

Hospitality Management (BS) (NY)

Degree Type

Bachelor of Science (BS)



The **bachelor of science program in hospitality management** gives students a strong foundation for successful career options at world-class hotels, restaurants, resorts, and other top tourist attractions and destination management locations. In the program, students learn to blend business savvy, culinary excellence, social engagement, and high-end beverage service while leading teams of professionals to create unique experiences for guests. They sharpen their skills in finance, marketing, staff management, facilities operations, customer service, food and beverage operations, and the latest culinary technology.

To qualify for the bachelor's degree in hospitality management, students must be in good standing at the college and earn a total of 123 credits. Students also need to maintain a grade point average of at least 2.0 to complete the bachelor's degree program. In addition, they are required to have NRA ServSafe® certification as a prerequisite to their internship. Students in the Hospitality Management major may be eligible to receive up to 60 credits toward the degree for prior course work, certain examinations, military experience, and/or life achievement. At a minimum, students must complete 30 credits of food and beverage core courses and 18 credits of upper-level hospitality management courses at the CIA to receive their degree.

Program Learning Outcomes

The mission of this program is to prepare students for professional careers in hospitality management by providing theory-based instruction and practical experience. Built on the strength of the CIA's culinary tradition, this program is distinctive in that food and beverage management is the curricular focus.

The program provides students with a broad liberal arts education, an understanding of business management, a solid foundation of classes with a food and beverage focus, and hands-on experiences in the hospitality industry. Students complete a management-focused internship prior to graduation.

The hospitality management program prepares students for managerial careers in all facets of the hospitality industry, including restaurants, hotels, resorts, convention and visitors bureaus, tourism, meeting planning organizations, and much more.

Communication

- Students will demonstrate effective written and oral communication skills appropriate for hospitality professionals.

Problem Solving and Critical Thinking

- Students will analyze, evaluate, and solve managerial problems that utilize quantitative reasoning and critical thinking skills.

Professional Knowledge and Skills

- Students will identify, explain, and apply management concepts, principles and processes within operational areas of hospitality organizations.

Leadership

- Students will describe and demonstrate the fundamental principles of leadership and model the behavior of effective managers.

Teamwork

- Students will demonstrate teamwork by contributing to an individual and shared team goal, and a response to team climate through self, peer, or project evaluation.

Cultural and Global Awareness

- Students will comprehend the challenges and opportunities of working effectively with people in a diverse environment.

Graduation Requirements

Students enrolling in the Hospitality Management major should work with their advisor to select the proper mix of in-person, online, or hybrid courses that both meet the graduation requirements of the degree and align with their academic goals and career aspirations. The basic requirements are as follows:

Liberal Arts Requirements

Course Number	Title	Credits
LART-250	Globalization in Historic and Contemporary Contexts	3
SOCS-175	Industrial and Organizational Psychology	3
MTSC-200	Introduction to Statistics	3
LART-260	Justice, Ethical Leadership & Truth	3
LART-101	Public Speaking	3
LART-355	Research Methods	3
CUSC-120	Science of Food	3
	World Languages and Cultures - Select two	6
LITC-100	College Writing	3
LITC-105	College Writing II	3
LITC-305	Interpreting Literature	3
	World History - Select two	6
	Economics - Select one	3
	Sub-Total Credits	45

Liberal Arts Electives

	Sub-Total Credits	15
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Food and Beverage Requirements

HMFB-300: All Hospitality Management students are required to have NRA ServSafe® certification as a prerequisite to their internship.

Course Number	Title	Credits
BAKE-241	Baking and Pastry Skill Development	3
HMFB-420	Contemporary Topics in Food and Beverage	3
	CULP-301 or CULP-321 or CULP-311	3
CULS-100	Culinary Fundamentals	6
HMFB-115	Food Product Identification, Selection, and Procurement	3
HMFB-300	Hospitality Management Internship	3
HMFB-110	Introduction to Food and Beverage Management	3
CULA-260	Modern Banquet Cookery	3
HMFB-210	Service and Beverage Management	3
	Sub-Total Credits	30

Business Management Requirements

Course Number	Title	Credits
MGMT-255	Finance	3
MGMT-225	Managerial Accounting	3
MGMT-115	Financial Accounting	3
MGMT-210	Human Resource Management	3
MGMT-205	Marketing and Promoting Food	3
	Sub-Total Credits	15

Hospitality Management Requirements

Course Number	Title	Credits
HMHC-315	Hospitality Facilities and Operations Management	3
HMHC-310	Hospitality Law	3
HMHC-320	Managing Technology in the Hospitality Industry	3
HMHC-490	Strategic Management in the Hospitality Industry	3
	Sub-Total Credits	12

Hospitality Management Electives

	Sub-Total Credits	6
	Total Credits	123

World Languages and Cultures - Select two

Elective Credits

6

Two in the same language, in sequence:

- French
- Italian
- Spanish

World History - Select two

Elective Credits

6

Course Number	Title	Credits
HIST-215	Origins to Empires	3
HIST-220	Medieval to Age of Revolution	3
HIST-225	The Modern World	3
	Sub-Total Credits	9

Economics - Select one

Elective Credits

3

Course Number	Title	Credits
SOCS-105	Principles of Macroeconomics	3
SOCS-100	Principles of Microeconomics	3
	Sub-Total Credits	6

CULP-301 or CULP-321 or CULP-311

Elective Credits

3

Course Number	Title	Credits
CULP-301	Cuisines and Cultures of the Americas	3
CULP-321	Cuisines and Cultures of Asia	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
	Sub-Total Credits	9