

College of Health and Human Services
 Hospitality Management Department
 Approval for Hospitality Management Minor
 (For Non-Hospitality Management Majors Only)

Student's Name: _____ Date: _____ ID#@ _____
 Address: _____
 Local Phone: _____ IUP Email: _____
 Student's Major: _____ GPA: _____ Anticipated Graduation: _____
 Student Signature _____

Major Advisor Name

Major Advisor University Office Address

I do () do not () approve the above student to apply for a Hospitality Management Minor. Reason for disapproval: _____

 Date _____ Chairperson, Department of HOSP, 15 Ackerman Hall

 HOSP Minor Advisor: _____

Checklist of Required Courses	Term	Year	Grade	Verification by the HOSP Department Office
HOSP 130- Food Service Sanitation				
HOSP 150- Principles of Hospitality Management				
HOSP 256- Human Resources in the Hospitality Industry				
HOSP 259- Hospitality Purchasing				
HOSP 300- Critiquing Commercial Restaurants				
HOSP 330- Applications of Food Production and Service				
Controlled Electives: (3 HOSP credits approved by dept. chairperson).				
HOSP _____ *				
*Needs to be 300-level or higher.				

Note to Major Advisors: Minors must be cleared by the HOSP Department for graduation with a minor in Hotel and Lodging Management.

Note to Students:

1. ENGL 101 is a prerequisites for HOSP 256
2. HOSP 220, or FDNT 150 and FDNT 151, and Proof of ServSafe certification are prerequisites for HOSP 330
3. None of the courses can be taken "pass/fail"

Copies to: Registrar's Office, Clark Hall
 HOSP Office, 10 Ackerman Hall
 Student's Major Advisor
 Student

Attention Student: Once this application is approved, your academic record will show that you are seeking a minor in hotel and lodging management. After you complete all required coursework, it is **your** responsibility to contact the Hospitality Management Department (10 Ackerman Hall) so the minor can be cleared and awarded at the time of your graduation.

INDIANA UNIVERISTY OF PENNSYLVANIA
DEPARTMENT OF HOSPITALITY MANAGEMENT
Minor in Hospitality Management – 18 credits

Minor Description:

A minor in Hospitality Management prepares students with fundamental knowledge in the management of hospitality operations. Hospitality industry specific management skills in the areas of employee development, purchasing, managing and critiquing food production systems pertinent to the hospitality industry are the focus of this minor.

Learning Objectives:

Upon the completion of this minor students will be able to:

1. Manage through planning, organizing, influencing, and controlling hospitality operations.
2. Communicate effectively and professionally in an oral and written manner.
3. Identify and apply legal and ethical decision making applied to hospitality organizations.
4. Analyze processes to identify efficient food service systems.

Curriculum:

18 cr.

Required Courses:

HOSP 130	Food Service Sanitation	1cr ____
HOSP 150	Principles of Hospitality Management	3cr ____
HOSP 256	Human Resources in the Hospitality Industry	3cr ____
HOSP 259	Hospitality Purchasing	3cr ____
HOSP 300	Critiquing Commercial Restaurants	1cr ____
HOSP 330	Applications of Food Production and Service (1)	4cr ____

Controlled Electives:

HOSP courses approved by department chairperson totaling at least 3 cr and needs to be 300-level or higher.

HOSP _____ 3cr ____

(1) Department-specified kitchen food preparation uniform, knife kit, and proof of approved safe food handling certification.

Students that wish to apply for minor from the Hospitality Management Department must set up an appointment to meet with the department chairperson, Dr. Stephen Shiring, in Ackerman Hall, Room 15.