

### **OUR PROGRAM**

The hospitality management program is an internationally recognized program, committed to preparing the next generation of hospitality leaders for a successful career in industry or academia by delivering a transformational educational experience through experiential learning, professionalism, international experiences and strong partnerships with the hospitality industry. Within the program, students focus on all aspects of the industry including food and beverage management, lodging management, and meeting and event management.

We are the only program in Kansas accredited by the Accreditation Commission for Programs in Hospitality Administration, an accreditation held since 1994. The commission accredits programs across the world and accreditation ensures the program meets the rigorous standards developed by the commission.

This program is available on the Manhattan campus. A bachelor's degree completion program is available at K-State Olathe.

#### PROGRAM HIGHLIGHTS

Hands-on experience in food and beverage management, lodging management and meeting and event management • 900 hours of internship and work experience completed before graduation • State-of-the-art commercial foods lab • Industry-recognized certifications built into coursework • Study abroad trips with dedicated scholarships available • Business minor built into major coursework • Dedicated networking opportunities • Annual student-planned Travel and Dining Auction Fundraising event







# POTENTIAL CAREER SETTINGS

- Chain and Independent Hotels
- Chain and Independent Restaurants
- Event Venues
- · Convention and Visitors Bureaus
- Resorts and Casinos
- Catering Facilities
- Sporting and Concert Venues
- Non-Profit Organizations
- Cruise Ships

#### Contact us:

College of Health and Human Sciences 785-532-5500 hhs@k-state.edu hhs.k-state.edu

#### Schedule a visit:

K-State Admissions 785-532-1521 apply@k-state.edu k-state.edu/admissions/visit

# BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT **HOSPITALITY MANAGEMENT**

Sample course sequence guide

#### Fall

Freshman Seminar
Introduction to the Hospitality Industry
Arts & Humanities Course
Expository Writing I
Public Speaking I
OR
Interpersonal Communication
College Algebra

1

# Spring

Hotel Operations

Well-being 1: You & Community

Natural & Physical Science Course & Lab

Social Science Course

Principles of Macroeconomics

**OR** Principles of Microeconomics

14 hours

#### Fall

16 hours

Food Safety & Protection
Event Management
Expository Writing II
Accounting for Business Operations
Professional Elective
Professional Elective

2

# **Spring**

Food Production Management
Well-being 2: Mind & Body
Accounting for Investing & Financing
Introduction to Marketing
Business & Economics Statistics I
Arts & Humanities Course

13 hours

# 16 hours

# Fall

Commercial Food Production Principles of Management Unrestricted Elective Unrestricted Flective

3

# **Spring**

Facility Management
Hospitality Service Systems
Operational Research in the Hospitality
Industry
Well-being 3: Money & Meaning
Professional Elective

13 hours

Summer: Internship in Hospitality Management

#### Fall

15 hours

Hospitality Sales & Promotion Cost Controls in Hospitality Operations Revenue Management Hospitality Law Principles of Finance

4

#### Spring

Senior Seminar
Beverage Management
Human Resources Management
Professional Elective
Unrestricted Elective

# 15 hours

15 hours