HOSPITALITY MANAGEMENT, B.S. (HEALTH AND HUMAN DEVELOPMENT)

Begin Campus: Any Penn State Campus
End Campus: University Park

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>

9-10.5 of the 45 credits for General Education are included in the 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.

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

**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/#82-44)). For more information, check the Suggested Academic Plan for your intended program.

### Requirements for the Major
A grade of C or better is required for all courses in the major. To graduate, a student enrolled 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: Require a grade of C or better</td>
<td></td>
<td></td>
</tr>
<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>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</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</td>
<td>1</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>
</tbody>
</table>

**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>Prescribed Courses: Require a grade of C or better</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>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.

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>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>
</tbody>
</table>

Additional Courses: Require a grade of C or better

Select 9-10 credits of the following:

- BA 243 Social, Legal, and Ethical Environment of Business
- BA 250 Small Business Management
- ENGR 310 Entrepreneurial Leadership
- MGMT 425 New Venture Creation
- MGMT 427 Managing an Entrepreneurial Start-Up Company

Program Learning Objectives

On completion of the undergraduate HM program, students should be able to:

Analytical, Critical, and Strategic Thinking Skills:

1. Analyze and evaluate information, including organizational data and trends, to make sound business decisions for the hospitality industry;
2. Apply the basic principles of analytical thinking and creative problem solving to develop hospitality related business strategies;

Substantive Content Knowledge:

1. Apply, evaluate and synthesize core concepts and theories within the areas of hospitality management, accounting, finance, human resources, marketing, operations, technology, and quantitative methods.

Leadership, Communication, Interpersonal and Social Skills:

1. Demonstrate the knowledge, skills and attitudes (leadership, teamwork, ethics, and interpersonal skills) critical to functioning effectively in diverse and global organizational environments;
2. Effectively communicate with internal and external stakeholders using written, oral, visual and quantitative methods appropriate to the hospitality industry.

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)

University Park

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Suggested Academic Plan

Hospitality Management Option at University Park

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

<table>
<thead>
<tr>
<th>Fall Credits</th>
<th>Spring Credits</th>
<th>Summer Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 15, 30, or ESL 15†</td>
<td>3 Econ 102†</td>
<td>3 Hospitality Professional Work Experience¹</td>
</tr>
<tr>
<td>HM 201*</td>
<td>3 HM 271*</td>
<td>3</td>
</tr>
<tr>
<td>HM 202</td>
<td>1 HM 355*</td>
<td>3</td>
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<tr>
<td>HM 203*</td>
<td>1 General Education Course (GH)</td>
<td>3</td>
</tr>
<tr>
<td>General Education Course (GN)</td>
<td>3 General Education Course (GN)</td>
<td>3</td>
</tr>
<tr>
<td>General Education Course (GS)</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>PSU First-Year Seminar</td>
<td>1</td>
<td></td>
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</table>

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<thead>
<tr>
<th>Second Year</th>
<th>Credits</th>
<th>Spring</th>
<th>Summer</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fall</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HM 329*</td>
<td>3</td>
<td>HM 290*</td>
<td>3</td>
<td>Hospitality Professional Work Experience^1</td>
</tr>
<tr>
<td>HM 335 or ACCTG 211*</td>
<td>3-4</td>
<td>HM 380*</td>
<td>3</td>
<td></td>
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<tr>
<td>HM 365*</td>
<td>3</td>
<td>STAT 200 or SCM 200^14</td>
<td>4</td>
<td></td>
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<tr>
<td>NUTR 119</td>
<td>3</td>
<td>HM Elective^*</td>
<td>3</td>
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<tr>
<td>General Education Course (GN)</td>
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<td></td>
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<td>3 HM Elective</td>
<td>2-3</td>
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<td></td>
<td>15-16</td>
<td>15-16</td>
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<tr>
<td>Third Year</td>
<td>Credits</td>
<td>Spring</td>
<td>Summer</td>
<td>Credits</td>
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<tr>
<td>Fall</td>
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<tr>
<td>HM 336*</td>
<td>3</td>
<td>HM 330*</td>
<td>2</td>
<td>Hospitality Professional Work Experience^1</td>
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<tr>
<td>HM 442*</td>
<td>3</td>
<td>HM 350^*†</td>
<td>3</td>
<td></td>
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<tr>
<td>General Education Course (GA)</td>
<td></td>
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<tr>
<td>General Education Course (GH)</td>
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<tr>
<td>HM Elective</td>
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<td>HM Elective</td>
<td>3</td>
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<tr>
<td>General Education Course (GN)</td>
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<td>15.5</td>
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<tr>
<td>Fourth Year</td>
<td>Credits</td>
<td>Spring</td>
<td></td>
<td>Credits</td>
</tr>
<tr>
<td>Fall</td>
<td></td>
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</tr>
<tr>
<td>ENGL 202A, 202B, 202C, or 202D (202D is preferred)^†</td>
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<tr>
<td>HM 430*</td>
<td>3</td>
<td>HM 490W^*</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>HM 435*</td>
<td>3</td>
<td>HM 492*</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>HM 480*</td>
<td>3</td>
<td>HM Elective</td>
<td>3</td>
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<tr>
<td>HM Elective</td>
<td>3</td>
<td>HM Elective (credits depend on HM 335 or ACCTG 211)</td>
<td>3-4</td>
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<tr>
<td>General Education Course (GHW)</td>
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<td></td>
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<td>1.5</td>
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<td></td>
<td>15</td>
<td>14.5-15.5</td>
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</tbody>
</table>

