

# Hospitality Management, BS

**Department:** Hospitality Management  
**College:** Health and Human Services  
**Website:** [www.iup.edu/hospitality-mgt/](http://www.iup.edu/hospitality-mgt/)  
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**Accreditation:** Accreditation Commission for Programs in Hospitality Administration (ACPHA)

**Program Description:** Hospitality Management prepares students for management careers within the hospitality industry, a global service industry comprising diverse and exciting employment opportunities. Program graduates perfect general and specialized hospitality skill sets and knowledge in preparation for employment in segments such as restaurants, lodging & tourism, special event management, gaming operations, clubs, beverage operations, theme parks, contract food services, catering, corporate support and supply chain & logistics management.

**Career Opportunities:** Graduates are problem solvers hired to manage Hospitality operational systems in the production of goods & services for the final satisfied consumer. Alumni manage all segments, including corporate support centers and supply chain management & logistics. Skilled in supply chain and logistics, that is, managing the network of processes between a company and its suppliers, enables successful production & distribution of a product/service reducing production cycle time for the final buyer.

**Program Features:** The curriculum features a "hands-on" learning approach integrated into your coursework. You will learn by "doing" the "exact job" a manager performs daily in the industry. Supported by the Allenwood Lab Facilities, this multifunctional space provides and enhances applied "advanced" hospitality management training in both back and front-of the house service skills. Within this "simulated environment" students budget and interpret financial data, create time-line plans, design work flow systems, implement, execute, and manage special event venues.

**Student Organizations:** Students network with industry leaders through their professional memberships in the department-sponsored organizations Club Managers Association of America (CMAA), Pittsburgh Chapter & Meeting Planners International (MPI), Pittsburgh Chapter. Students are invited to join the National Society of Minorities in Hospitality (NSMH). Qualified students are inducted into Eta Sigma Delta (ESD), the International Hospitality & Tourism Honor Society. The Hospitality Ambassador Program invites students to volunteer at the Indiana Regional Medical Center.

**Experiential Learning:** Students complete two three-credit (3cr) internship experiences. First, HOSP 393 is an exploratory hospitality field experience relating to their interested concentration of study. Second, HOSP 494 students obtain supervisory or management training position which allows the rotation through three or more departments. Within HOSP 220 Food Service Operations, all students spend 4 classroom hours in rotation through four Aramark kitchen on campus. Students access Reinhart's TRACS Direct restaurant management system to complete assignments.



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**Degree:** Bachelor of Science  
**Calendar Year:** 2020-21  
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**Program Description:** Hospitality management prepares students as "problem solvers" within the hospitality industry. As a global service industry, it offers diverse and exciting employment opportunities within operational systems, including corporate support and supply chain & logistics management, restaurants, lodging & tourism, special event management, gaming operations, clubs, beverage operations, theme parks, contract food services, and catering management.

<b>Freshman Year:</b>		<b>Fall</b>	<b>Grade</b>	<b>Spring</b>	<b>Grade</b>		
HOSP 101	Intro to Hospitality Industry	1cr	_____	HOSP 150	Principles of Hospitality Mgmt 3cr	_____	
Wellness	Dimensions of Wellness	3cr	_____	ENGL 101	English Composition 1	3cr	
Nat. Science	LS Science with Lab	4cr	_____	Nat. Science	LS Science Non-lab	3cr	
Fine Arts	LS Fine Arts Course	3cr	_____	PHIL/RLST	Philosophy/Religious Studies	3cr	
HIST	196 or 197 or 198	3cr	_____	ECON 101 or 121	1 of 3 Social Science Course	3cr	
			<b>Total 14cr</b>				<b>Total 15cr</b>
<b>Sophomore Year:</b>		<b>Fall</b>		<b>Spring</b>			
HOSP 256	Human Resources in Hospitality	3cr	_____	HOSP 220	Food Service Operations	3cr	
HOSP 259	Hospitality Purchasing	3cr	_____	HOSP 265	Hospitality Cost Management	3cr	
HOSP 260	Hotel Operations Management	3cr	_____	ENGL 202	English Composition II	3cr	
ACCT 201	Accounting Principles I	3cr	_____	MATH 217	Probability and Statistics	3cr	
Humanities	Humanities Literature	3cr	_____	Social Science	GMA see Catalog	3cr	
			<b>Total 15cr</b>				<b>Total 16cr</b>
<b>Junior Year:</b>		<b>Fall</b>		<b>Spring</b>			
HOSP 310	Professional Develop in Hospitality	3cr	_____	HOSP 320	Hospitality Marketing	3cr	
HOSP 330	Applications of Food Production	4cr	_____	HOSP 335	Legal Issues in Hospitality	3cr	
HOSP	Concentration	3cr	_____	Foreign Lang	2 of 2 Undergraduate Catalog	3/4cr	
Free Elective	_____	3cr	_____	Social Science	3 of 3 See Catalog	3cr	
Foreign Lang	1 of 2 see undergrad catalog	3/4cr	_____	HOSP	HOSP Concentration	3cr	
			<b>Total 16/17cr</b>				<b>Total 15/16cr</b>
<b>Senior Year:</b>		<b>Fall</b>		<b>Spring</b>			
HOSP 393	Exploratory Field Internship	3cr	_____	HOSP 470	Hospitality Business Model	3cr	
HOSP 413	Restaurant Production	4cr	_____	HOSP 494	Concentration Field Internship	3cr	
FREE Elective	_____	3cr	_____	HOSP	Concentration	3cr	
HOSP Elective	_____	3cr	_____	Free Elective	_____	3cr	
Lib Studies Elect	_____	3cr	_____	Free Elective	_____	3cr	
			<b>Total 16cr</b>				<b>Total 12/15cr</b>
<b>Total Credits for Degree:</b>						<b>120cr</b>	

