

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.

Requirements

Degree Requirements

Minimum Credit Requirement: 128 credits

Minimum Residency Requirement: 32 credits must be taken at UNH

Minimum GPA: 2.0 required for conferral*

Core Curriculum Required: Discovery & Writing Program Requirements

Foreign Language Requirement: No

All Major, Option and Elective Requirements as indicated.

*Major GPA requirements as indicated.

Major Requirements

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.

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.

Code	Title	Credits
Hotel and Hospitality Management (HMG) Core Courses:		
HMG 401	Introduction to the Hospitality Industry	4
HMG 405	Introduction to Food and Service Management	4
HMG 554	Lodging Operations Management	4
HMG 618	Uniform Systems for the Hospitality Industry	4
HMG 635	Hospitality Human Resource Management	4
HMG 655	Hospitality Finance and Development	4
HMG 703	Strategic Management in the Hospitality Industry ¹	4
or HMG 667	Advanced Food & Beverage Operations & Event Management	
Three(3) HMG Elective Courses ²		12
Four Hundred(400) hours - paid practicum hours through pre-approved work experiences		
Required Courses (Non-HMG):		
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 ³		4
PAUL 690	BiP-Professional Intelligence Topics (HMG specific BiP course titled HMG: Prep for Success) ⁴	2
PHIL 431	Business Ethics	4
One Non-HMG Elective Course (approved list below)		4
Total Credits		77

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
Required for Track:		
HMG 661	Event Design, Planning, and Management	4
HMG 667	Advanced Food & Beverage Operations & Event Management (capstone)	4
Select two(2) of the following courses:		8
HMG 570	International Food and Culture	
HMG 681	Contemporary Resort Development and Management	
HMG 771	International Wine and Beverage	
HMG 777	Casino Management	

Hotel Administration and Analytics Track

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

Approved Non-HMG Electives List ⁶

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	

¹ HMG degree students must take HMG 703 or HMG 667 as their capstone course.

² 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.

³ 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 course to fulfill this requirement.

⁴ HMGT students must take an HMGT designated BiP Professional PAUL 690course. 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.