success of these efforts. In this course, students learn the basics of Geographic Information Systems (GIS) for humanitarian assistance and learn how relief organizations use GIS in their work. HUMN 490. Humanitarian Affairs Field Experience. 3 credits. The HUMN 490 course offers students an opportunity to gain experience and practical skills, preferably in an "international setting," either in the U.S. or abroad, and to apply knowledge and skills acquired through the Humanitarian Affairs program. This course must be completed in a setting approved by the student's adviser and the humanitarian affairs minor committee. Prerequisites: HUMN 201 and junior status.

http://www.jmu.edu/catalog/14