HOSPITALITY MANAGEMENT, B.S. (BERKS)

Begin Campus: Any Penn State Campus
End Campus: Berks

Program Description

Not all options are available at every campus. Contact the campus you are interested in attending to determine which options are offered.

This major helps provide preparation for management positions in hotels, restaurants, institutions, and other hospitality organizations. The program is designed to give the student a broad general education and a strong management and problem-solving orientation balanced with the requisite technical skills, all of them essential for career progression to upper-management positions in the hospitality professions. The program also helps prepare students for graduate study.

Hospitality Management Option

Available at the following campuses: University Park

This option helps prepare students for management positions in any segment of the hospitality industry, including hotels, restaurants, institutional or non-commercial operations, clubs, resorts, and casinos. The management focus helps provide students with the analytical, interpersonal, and organizational skills necessary to effectively function as hospitality professionals.

Hospitality Entrepreneurship Option

Available at the following campuses: Berks

(Offered only at Penn State Berks) This option helps prepare students for careers as owners or managers of small independently-owned hospitality operations or as entrepreneurs within large hospitality corporations or management companies in hospitality segments such as a restaurants, hotels, and non-commercial operations. The entrepreneurship focus helps provide students with creative problem solving, opportunity recognition, and leadership skills necessary to effectively manage small or individual unit’s hospitality operations.

What is Hospitality Management?

The hospitality industry is diverse, exciting, and offers a world of opportunity. Hospitality graduates manage hotels, restaurants, resorts, corporate dining, stadiums and arenas, theme parks, country clubs, cruise ships, and casinos and the vast array of manufacturing and service businesses that support the hospitality industries. From exotic locales to familiar destinations, from international postings to entrepreneurial prospects, from planning events to corporate finance, and from school food service to senior living, the possibilities are endless. This major prepares students for the multi-faceted hospitality industry and for the many career opportunities available to hospitality management graduates.

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.
- You enjoy working with people and helping others.
- You want to work in interesting and exotic places.

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/registration/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 120.5 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>0-1</td>
</tr>
<tr>
<td>Requirements for the Major</td>
<td>83-84.5</td>
</tr>
</tbody>
</table>

The B.S. degree program consists of two options:

1. Hospitality Management
2. Hospitality Entrepreneurship.

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

9-10.5 of these 45 credits are included in the Requirements for the Major.

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
For the HM option, this includes 10.5 credits of General Education courses: 6 credits of GQ courses; 3 credits of GS courses; 1.5 credit 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.

A grade of C or better is required for all courses in the major. To graduate, a student enrolled in the major must earn at least a C grade 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>ACCTG 211</td>
<td>Financial and Managerial Accounting for Decision Making</td>
<td>4</td>
</tr>
<tr>
<td>ECON 102</td>
<td>Introductory Microeconomic Analysis and Policy</td>
<td>3</td>
</tr>
<tr>
<td>STAT 200</td>
<td>Elementary Statistics</td>
<td>4</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 228</td>
<td>Hospitality Food Safety</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 330</td>
<td>Food Production and Service Management</td>
<td>2</td>
</tr>
<tr>
<td>HM 335</td>
<td>Hospitality Financial Accounting</td>
<td>3</td>
</tr>
<tr>
<td>HM 336</td>
<td>Hospitality Managerial Accounting</td>
<td>3</td>
</tr>
<tr>
<td>HM 350</td>
<td>Operations Management in Hospitality Industry</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 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>HM 490</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>
<tr>
<td>NUTR 119</td>
<td>Elementary Foods</td>
<td>3</td>
</tr>
</tbody>
</table>

Requirements for the Option

Requirements for the Option: Require a grade of C or better
Select an option 21-22.5

Requirements for the Option

Hospitality Management Option (22.5 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>HM 355</td>
<td>Legal Aspects of the Hospitality Industry</td>
<td>3</td>
</tr>
<tr>
<td>HM 480</td>
<td>Advanced Hotel Management</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 100</td>
<td>Nutrition Applications for a Healthy Lifestyle</td>
<td>1.5</td>
</tr>
</tbody>
</table>

