"Change makers" help people and communities find improved well being and enjoyment through the many aspects of hospitality, including events, travel, tourism, dining, and lodging. The Bachelor of Science in Hospitality Management curriculum integrates fundamental and current principles of hospitality management taught by academic leaders in the field, with a sound foundation in business, science, and operations management. The program’s curriculum is designed to enhance and strengthen students’ critical thinking and problem-solving skills so that they can address, meet, and adapt to the various needs of the hospitality industry in managerial positions. The Hospitality Management program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA) through 2026.

OVERVIEW
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All students get hands-on, internship experience before graduation.

Business principles drive curriculum, including industry-specific accounting, financial management, law and ethics, marketing, and human resources.

Job outlook projected to grow 6% (lodging); 10% (events); and 9% (food service) from 2016-2026.

CAREERS
Graduates with hospitality management backgrounds are needed in a variety of industries, such as restaurants and food service; lodging; events and conferences; travel and tourism; gaming and recreation.

Students develop strong relationships extending beyond graduation with industry-experienced faculty.

On-site Certified Green restaurant gives students experience in modern sustainability business practices.

Expansive global industry provides graduates with opportunities for strong pay and quick advancement.

Emphasis areas allow for specialization based on students’ career goals: food service, lodging or event management.

Students enjoy diverse learning experiences, such as Study Abroad, Study USA and internships.

Graduate programs
M.S. in Food & Nutrition Services Hospitality Management Emphasis
Online M.S. in Hospitality Management
Ph.D. in Nutrition and Hospitality Management

Graduates can immediately enter profession in a management capacity upon graduation.