

# ACADEMIC PLAN

## Fall / 2025

PROGRAM : Univ. diploma  
DEGREE: Diploma  
CURRICULUM: Science in Hospitality Management  
COLLEGE: Tourism and Hotel Management

Faculty Core Requirements [14-14 Courses / 38 Cr.]	CLASSIFICATION	COURSE	COURSE NAME	COURSE Cr.	Minimum Grade	Required
	FACULTY CORE REQUIREMENTS [14 Course(s)/38Cr.]	ECO 205	Fundamentals of Economics	3.000	D	Y
		FBS 207	Oenology & Beverage Knowledge	3.000	D	Y
		FBS 215	Introduction to Food & Beverage Operations	3.000	D	Y
		FIN 380	Principles of finance	3.000	D	Y
		GHM 220	Internship in Food & Beverage	2.000	D	Y
		GHM 320	Internship in Rooms Division and Administration	2.000	D	Y
		HOM 201	Rooms Division Management / Opera	3.000	D	Y
		HOM 204	Introduction to Hospitality & Tourism	3.000	D	Y
		HOM 215	Financial Accounting for Hospitality	3.000	D	Y
		HOM 315	Managerial Accounting for Hospitality	3.000	D	Y
		HRM 216	Human Resources for Hospitality	3.000	D	Y
		HRM 421	Conflict Management	3.000	D	Y
		MKT 201	Marketing Principles for Hospitality & Tourism	3.000	D	Y
		TTM 201	Economics of Travel & Tourism	3.000	D	Y
General Education Requirements [8-8 Courses / 24 Cr.]	CLASSIFICATION	COURSE	COURSE NAME	COURSE Cr.	Minimum Grade	Required
	Business & Management [1 Course(s)/3Cr.]	ACT 215	Comptabilité pour les juristes	3.000	D	N
		BUS 230	Business and Labor Law	3.000	D	N
		FIN 204	Personal Financial Literacy	3.000	D	N
		MGT 205	Introduction to Management Principles	3.000	D	Y
		MGT 215	Principles of Entrepreneurship	3.000	D	N
		MGT 217	Digital Strategies for small Business	3.000	D	N
		MGT 223	Project Management for Engineers	3.000	D	N

General Education Requirements [8-8 Courses / 24 Cr.]	Business & Management [1 Course(s)/3Cr.]	MGT 225	Engineering Economics & Financial Management	3.000	D	N
	Health & Fitness [1 Course(s)/3Cr.]	BUS 345	Sports Management	3.000	D	N
		ENV 210	Health, Security and Environment	3.000	D	N
		HLT 201	Education à la Santé	3.000	D	N
		HLT 207	Environmental Health & Sustainable Development	3.000	D	N
		HLT 211	Research Health & Fitness	1.000	D	N
		HLT 215	Le corps. Approche pluridisciplinaire	3.000	D	N
		NTR 210	Food Safety & Nutrition	3.000	D	Y
		PED 200	Physical Education	3.000	D	N
	Language & Communication [4 Course(s)/12Cr.]	COM 206	Oral Communication	3.000	D	Y
		COM 215	Human Communication	3.000	D	Y
		COM 240	Invasion et nécessité des médias sociaux en tous domaines	3.000	D	N
		ENG 200	Writing Skills	3.000	D	Y
		GER 210	German Language I	3.000	D	N
		ITA 201	Langue italienne I	3.000	D	N
		SPA 210	Spanish Language I	3.000	D	N
	Social Sciences & Humanities [1 Course(s)/3Cr.]	BUS 240	Cultural Studies for Business	3.000	D	N
		BUS 347	Fighting Corruption	3.000	D	N
		ETH 210	Introduction to Ethics	3.000	D	N
		HIS 203	History of Arts	3.000	D	N
		HIS 217	The ancient history of Lebanon	3.000	D	N
		LAW 220	History of Law	3.000	D	N
		LAW 230	Law & Ethics for Engineers	3.000	D	N
		PFA 205	Music Appreciation	3.000	D	N
		PFA 245	Cinematic Geopolitics	3.000	D	N
		PHL 201	Introduction to Philosophy	3.000	D	N
		POL 201	Introduction aux Sciences Politiques	3.000	D	N