Total Credits 120-123

* 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

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.

All incoming Schreyer Honors College first-year students at University Park will take ENGL/CAS 137 in the fall semester and ENGL/CAS 138 in the spring semester. These courses carry the GWS designation and replace both ENGL 30 and CAS 100. Each course is 3 credits.

To meet the SHM Professional Work Experience Requirement, each student must complete a minimum of 1,000 hours of hospitality-specific work experience. This can be completed during summers or by working part-time during the school year. Completion of 1,000 approved hours is a strict prerequisite for enrolling in HM 492. Please visit the SHM website (http://hhd.psu.edu/shm/professional-experience-requirement) for complete details of the requirement.

Additional Notes

LIMITATIONS ON SOURCE AND TIME FOR CREDIT ACQUISITION 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. Most majors in Health and Human Development require students to complete up to 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.

Advising Notes

Within the 30 credits of required General Education Domain courses, students must take 6 credits of Integrative Studies courses (Inter-domain or Linked courses). If you need additional clarification, consult with your academic adviser.

Hospitality Management Option at Commonwealth Campuses

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**
- ENGL 15, 30, or ESL 15‡
- MGMT 301 (for HM 365)*
- General Education Course (GH)
- General Education Course (GN)
- General Education Course (GS)
- PSU First-Year Seminar (if required at campus)

**Credits**
- 3
- 3
- 3
- 3
- 3
- 0-1

**Spring**
- ECON 102†
- Hospitality Professional Work Experience
- MGMT 301 (for HM 365)*
- General Education Course (GA)
- General Education Course (GH)

**Credits**
- 3
- 1
- 3
- 3
- 3

**Summer**
- 1

**Credits**
- 1

### Second Year

**Fall**
- CAS 100, 100A, 100B, or 100C†
- MKTG 301 or BA 303 (as HM Elective)*
- STAT 200 or SCM 200‡†
- General Education Course (GA)
- General Education Course (GN)

**Credits**
- 3
- 3
- 4
- 3
- 3

**Spring**
- ACCTG 211 (for HM 335)
- BA 243 (for HM 355)†
- ENGL 202A, 202B, 202C, or 202D (202D preferred)‡
- 3 HM Elective or General Education Course GHW if needed

**Credits**
- 3
- 3
- 4
- 1.5-3

### Third Year

**Fall**
- HM 201*
- HM 202*
- HM 203*
- HM 271*
- HM 329*
- NUTR 119

**Credits**
- 3
- 1
- 1
- 3
- 3
- 3

**Spring**
- HM 290W*
- HM 336*
- HM 350*‡†
- HM 380*
- 3 HM Elective

**Credits**
- 3
- 3
- 3
- 3
- 3

### Fourth Year

**Fall**
- HM 330*
- HM 345*
- HM 442*
- HM 480*
- HM Elective

**Credits**
- 2
- 3
- 3
- 3
- 3

**Spring**
- HM 430*
- HM 466*
- HM 490*
- HM 492*
- HM Elective

**Credits**
- 3
- 3
- 3
- 1
- 3

**Total Credits** 120-122.5

* 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 To meet the SHM Professional Work Experience Requirement, each student must complete a minimum of 1,000 hours of hospitality specific work experience. This can be completed during the summers, or by working part-time during the school years. Please visit the SHM website (http://hhd.psu.edu/shm/professional-experience-requirement) for complete details of the requirement.

### Additional Notes

**LIMITATIONS ON SOURCE AND TIME FOR CREDIT ACQUISITION** 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. Most majors in Health and Human Development require students to complete up to 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.

### Advising Notes

Within the 30 credits of required General Education Domain courses, students must take 6 credits of Integrative Studies courses (Inter-domain
or Linked courses). If you need additional clarification, consult with your academic adviser.

**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**

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