You Might Like This Program If...
- You like the opportunity for an exciting fast-track career with the potential for significant financial rewards.
- You have solid interpersonal skills, creativity, and a strong work ethic.
- You seek a diverse and high-energy work environment.

MORE INFORMATION ABOUT HOSPITALITY MANAGEMENT (https://hhd.psu.edu/shm/)

Entrance to Major
In order to be eligible for entrance to this major, a student must:
1. attain at least a C (2.00) cumulative grade-point average for all courses taken at the University; and
2. have third-semester classification (http://www.registrar.psu.edu/enrollment/semester-classification.cfm).

READ SENATE POLICY 37-30: ENTRANCE TO AND CHANGES IN MAJOR PROGRAMS OF STUDY (http://senate.psu.edu/policies-and-rules-for-undergraduate-students/37-00-entrance-to-a-college-or-major/)

Degree Requirements
For the Bachelor of Science degree in Hospitality Management, a minimum of 120 credits is required:

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>General Education</td>
<td>45</td>
</tr>
<tr>
<td>Electives</td>
<td>1-5</td>
</tr>
<tr>
<td>Requirements for the Major</td>
<td>79-86</td>
</tr>
</tbody>
</table>

9-12 of the 45 credits for General Education are included in the Requirements for the Major. For the HM option, this includes 12 credits of General Education courses: 6 credits of GQ courses; 3 credits of GS courses; 3 credits of GHW courses. For the Hospitality Entrepreneurship option, this includes 9 credits of General Education courses: 3 credits of GS courses and 6 credits of GQ courses.

Per Senate Policy 83.80.5, the college dean or campus chancellor and program faculty may require up to 24 credits of course work in the major to be taken at the location or in the college or program where the degree is earned. SHM requires students to complete 24 credits for the major through courses taken at University Park. Courses taken at other Penn State campuses may not be counted toward this 24 credit minimum. For more information, check the Recommended Academic Plan for this major.

General Education
Connecting career and curiosity, the General Education curriculum provides the opportunity for students to acquire transferable skills necessary to be successful in the future and to thrive while living in interconnected contexts. General Education aids students in developing intellectual curiosity, a strengthened ability to think, and a deeper sense of aesthetic appreciation. These are requirements for all baccalaureate students and are often partially incorporated into the requirements of a program. For additional information, see the General Education Requirements (http://bulletins.psu.edu/undergraduate/general-education/baccalaureate-degree-general-education-program/) section of the Bulletin and consult your academic adviser.

The keystone symbol appears next to the title of any course that is designated as a General Education course. Program requirements may also satisfy General Education requirements and vary for each program.
Foundations (grade of C or better is required.)
- Quantification (GQ): 6 credits
- Writing and Speaking (GWS): 9 credits

Knowledge Domains
- Arts (GA): 6 credits
- Health and Wellness (GHW): 3 credits
- Humanities (GH): 6 credits
- Social and Behavioral Sciences (GS): 6 credits
- Natural Sciences (GN): 9 credits

Integrative Studies (may also complete a Knowledge Domain requirement)
- Inter-Domain or Approved Linked Courses: 6 credits

University Degree Requirements

First Year Engagement
All students enrolled in a college or the Division of Undergraduate Studies at University Park, and the World Campus are required to take 1 to 3 credits of the First-Year Seminar, as specified by their college First-Year Engagement Plan.

Other Penn State colleges and campuses may require the First-Year Seminar; colleges and campuses that do not require a First-Year Seminar provide students with a first-year engagement experience.

First-year baccalaureate students entering Penn State should consult their academic adviser for these requirements.

Cultures Requirement
6 credits are required and may satisfy other requirements
- United States Cultures: 3 credits
- International Cultures: 3 credits

Writing Across the Curriculum
3 credits required from the college of graduation and likely prescribed as part of major requirements.

Total Minimum Credits
A minimum of 120 degree credits must be earned for a baccalaureate degree. The requirements for some programs may exceed 120 credits. Students should consult with their college or department adviser for information on specific credit requirements.

Quality of Work
Candidates must complete the degree requirements for their major and earn at least a 2.00 grade-point average for all courses completed within their degree program.

Limitations on Source and Time for Credit Acquisition
The college dean or campus chancellor and program faculty may require up to 24 credits of course work in the major to be taken at the location or in the college or program where the degree is earned. Credit used toward degree programs may need to be earned from a particular source or within time constraints (see Senate Policy 83-80 (http://senate.psu.edu/policies-and-rules-for-undergraduate-students/82-00-and-83-00-degree-requirements/#83-80)). For more information, check the Suggested Academic Plan for your intended program.

Requirements for the Major
To graduate, a student enrolled in the major must earn a grade of C or better in each course designated by the major as a C-required course, as specified by Senate Policy 82-44 (http://senate.psu.edu/policies-and-rules-for-undergraduate-students/82-00-and-83-00-degree-requirements/#82-44).

