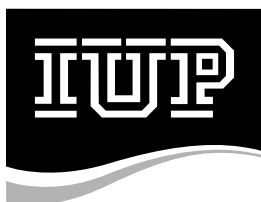


UNDERGRADUATE CATALOG 2017–18

DEPARTMENT OF HOSPITALITY MANAGEMENT
COLLEGE OF HEALTH AND HUMAN SERVICES
www.iup.edu/hospitality-mgt

This document is a direct extract from the full 2017–18 *Undergraduate Catalog*. As a result, the original page numbering will appear.

For information on other colleges at IUP, or about specific courses, please consult the full 2017–18 catalog, available at www.iup.edu/registrar/catalog. Earlier catalogs are also available at this web address.



Indiana University of Pennsylvania

Department of Hospitality Management

Website: www.iup.edu/hospitality-mgt

Stephen B. Shiring, Chairperson; Santicola, Sullivan, Wang; and professors emeriti Simkins, Woods

Hospitality Management prepares students for professional management careers within the hospitality industry, a global service industry comprising diverse and exciting employment opportunities. Program graduates obtain general and specialized hospitality skill sets and knowledge in preparation for management employment in hotels, resorts, restaurants, clubs and beverage operations, theme parks, contract food services, special events, catering, cruise lines, and other travel and tourism venues and operations. The program is accredited by the Accreditation Commission for Programs in Hospitality Administration.

Bachelor of Science—Hospitality Management

Liberal Studies: As outlined in Liberal Studies section with the following specifications: 43-44

Mathematics: MATH 101 or higher

Natural Science: Option II

Social Science: ECON 101 or 121

Liberal Studies Elective: 3cr, no course with HOSP prefix

Major: (1) 58

Required Courses:

FDNT 151	Foods Laboratory	1cr
HOSP 101	Introduction to the Hospitality Industry	3cr
HOSP 235	Tourism Management	3cr
HOSP 256	Human Resources in the Hospitality Industry	3cr
HOSP 259	Hospitality Purchasing	3cr
HOSP 260	Hotel Operations Management	3cr
HOSP 265	Hospitality Cost Management	3cr
HOSP 280	Special Event Management	3cr
HOSP 320	Hospitality Marketing	3cr
HOSP 335	Legal Issues in Hospitality	3cr
HOSP 365	Hospitality Physical Plant Management	3cr
HOSP 402	Beverage Management	3cr
HOSP 411	Contemporary Issues in Hospitality	3cr
HOSP 470	Hospitality Business Planning	3cr
HOSP 493	Internship (First Experience)	3cr (2)
HOSP 493	Internship (Second Experience)	3cr

Controlled Electives: One 12cr concentration required: (3) 12cr

Hotel and Lodging Concentration:

HOSP 250	Resort Management	3cr
HOSP 255	Housekeeping Management	3cr
HOSP 350	Introduction to the Casino Industry	3cr
HOSP 420	Hotel Sales	3cr

Restaurant and Food Service Concentration:

HOSP 130	Food Service Sanitation	1cr
HOSP 285	Service, Menu Planning, and Facilities Design	3cr
HOSP 300	Critiquing Commercial Restaurants	1cr
HOSP 400	Restaurant Revenue Management	3cr
HOSP 413	Restaurant Food Production and Service	4cr

Service Events Management Concentration:

HOSP 270	Professional Wedding Planning and Consulting	3cr
HOSP 272	Meeting and Convention Management	3cr
HOSP 343	Fund-Raising for Special Events	3cr
HOSP 346	Catering for Special Events	3cr

Free Electives: (2) 18-19

Total Degree Requirements: 120

- (1) Department-specified kitchen food preparation uniform and knife kit are required for major lab courses.
- (2) Each student must complete a minimum of 120 hours in each of two supervised internship experiences. A minimum of 40 work hours for each

scheduled credit within a professional hospitality industry operation, either within one single operating department or rotating among various unit departments. See department internship coordinator for detailed information.

- (3) Each student must complete one of the 12cr concentrations.