

HOSPITALITY AND SERVICES MANAGEMENT MINOR

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

Description

Hospitality and Services 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

Academic policies related to Minors.

The minor consists of completing five courses (20 credits) and is comprised of three required and two elective courses.

- The following courses MKTG 530 and ACC 501 count toward the minor only and do not carry credit toward Paul College majors.

Code	Title	Credits
Required Courses		
HMG 405	Introduction to Food and Service Management ¹	4
HMG 601	Management of Customer Services and Experiences	4
HMG 681	Contemporary Resort Development and Management	4
Electives		
Select two courses from the following:		8
HMG 570	International Food and Culture	
HMG 635	Leadership and HR Management in Hospitality and Tourism	
HMG 661	Event Design, Planning, and Management	
HMG 667	Advanced Food & Beverage Operations & Event Management (by permission only)	
HMG 771	International Wine and Beverage	
HMG 777	Casino Management	
HMG 798	Topics	
ECOG 401	Food & Society: An 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

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