Common Requirements for the Major (All Options)

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prescribed Courses</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ECON 102</td>
<td>Introductory Microeconomic Analysis and Policy</td>
<td>3</td>
</tr>
<tr>
<td>HM 330</td>
<td>Food Production and Service Management</td>
<td>3</td>
</tr>
<tr>
<td>HM 335</td>
<td>Hospitality Financial Accounting</td>
<td>3</td>
</tr>
<tr>
<td>HM 350</td>
<td>Operations Management in Hospitality</td>
<td>3</td>
</tr>
<tr>
<td>HM 380</td>
<td>Hotel Management</td>
<td>3</td>
</tr>
<tr>
<td>HM 430</td>
<td>Advanced Food Production and Service Management</td>
<td>3</td>
</tr>
<tr>
<td>HM 435</td>
<td>Financial Management in Hospitality Operations</td>
<td>3</td>
</tr>
<tr>
<td>HM 442</td>
<td>Hospitality Marketing</td>
<td>3</td>
</tr>
<tr>
<td>HM 466</td>
<td>Human Resource Management in the Hospitality Industry</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 119</td>
<td>Elementary Foods</td>
<td>3</td>
</tr>
<tr>
<td>STAT 200</td>
<td>Elementary Statistics</td>
<td>4</td>
</tr>
<tr>
<td>Prescribed Courses: Require a grade of C or better</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HM 201</td>
<td>Introduction to Management in the Hospitality Industry</td>
<td>3</td>
</tr>
<tr>
<td>HM 202</td>
<td>Colloquium in Hospitality Management</td>
<td>1</td>
</tr>
<tr>
<td>HM 203</td>
<td>Hospitality Professional Development Seminar</td>
<td>1</td>
</tr>
<tr>
<td>HM 271</td>
<td>Introduction to Hospitality Technology</td>
<td>3</td>
</tr>
<tr>
<td>HM 290W</td>
<td>Hospitality Managerial Communication</td>
<td>3</td>
</tr>
<tr>
<td>HM 329</td>
<td>Introduction to Food Production and Service</td>
<td>3</td>
</tr>
<tr>
<td>HM 336</td>
<td>Hospitality Managerial Accounting</td>
<td>3</td>
</tr>
<tr>
<td>HM 365</td>
<td>Organizational Behavior in the Hospitality Industry</td>
<td>3</td>
</tr>
<tr>
<td>HM 490W</td>
<td>Strategic Hospitality Management</td>
<td>3</td>
</tr>
<tr>
<td>HM 492</td>
<td>Advanced Professional Seminar in Hospitality Management</td>
<td>1</td>
</tr>
</tbody>
</table>

Requirements for the Option
Select an option 21-28

Requirements for the Option
Hospitality Management Option (28 credits)

Available at the following campuses: University Park

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prescribed Courses</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HM 355</td>
<td>Legal Aspects of the Hospitality Industry</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 100</td>
<td>Nutrition Applications for a Healthy Lifestyle</td>
<td>3</td>
</tr>
<tr>
<td>Prescribed Courses: Require a grade of C or better</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HM 480</td>
<td>Advanced Hotel Management</td>
<td>3</td>
</tr>
</tbody>
</table>

Supporting Courses and Related Areas
Select 19 credits of HM courses from an approved department list, up to 4 credits of any foreign language, and other courses in consultation with an adviser

Hospitality Entrepreneurship Option (21-22 credits)

Available at the following campuses: Berks

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prescribed Courses</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HM 305</td>
<td>Restaurant Management</td>
<td>3</td>
</tr>
</tbody>
</table>
Program Learning Objectives

Entrepreneurship Option

1. Have Analytical, Critical, and Strategic Thinking Skills
   a. Apply the basic principles of analytical thinking and problem solving when examining hospitality management issues
   b. Demonstrate the ability to integrate concepts and theories across functional business domains (e.g. Finance, Marketing, Human Resources, Operations, etc.)
2. Have Substantive Content Knowledge
   a. Demonstrate the knowledge, skills, and attitudes to function effectively in a diverse and global organizational environment
   b. Synthesize and evaluate core concepts in the areas of hospitality accounting, finance, human resources, marketing, operations, and quantitative methods
3. Have Leadership, Communication, Interpersonal, and Social Skills
   a. Demonstrate the ability to read, listen, and clearly express themselves using written, oral, visual, and quantitative methods to communicate effectively with superiors, coworkers, customers, and members of the community
   b. Demonstrate personal and professional standards for ethical decision-making and social behavior
4. Be an entrepreneur or an Intrapreneur within the Hospitality Industry
   a. Demonstrate self-efficacy, leadership, resourcefulness and creativity.
   b. Demonstrate the ability to recognize new opportunities.

Academic Advising

The objectives of the university’s academic advising program are to help advisees identify and achieve their academic goals, to promote their intellectual discovery, and to encourage students to take advantage of both in-and out-of class educational opportunities in order that they become self-directed learners and decision makers.

