

HOSPITALITY MANAGEMENT MINOR

¹ **Practicum Requirement:** Students completing the minor will work at one of the Gourmet Dinner weekends. This will typically be completed during the semester HMGT 405 is taken.

<https://paulcollege.unh.edu/hospitality-management/program/minor/hospitality-management>

Description

Hospitality Management Minor is offered as a professional educational opportunity for students as an entree to the world's largest industry, hospitality and tourism. Students pursuing the minor will have opportunities to interview with major hospitality companies for staff and management training positions. In addition, students will be better able to secure meaningful working experiences in the industry during their college career as they progress towards the minor.

The required courses have been selected to ensure all students have a well-rounded learning experience that will strengthen their ability to succeed.

Requirements

Minor Requirements

- Following University policy, you must complete 20 semester hours with a grade of C- or better and a 2.0 grade point average.
- Courses taken on a Pass/Fail basis may not be used for the minor.
- No more than 8 credits used by the student to satisfy major requirements may be used for the minor.
- All transfer courses must be evaluated for equivalency. No more than 2 transfer courses may be applied to the minor.
- [MKTG 530](#) Survey of Marketing and [ACC 501](#) Survey of Accounting¹ are for the minor only; they do not carry credit toward Paul College majors.

A minor in hospitality management is comprised of three required and two elective courses.

Code	Title	Credits
Required Courses		
HMGT 401	Introduction to the Hospitality and Tourism Industry	4
HMGT 405	Introduction to Food and Service Management ¹	4
HMGT 554	Lodging Operations Management	4
Electives		
Select two courses from the following:		8
HMGT 520	Happy and Healthy at Work: Promoting Wellness, Diversity and Inclusion	
HMGT 570	International Food and Culture	
HMGT 635	Leadership and HR Management in Hospitality and Tourism	
HMGT 667	Advanced Food & Beverage Operations & Event Management (by permission only)	
HMGT 771	International Wine and Beverage	
HMGT 777	Casino Management	
HMGT 798	Topics	
ECOG 401	Introduction to Ecogastronomy	
ACC 501	Survey of Accounting	
or ADMN 502	Financial Accounting	
MKTG 530	Survey of Marketing	
or ADMN 585	Marketing	
Total Credits		20