HON 200. Special Topics in Honors. 1-3 credits.
Unique, interdisciplinary courses designed specifically for the Honors Program. These courses explore a range of complex topics that deal with contemporary issues in society, multicultural and comparative studies, and advanced applications in business and the natural and social sciences. Seminars are designed to be flexible small classes that may reflect unique, sometimes experimental, styles of teaching. Prerequisite: Enrollment in Track I or Track II of the Honors Scholars program.

HON 300. Advanced Special Topics in Honors. 1-3 credits.
Unique, interdisciplinary courses designed specifically for the Honors Program. These courses explore a range of complex topics that deal with contemporary issues in society, multicultural and comparative studies, and advanced applications in business and the natural and social sciences. Seminars are designed to be flexible small classes that may reflect unique, sometimes experimental, styles of teaching. HON 300 seminars are not recommended for first year students. Prerequisite: Enrollment in Track I or Track II of the Honors Scholars program.

HON 321. Leadership I. 3 credits.
This Honors Seminar is the first course within the Leadership Area of Emphasis. Students will be introduced to the meaning, study and practice of leadership through the examination and evaluation of leadership styles and behavior. Students will analyze the way in which leadership principles and practices have been and can be applied to their lives. Through this study, students will develop their own personal leadership potential. Prerequisite: Enrollment in Track I or Track II of the Honors Scholars program.

HON 322. Leadership II. 3 credits.
This Honors Seminar offers a variety of individualized and/or small group experiential learning opportunities in association with the Leadership Area of Emphasis. Prerequisite: HON 321.

HON 323. Leadership 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 321 and HON 322.

HON 331. Global Studies I. 3 credits.
This Honors Seminar is the first course within the Global Studies Area of Emphasis. We will examine how people study and perceive similarities, differences and interdependencies among human societies through the exploration of social sciences, arts, humanities, health, education, environmental and developmental studies. Course components will promote global citizenship through discussion, the introduction of new concepts and critical thinking related to current issues and case studies. Prerequisite: Enrollment in Track I or Track II of the Honors Scholars program.

HON 332. Global Studies II. 3 credits.
This Honors Seminar offers a variety of individualized and/or small group experiential learning opportunities in association with the Global Studies Area of Emphasis. Prerequisite: HON 331.

HON 333. Global Studies III. 1-3 credits.
This practicum course offers an intense independent study opportunity for students to work on 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 331 and HON 332.

HON 341. Scientific Research I. 3 credits.
This Honors Seminar is the first in the Research Area of Emphasis series. The course is designed as an introduction to the nature of scientific inquiry and what it means to be a research scientist and effective communicator. Course objectives will be met through the collective investigation of a “big” problem and the professional communication of the resulting findings. In doing so, students will gain scientific literacy skills to support future research efforts. Prerequisite: HON 341.

HON 342. Scientific Research II. 3 credits.
This Honors Seminar offers a variety of individualized and/or small group experiential learning opportunities in association with the Research Area of Emphasis. Prerequisite: HON 341.

HON 343. Scientific Research III. 1-3 credits.
Practicum courses offer 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 341 and HON 342.

HON 351. Service I. 3 credits.
This Honors Seminar is the first course within the Service Area of Emphasis. Engaged citizens make differences in the quality of life in local, national and global communities. Upon studying a wide spectrum of contemporary issues, engaged citizens take action. This seminar provides opportunities for students to combine their intellectual pursuits with civic engagement and discourse, thereby empowering them to become engaged participants in tomorrow's global society. Prerequisite: Enrollment in Track I or Track II of the Honors Scholars program.

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. Prerequisites: 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. Prerequisite: Enrollment in Track I or Track II of the Honors Scholars program.

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 499 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 experientially based projects. Prerequisite: Permission of the Honors Program Director.

Hospitality Management
HM/SMR 201. Foundations of Hospitality, Sport and Recreation Management. 3 credits.
An introduction to the careers 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. Both the economical significance and the professional preparation for success in the industry is both introduced and practiced. Prerequisite: HM or SMR major or permission of director.

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

HM/SMR 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 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 SMR 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. Practical Work Experience. 0 credit.
Required 600 hours of approved hospitality and tourism work experience. Credit/no credit only. All work sites must be approved. Prerequisites: Minimum of 45 credit hours complete, HM 201, HM 202, HM 203, HM 211 and HM 212. Corequisite: HM 312.