Both advisers and advisees share responsibility for making the advising relationship succeed. By encouraging their advisees to become engaged in their education, to meet their educational goals, and to develop the habit of learning, advisers assume a significant educational role. The advisee’s unit of enrollment will provide each advisee with a primary academic adviser, the information needed to plan the chosen program of study, and referrals to other specialized resources.

READ SENATE POLICY 32-00: ADVISING POLICY (http://senate.psu.edu/policies-and-rules-for-undergraduate-students/32-00-advising-policy/)
SCM 200 or STAT 200 (GQ)‡ 4 HM 336* 3
General Education Course (GN or GA or GH or GS) 3 HM 380 3
General Education Course (GN or GA or GH or GS) 3 NUTR 119 3

Third Year

Fall Credits Spring Credits
HM 305* 3 HM 350 (GQ)‡ 3
HM 329* 3 HM 442 3
HM 330 3 HM 484* 3
MGMT 215* 3 BA 250* 3
General Education Course (GN or GA or GH or GS) 3 General Education Course (GN or GA or GH or GS) 3
General Education Course (GHW) 1.5

16 15

Fourth Year

Fall Credits Spring Credits
HM 430 3 HM 490 (Course fulfills the Writing Across The Curriculum Requirement.)* 3
HM 435 3 MGMT 427* 3
HM 466 3 General Education Course (GN or GA or GH or GS) 3
HM 492* 1 General Education Course (GHW) 1.5
ENGR 310* 3 Elective 3
Elective 1

13 14.5

Total Credits 120

* Course requires a grade of C or better for the major
‡ Course requires a grade of C or better for General Education
# Course is an Entrance to Major requirement
† Course satisfies General Education and degree requirement

University Requirements and General Education Notes:

US and IL are abbreviations used to designate courses that satisfy University Requirements (United States and International Cultures).

W, M, X, and Y are the suffixes at the end of a course number used to designate courses that satisfy University Writing Across the Curriculum requirement.

GWS, GQ, GHW, GN, GA, GH, and GS are abbreviations used to identify General Education program courses. General Education includes Foundations (GWS and GQ) and Knowledge Domains (GHW, GN, GA, GH, GS, and Integrative Studies). Foundations courses (GWS and GQ) require a grade of ‘C’ or better.

Integrative Studies courses are required for the General Education program. N is the suffix at the end of a course number used to designate an Inter-Domain course and Z is the suffix at the end of a course number used to designate a Linked course.

1 The following courses are offered Fall Semester only: ENGR 310, HM 201, 202, 203, 319, 329, 335, 430, 435, 466, 492, MGMT 215.
2 The following courses are offered Spring Semester only: BA 250, ENGL 202B, HM 271, 336, 350, 365, 380, 442, 435, 484, 490, MGMT 427, NUTR 119.
3 Students can complete the Entrepreneurship & Innovation (ENTI_UMNR) Minor - New Ventures Cluster by taking BA 243 and MGMT 425. MGMT 425 is offered Spring Semester only. Consult adviser for details.

Career Paths

Careers

Penn State Hospitality Management graduates are placed globally to manage hotels and lodging operations, restaurants, resorts, business dining, college and school food service, casinos, clubs, cruise ships, and senior living communities. They work in positions including meeting and events, revenue management, human resources, sales and marketing, finance and accounting, real estate and asset management, and for the businesses that supply them. Hospitality Management graduates are in demand with the many hospitality employers that visit the School’s in-house Career Placement Center each year. Graduates move quickly to upper management roles, corporate-level positions, and entrepreneurial opportunities.

MORE INFORMATION ABOUT HOSPITALITY MANAGEMENT CAREERS (https://hhd.psu.edu/shm/undergraduate/career-opportunities/)

Opportunities for Graduate Studies

• M.S.: Prepare students for continued study at the doctoral level or to pursue a career in industry research.

MORE ABOUT THE MASTER OF SCIENCE IN HOSPITALITY MANAGEMENT (https://hhd.psu.edu/shm/graduate/ms-hospitality-management/)

• Ph.D.: Prepare students for advanced academic and research positions at the university level.

MORE ABOUT THE PH.D. PROGRAM IN HOSPITALITY MANAGEMENT (https://hhd.psu.edu/shm/graduate/phd-program-hospitality-management/)

Professional Resources

• Penn State Hotel & Restaurant Society (https://hhd.psu.edu/alumni/pshrs/)

Contact

Berks

EBC DIVISION
Gaige Building
Reading, PA 19610
610-396-6123
jvp5@psu.edu

http://berks.psu.edu/bs-hospitality-management (http://berks.psu.edu/bs-hospitality-management/)

University Park

SCHOOL OF HOSPITALITY MANAGEMENT
201 Mateer Building
University Park, PA 16802
814-865-1853
dlq3@psu.edu

https://hhd.psu.edu/shm (https://hhd.psu.edu/shm/)