

# HOTEL AND HOSPITALITY MANAGEMENT MAJOR (B.S.)

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

## Description

Hotel and Hospitality Management is more than an area of study; it's a way of life. At the second-oldest four-year degree program in the country you will study and work using state-of-the-art technology and facilities, receiving relevant industry certifications.

The Hotel and Hospitality Management program curriculum comprises foundation courses in hospitality management, business administration courses, and a number of University Discovery Program courses. A wide range of elective courses complement the foundation courses. To graduate, students must obtain a 2.3 grade-point average in all major required courses and a minimum grade of C- in each Paul College major course. A student must have a minimum of 400-hours of on-the-job, paid work experience in the hospitality industry, earned through a structured paid internship.

## Requirements

A typical plan of study is as follows, showing the requirements of the program. Students complete 16-18 credits per semester, which includes major requirements, electives for the major, Discovery Program requirements, and free electives offered across the college and university.

## Hotel and Hospitality Management Degree Requirements

Code	Title	Credits
<b>Hotel and Hospitality Management (HMGT) Core Courses:</b>		
HMGT 401	Introduction to the Hospitality Industry	4
HMGT 405	Introduction to Food and Service Management	4
HMGT 554	Lodging Operations Management	4
HMGT 618	Uniform Systems for the Hospitality Industry	4
HMGT 635	Hospitality Human Resource Management	4
HMGT 655	Hospitality Finance and Development	4
HMGT 703	Strategic Management in the Hospitality Industry <sup>1</sup>	4
or HMGT 667	Adv Food/Bev Operations Mgt	
Three(3) HMGT Elective Courses <sup>2</sup>		12
Four Hundred(400) hours - paid practicum hours through pre-approved work experiences		
<b>Required Courses (Non-HMGT):</b>		
ADMN 403	Computing Essentials for Business	1
ADMN 502	Financial Accounting	4
ADMN 510	Business Statistics	4
ADMN 585	Marketing	4
MATH 422	Mathematics for Business Applications	4
ECON 401	Principles of Economics (Macro)	4
PAUL 405	Freshman Academic Experience I	1
PAUL 406	Freshman Academic Experience II	1
Two(2) BiP courses: PAUL 660, PAUL 670, PAUL 680, or PAUL 690 <sup>3</sup>		4
PAUL 690	BiP-Professional Intelligence Topics (HMGT specific BiP course titled HMGT: Prep for Success) <sup>4</sup>	2
PHIL 431	Business Ethics	4
One Non-HMGT Elective Course (approved list below)		4
<b>Total Credits</b>		<b>77</b>

## Additional Tracks in Hotel and Hospitality Management

Students may decide to concentrate their electives in a particular area and select one of two tracks (see below), or may combine courses from the two tracks to fulfill the elective requirement.

### Food Service and Event Management Track

Code	Title	Credits
<b>Required for Track:</b>		
HMGT 661	Event Design, Planning, and Management	4
HMGT 667	Adv Food/Bev Operations Mgt (capstone)	4
Select two(2) of the following courses:		8
HMGT 570	International Food and Culture	
HMGT 681	Contemporary Resort Development and Management	
HMGT 771	International Wine and Beverage	
HMGT 777	Casino Management	

### Hotel Administration and Analytics Track

Code	Title	Credits
<b>Required for Track:</b>		
HMGT 703	Strategic Management in the Hospitality Industry (capstone)	4
HMGT 758	Revenue Management and Pricing	4
Select two(2) of the following courses:		8
HMGT #750	Advanced Operations Management	
HMGT 798	Topics (Hospitality Asset and Financial Management)	
HMGT 798	Topics (Hospitality Operations and Financial Metrics)	
FIN 708	Real Estate Finance	

### Approved Non-HMGT Electives List <sup>6</sup>

Code	Title	Credits
ADMN 410	Management Information Systems	
ADMN 575	Behavior in Organizations	
CMN 500	Public Speaking	
ECOG 401	Introduction to Ecogastronomy	
ECON 402	Principles of Economics (Micro)	
ENGL 502	Professional and Technical Writing	
IA 401	International Perspectives	
MKTG 520	Topics in Marketing (Understanding Your Customer)	
MKTG 649	Foundations of Personal Selling	
MKTG 752	Marketing Research	
MKTG 753	Consumer/Buyer Behavior	
PSYC 401	Introduction to Psychology	
RMP 490	Recreation & Tourism in Society	
RMP 501	Recreation Services for Individuals with Disabilities	
RMP 661	Leadership in Recreation Services	
RMP 680	Festival and Event Planning	
SUST 401	Exploring Sustainability	
TOUR 400	Introduction to Tourism	
TOUR 510	Tourism and Global Understanding	

<sup>1</sup> HMGT degree students must take HMGT 703 or HMGT 667 as their capstone course.

<sup>2</sup> Students can not include their elected Capstone course (HMGT 703 or HMGT 667) as one of their three HMGT elective course requirements. It may only apply to one degree requirement.

<sup>3</sup> Students may take any combination of four(4) credits of BiP intelligence attribute courses: PAUL 660, PAUL 670, PAUL 680 or PAUL 690, or any course that has an assigned BiP intelligence attribute (BIPS, BIPA, BIPC, BIPP).

Student may not apply the required HMGT- PAUL 690 BiP (HMGT: Prep for Success) course to fulfill this requirement.

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- 4 HMGT students must take the HMGT designated BiP Professional PAUL 690 (HMGT: Prep for Success) course. Please check with the Paul Undergraduate Programs and Advising Office if you have questions.
- 5 Please note: HMGT 798 Topics and MKTG 520 Topics in Marketing are topics course designations; you must register for the specific Topics Course Title designated in the catalog.
- 6 Some courses have pre-requisites or major restrictions on sections. Students are responsible for checking pre-requisites and section permissions.

## Student Learning Outcomes

- Students will demonstrate the ability to solve complex problems.
- Students will demonstrate knowledge of the core content areas of the hospitality industry.
- Students will demonstrate effective oral communication skills.
- Students will demonstrate effective written communication skills.
- Students will identify and understand the ethical dimensions and implications of business decisions.
- Students will demonstrate a global awareness of challenges facing hospitality businesses.
- Students will engage in effective team behaviors.