Supporting Courses and Related Areas

Supporting Courses and Related Areas: Require a grade of C or better
Select 15 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 15
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: Require a grade of C or better</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HM 305</td>
<td>Restaurant Management</td>
<td>3</td>
</tr>
<tr>
<td>HM 319</td>
<td>Hospitality Facilities Management</td>
<td>3</td>
</tr>
<tr>
<td>HM 484</td>
<td>Hospitality Entrepreneurship</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 215</td>
<td>Entrepreneurial Mindset</td>
<td>3</td>
</tr>
<tr>
<td>Additional Courses: Require a grade of C or better</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Select 9-10 credits of the following: 9-10</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BA 243</td>
<td>Social, Legal, and Ethical Environment of Business</td>
<td>3</td>
</tr>
<tr>
<td>BA 250</td>
<td>Small Business Management</td>
<td>3</td>
</tr>
<tr>
<td>ENGR 310</td>
<td>Entrepreneurial Leadership</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 425</td>
<td>New Venture Creation</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 427</td>
<td>Managing an Entrepreneural Start-Up Company</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 need 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)

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Suggested Academic Plan
Hospitality Entrepreneurship Option at Berks Campus
The course series listed below provides only one of the many possible ways to move through this curriculum. The University may make changes in policies, procedures, educational offerings, and requirements at any time. This plan should be used in conjunction with your degree audit (accessible in LionPATH as either an Academic Requirements or What If report). Please consult with a Penn State academic adviser on a regular basis to develop and refine an academic plan that is appropriate for you.

First Year
Fall Credits Spring Credits
ENGL 15 or 30‡ | 3 CAS 100A or 100B‡ | 3
General Education Course (GQ)‡ | 3 ACCTG 211† | 4
HM 201* | 3 HM 365* | 3
HM 202* | 1 ECON 102* | 3
HM 203* | 1 General Education Course | 3
General Education Course | 3
First-Year Seminar | 1
--- | --- | ---
15 | 16

Second Year
Fall Credits Spring Credits
HM 271* | 3 ENGL 202A, 202B, 202C, or 202D‡ | 3
HM 319* | 3 HM 305* | 3
HM 335* | 3 HM 336* | 3
MKTG 301* | 3 HM 380* | 3
STAT 200 (MATH 21 recommended prior to taking STAT 200, but not required.)‡ | 4 General Education Course | 3
--- | --- | ---
16 | 15
### Third Year

<table>
<thead>
<tr>
<th>Fall</th>
<th>Credits</th>
<th>Spring</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HM 228*</td>
<td>1</td>
<td>HM 330*</td>
<td>3</td>
</tr>
<tr>
<td>HM 329*</td>
<td>3</td>
<td>HM 442*</td>
<td>3</td>
</tr>
<tr>
<td>HM 350*</td>
<td>3</td>
<td>BA 250</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 119*</td>
<td>3</td>
<td>MGMT 215*</td>
<td>3</td>
</tr>
<tr>
<td>General Education</td>
<td>3</td>
<td>General Education</td>
<td>1.5</td>
</tr>
<tr>
<td>(GHW)</td>
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<tr>
<td></td>
<td>16</td>
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<td>16.5</td>
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</tbody>
</table>

### Fourth Year

<table>
<thead>
<tr>
<th>Fall</th>
<th>Credits</th>
<th>Spring</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HM 435*</td>
<td>3</td>
<td>HM 430*</td>
<td>3</td>
</tr>
<tr>
<td>ENGR 310*</td>
<td>3</td>
<td>HM 466*</td>
<td>3</td>
</tr>
<tr>
<td>General Education</td>
<td>3</td>
<td>HM 490 (Course fulfills the Writing Across The Curriculum Requirement.) *</td>
<td>3</td>
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<tr>
<td>(GHW)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>General Education</td>
<td>3</td>
<td>MGMT 427*</td>
<td>3</td>
</tr>
<tr>
<td>General Education</td>
<td>1.5</td>
<td>Elective</td>
<td>3</td>
</tr>
<tr>
<td>(GHW)</td>
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<tr>
<td></td>
<td>16.5</td>
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<td>16</td>
</tr>
</tbody>
</table>

Total Credits 127

* 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, 228, 271, 319, 329, 335, 350, 435, MGMT 215, NUTR 119.

2 The following courses are offered Spring Semester only: BA 250, ENGL 202B, HM 305, 330, 336, 365, 380, 430, 442, 466, 484, 490, 492, MGMT 427.

3 For General Education Course (GQ), students must complete MATH 21 if required by their ALEKS Math Assessment score. Consult adviser for details.

4 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

- **M.S.:** prepare students for continued study at the doctoral level or to pursue a career in industry research.
- **Ph.D.:** prepare students for advanced academic and research positions at the university level.

### Careers

Penn State Hospitality Management graduates 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.

### Contact

**Berks**

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

**University Park**

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http://www.hhdev.psu.edu/shm/