

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. We are the only program in Kansas accredited by the Accreditation Commission for Programs in Hospitality Administration. Within the program, students focus on all aspects of the industry including food and beverage management, lodging management, and meeting and event management.

PROGRAM HIGHLIGHTS

Hands-on experience in food and beverage management, lodging management and meeting and event management • Active student organization • 900 hours of extensive work experience gained before graduation • State-of-the-art commercial foods lab • Professional development networking opportunities through regional and national conferences • Study abroad trips with dedicated scholarships available

· Dedicated career meet-up and networking events

6 @KStateHM





POTENTIAL CAREER SETTINGS

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

Contact us:

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

Schedule a visit:

K-State Admissions 785-532-1521 K-state@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 General Psychology Expository Writing I Public Speaking I College Algebra

1

Spring

Hotel Operations
Well-being 1: You and Community
Science Elective
Introduction to Spreadsheet Application
Modern Language Course

15-16 hours

Fall

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

2

Spring

12-13 hours

Commercial Food Production
Well-being 2: Mind and Body
Accounting for Investing & Financing
Introduction to Marketing
Principles of Microeconomics

16 hours

Fall

Food Production Management Business & Economic Stats I Principles of Management Unrestricted Elective Unrestricted Flective

3

Spring

13 hours

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

15 hours

16 hours Summer: Internship in Hospitality Management

Summer: Internship in Hospitality Managemen

Fall

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

4

Spring

Senior Seminar
Beverage Management
Human Resources Management
Unrestricted Elective
Professional Elective

15 hours

15 hours