

# Hospitality Management with Concentration (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 (126-129 credits with concentration). Full-time students can complete the program in 40 months. 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 with concentration 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
CULS-100	Culinary Fundamentals	6
CULA-260	Modern Banquet Cookery	3
CULP-325	Global Cuisines	3
HMFB-110	Foundations of Hospitality Management	3
HMFB-115	Hospitality Supply Chain Management and Procurement	3
HMFB-210	Service and Beverage Management	3
HMFB-300	Hospitality Management Internship	3
	Sub-Total Credits	24

## Business Management Requirements

Course Number	Title	Credits
MGMT-115	Financial Accounting	3
MGMT-210	Human Resource Management	3
MGMT-205	Marketing Principles	3
	MGMT-225 or MGMT-255	3
	Sub-Total Credits	12

## Hospitality Management Requirements

Course Number	Title	Credits
HMHC-310	Hospitality Law	3
HMHC-315	Hospitality Operations Management	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	3
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## Requirements for Hospitality Management Concentrations:

**Select ONE of the Following:**

Sub-Total Credits	15-18
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# Beverage Production and Service

*Offered in the Fall semester*

Course Number	Title	Credits
	Food and Beverage Requirement	3
HSBV-365	Art and Science of Brewing	3
HSBV-380	Advanced Principles of Service Management in Hospitality	3
HSBV-404	Advanced Wine Studies	3
HSBV-300	Spirits and Principles of Mixology	3
MGMT-412	The Business of Craft	3
	Sub-Total Credits	18

# Intrapreneurship: Driving Innovation from Within an Organization

*Offered in the Fall and Summer semesters*

Course Number	Title	Credits
MGMT-317	Intraventure Operations Technology	3
MGMT-330	Menu Development and Testing	3
MGMT-421	Intraventure Operations	3
MGMT-422	Intraventure Critique, Analysis, and Evaluation	3
MGMT-445	Intraventure Planning	3
	Sub-Total Credits	15
	Total Credits	126-129

## 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**

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

## MGMT-225 or MGMT-255

### **Elective Credits 3**

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
MGMT-225	Managerial Accounting	3
MGMT-255	Finance	3
	Sub-Total Credits	3