General Education Requirements [8-8 Courses / 24 Cr.]	Social Sciences & Humanities [1 Course (s)/3Cr.]	POL 210	The Geo-Politics of the Middle East	3.000	D	N
		POL 220	Histoire des Relations Internationales	3.000	D	N
		POL 230	Modern History of Lebanon	3.000	D	N
		POL 240	The Vision of Charles Malek in the Lebanese Cause	3.000	D	N
		POL 245	Identité et enjeux	3.000	D	N
		POL 250	Civic Engagement & Innovation	3.000	D	N
		POL 270	Principles of Human Rights	3.000	D	N
		PSY 201	Introduction to Psychology	3.000	D	N
		PSY 205	Positive Psychology	3.000	D	N
		SOC 205	Défis Culturels de la Société Libanaise	3.000	D	N
		SOC 210	Drugs and Society	3.000	D	N
		SOC 215	Leadership Perspectives	3.000	D	N
	Technology & Statistics [1 Course(s)/3Cr.]	CSC 200	Introduction to Computer & Software Tools	3.000	D	N
		CSC 210	Computer Information Systems for Hospitality	3.000	D	Y
		CSC 213	Introduction to Mobile Apps	3.000	D	N
		MIS 210	Computer Skills for Business	3.000	D	N
		STA 201	Applied Statistics	3.000	D	N
Major Core Requirements [9-8 Courses / 24 Cr.]	CLASSIFICATION	COURSE	COURSE NAME	COURSE Cr.	Minimum Grade	Required
	Major Core Requirements [8 Course(s)/24Cr.]	FBS 250	Banquets & Catering Management	3.000	D	N
		FBS 255	Food, Beverage & Labor Cost Control	3.000	D	N
		FBS 320	Restaurants Operations & Development	3.000	D	N
		HOL 280	E-Com & Social Media for Hospitality	3.000	D	N
		HOM 202	Food Technology & Knowledge	3.000	D	N
		HOM 205	Kitchen Operations Practical	3.000	D	N
		HOM 206	Service Operations Practical	3.000	D	N
		HOM 302	Rooms Division Operations / Laundry	3.000	D	N
		HOM 310	Understanding the Environment	3.000	D	N

Major Core Requirements [9-8 Courses / 24 Cr.]	Major Core Requirements [8 Course(s)/24Cr.]	HOM 433	International Law for Hospitality & Tourism	3.000	D	N
		HOM 460	Hotel & Restaurant Simulation	3.000	D	N
		HOM 499	Hospitality Strategic Management	3.000	D	N
		IEM 301	Events Management	3.000	D	N
		MGT 350	Leadership	3.000	D	N
		MGT 399	Research Project Management	3.000	D	N
Minor Core Requirements [4-4 Courses / 12 Cr.]	CLASSIFICATION	COURSE	COURSE NAME	COURSE Cr.	Minimum Grade	Required
	Minor Core Requirements [4 Course(s)/12Cr.]	COM 201	Acting & Speech	3.000	D	N
		FBS 200	Food Photography	3.000	D	N
		FBS 380	Protocol & Etiquette	3.000	D	N
		FBS 410	Food & Beverage Concept Development	3.000	D	N
		FBS 415	Food & Wine Tourism	3.000	D	N
		FBS 420	Kitchen Layout & Logistics	3.000	D	N
		FBS 470	Special Topics in Food & Beverage	3.000	D	N
		FIN 411	Advanced Finance	3.000	D	N
		HOL 301	Architecture & Interior Design for Hotel	3.000	D	N
		HOL 320	Hotel Asset Management	3.000	D	N
		HOL 401	Hotel preopening planning and development	3.000	D	N
		HOL 410	Market Research in Hospitality & Tourism Field	3.000	D	N
		HOL 430	Hospitality Facilities Management	3.000	D	N
		HOL 461	Advanced Yield Management	3.000	D	N
		HOL 470	Special Topics in Hotels	3.000	D	N
		HOL 485	Resort & Leisure Management	3.000	D	N
		HOL 499	Internship in Hotels/ Resorts	1.000	D	N
		HOM 300	Rooms Division: Yield Management	3.000	D	N
		HOM 432	Special Topics in Restaurants	3.000	D	N
		IEM 380	Protocol & etiquette in events Management	3.000	D	N

Minor Core Requirements [4-4 Courses / 12 Cr.]	Minor Core Requirements [4 Course(s)/12Cr.]	IEM 410	International issues in Events Management	3.000	D	N
		IEM 415	Creating Event Themes & Experiences	3.000	D	N
		IEM 420	Meetings & Conventions Facilities	3.000	D	N
		IEM 425	Wedding Planning & Organizing	3.000	D	N
		IEM 430	Managing Festivals & Special Events	3.000	D	N
		IEM 470	Special Topics in Events Management	3.000	D	N
		IEM 499	Internship in International Events Management	1.000	D	N
		MKT 230	Introduction to Public Relations	3.000	D	N
		MKT 425	Hospitality Sales & Marketing	3.000	D	N
		TTM 401	Airline Service & Operations Management	3.000	D	N
		TTM 410	Travel Distribution & Transport Systems	3.000	D	N
		TTM 415	Travel & Tourism Legislation	3.000	D	N
		TTM 440	Tourism and Sustainable Development	3.000	D	N
		TTM 445	Advanced Tourism Marketing	3.000	D	N
		TTM 450	Tourism Places and Spaces	3.000	D	N
		TTM 470	Special Topics in Travel & Tourism	3.000	D	N
		TTM 471	Cultural Awareness in Tourism	3.000	D	N
		TTM 475	Destination Management Companies	3.000	D	N
		TTM 499	Internship in Travel & Tourism	1.000	D	N