**Additional Information:**

Through advising students are encouraged to acquire a minor or a certificate with their electives that will enhance their knowledge in a specific area related to Hospitality Management. These include but are not limited to: Business Administration, Marketing, Communications, Journalism, Foreign Language, Leadership, and Sport Administration.



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**Summary of Requirements:** HOSP Mgt prepares students as key decision makers in the Hotel, Restaurant, Tourism, Special Event and the Service Industry. The HOSP industry offers management career opportunities as an entrepreneur or within global operational systems, including corporate support centers, supply chain and logistics management, restaurants, tourism, special events, hotels, resorts, clubs, beverage operations, theme parks, contract food services, gaming operations, catering, cruise lines and other travel-related venues, and service-related careers (e.g. banking, health care, etc.). The HOSP Mgt professional will use the following learned skills: leadership, management, conflict resolution, and apply Hazard Analysis Critical Control to food service systems, as well as apply knowledge in accounting, legal issues, human resources, cost controls, & marketing.

<b>Core/Liberal Studies Requirements:</b>				<b>Credits: 43</b>
ENGL 101	Composition I	3cr	Wellness	(1) LS Dimensions in Wellness 3cr
ENGL 202	Composition II	3cr	ECON 101 or 121	Economics 3 cr
ENGL 121	Humanities Literature	3cr	Liberal Studies	Elective 3cr
MATH 217	Probability & Statistics	3cr	Fine Arts	(1) LS Fine Arts Course 3cr
PHIL/RLST	(1) Philosophy or Relig. Studies	3cr	Global & MC	Global/Multicultural Awareness 3cr
HIST	(1) HIST 196 or 197 or 198	3cr	Science	Science lecture with Lab 4cr
Social Sci	(1) Social Science	3cr	Science	Science lecture 3cr
<b>Department Requirements:</b>				<b>Credits: 9 or 11</b>
ACCT 201	Accounting	3 cr	Language	Foreign language (3 cr or 4 cr)
Language	Foreign Language (3 cr or 4 cr)			
<b>Hospitality Management Requirements</b>				<b>Credits: 45</b>
HOSP 101	Intro to Hospitality Industry	1cr	HOSP 335	Legal Issues in Hospitality 3cr
HOSP 150	Prin of Hospitality Management	3cr	HOSP 393	Exploratory HOSP Field Experience 4cr
HOSP 220	Food Service Operations	3cr	HOSP 413	Restaurant Food Product & Service 4cr
HOSP 256	Human Resources in Hospitality Indust	3cr	HOSP 470	Hospitality Business Model 3cr
HOSP 260	Hotel Operations Management	3cr	HOSP 494	Internship 3cr
HOSP 265	Hospitality Cost Management	3cr		
HOSP 310	Professional Development in HOSP	3cr		
HOSP 320	Hospitality Marketing	3 cr		
HOSP 330	Application of Food Production & Service	4 cr		
	Must complete one concentration			
<b>Concentration Controlled 12 Credits</b>				<b>Credits 12</b>
<b>Hotel &amp; Lodging Management</b>			<b>Special Events/Tourism Mgt</b>	
HOSP 325	Hotel Sales	3 cr	HOSP 235	Tourism Management 3cr
HOSP 372	Housekeeping & Facilites Mgt	3 cr	HOSP 280	Special Event Management 3cr
HOSP 400	Revenue Management	3 cr	HOSP 347	Meeting & Convention Mgt 3cr
HOSP	HOSP Elective		HOSP	HOSP Elective
<b>Free Electives:</b>				<b>9 to 11</b>
<b>Total Credits for Degree:</b>				<b>120</b>

**Additional Information:**

We offer a Premier HOSP Mgt Program, strongly respected reputation & brand recognized regionally, nationally and internationally. Program at IUP since 1916, providing a strong value proposition. Our Allenwood Lab - Only HOSP Program in USA to deliver applied comprehensive hands-on operations management, leadership and customer service-learning in a dining room/commerical kitchen.