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. Prerequisites: Minimum of 45 credit hours complete, HM 201, HM 202, HM 203, HM 211 and HM 212.

HM 312. Culinary Arts and Menu Management. 3 credits.
An application of basic food preparation and menu development. Focus is on preparing students to understand gastronomy and communicate with culinary professionals. This course includes development of effective menus, plate presentation, preparation methods, flavor development and food service trends. Lab fee applies. Uniform required. Prerequisites: Minimum of 45 credit hours complete, HM 201, HM 202, HM 203, HM 211 and HM 212, and ServSafe certified or equivalent or permission of director. Corequisite: HM 310.

HM 316. Country Club 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 business in the areas of culture, asset management and operations. Prerequisites: Minimum of 45 credit hours complete, HM 201, HM 202, HM 203, HM 211 and HM 212.

HM 317. Introduction to Event 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. Practical hands-on experience through projects may occur. Prerequisite: HM 310 and HM 312.

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: Minimum of 45 credit hours complete, HM 201, HM 202, HM 203, HM 211 and HM 212.

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.

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 using 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 312 and a minimum of 72 credit hours earned.

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 or permission of director.

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 alcoholic and non-alcoholic beverages with regard to price/quality relationships; channels of distribution and marketing; trends and current issues faced by the industry; and service ethics. Prerequisite: Must be 21 years of age or older and declared HM major, HM 402 or permission of director.

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.

HM 417. Advanced Event Management. 3 credits.
This course examines event planning and management within a project management framework. The course is designed to provide hands-on experience in event planning. Students are required to plan and execute an event from start to finish with instructor oversight. Students will demonstrate, by executing an event, the core competencies required of a successful event manager. Prerequisite: HM 317, HM 402 and permission of instructor or director.

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 402 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 philosophies 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: HM 402 or permission of director.

HM 440. Hospitality Leadership. 3 credits.
Manager 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 402 or permission of director.

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 402 or permission of director.

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 hospitality management, leadership in communication, ethics, finance and leadership. Senior assessment may also occur. Prerequisites: HM 311, HM 316, HM 317, HM 351 and HM 402.
Humanitarian Affairs

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 350. Special Topics in Humanitarian Affairs. 1-3 credits.
Focused, in-depth study of specific areas or subjects related to Humanitarian Affairs. Topics will provide background and skills important for humanitarian work. Can be repeated as course content changes. Prerequisite: Permission of the minor coordinator.

HUMN 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 advisor and the humanitarian affairs minor committee. Prerequisites: HUMN 201 and junior status.

Inclusive Early Childhood Education

IECE 300. Issues and Trends in Inclusive Early Childhood Education. 3 credits.
This course is designed to introduce students to the issues and trends in the education of all infants, toddlers and young children. It will provide the historical, philosophical, social and legal background for current practices in the field and will engage students in synthesizing and analyzing this information along with research that pertains to professional practice. Prerequisites: EXED 200, EDUC 300 and admission to teacher education pre-professional licensure program. Corequisites: IECE 301 and IECE 303.

IECE 301. Initial Field Experience in Inclusive Early Childhood Education. 1 credit.
This practicum supports IECE 300. Students will further their understanding of the issues and trends impacting young children and their families in our community and evaluate their own perspectives and skills as they pertain to working with young children and families from diverse backgrounds, with diverse abilities and in diverse settings. Prerequisite: Admission to teacher education pre-professional licensure program. Corequisites: IECE 300 and IECE 303.

IECE 303. Development of Young Children Birth Through Age 8. 3 credits.
This course provides students with an understanding of the development of infants, toddlers, and young children with and without exceptionalities. Students will observe, record, and interpret the behavior of the young child as a basis for adult intervention and guidance are developed. Corequisites: IECE 300 and IECE 301.

IECE 321. Intermediate Field Experience in Inclusive Early Childhood Education. 2 credits.
This first intermediate field experience provides candidates opportunities to use their knowledge of child development to observe and assess children and then to plan meaningful learning environments and experiences for those children. Corequisites: IECE 322 and IECE 324.

IECE 322. Teaching Young Children. 3 credits.
This course explores, analyzes, and evaluates curriculum and methodology related to the design and management of a nurturing, supportive, and challenging inclusive learning environment for children ages birth - 8 years. Emphasis is on the physical environment, design and selection of curricular components, the role of play in the curriculum, skills for professional development, and collaborative learning.