

INTERNATIONAL
CHRIE

Council on Hotel, Restaurant,
and Institutional Education

*The Hospitality &
Tourism Educators*

The Guide to College Programs *in Hospitality, Tourism & Culinary Arts*

10th Edition



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This publication is designed to provide accurate information.
For questions or updates, contact guide@chrie.org.

International CHRIE

2810 N Parham Road, Suite 230 | Richmond, VA 23294 USA | 01 (804) 346-4800

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International CHRIE's
GUIDE TO COLLEGE PROGRAMS
 in Hospitality, Tourism and Culinary Arts

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About International CHRIE

About Us

International CHRIE (ICHRIE), a non-profit professional association, provides programs and services to continually improve the quality of global education, research, service and business operations in the hospitality and tourism industry.

Mission

ICHRIE is a global and multi-cultural community of hospitality and tourism professionals dedicated to the pursuit, discovery, advancement, and sharing of knowledge and experiences, relevant to the hospitality and tourism industry and its future leaders.

ICHRIE Vision

To be the global leader of hospitality and tourism education, industry engagement, and talent development.

ICHRIE Values

Spirit of Hospitality

We believe in hospitality as the key to overcome challenges in order to provide our members an unrivalled, personalized service.

Knowledge

We believe education and research serve as conduits that bind the global community.

Participation & Collaboration

We continuously evolve as professionals through research discovery, experiences, information sharing and collaborations.

Inclusiveness

We respect people, value diversity, and are committed to equality for everyone.



Foreword

On behalf of International CHRIE, we would like to welcome you to the 2021 *Guide to College Programs in Hospitality, Tourism and Culinary Arts*. As an international association with worldwide members, the opportunities for study across the world are highlighted throughout this publication. The real value of the *Guide* rests with those who are interested in education and training in these areas, and also with the schools, colleges and universities that feature their programs of study, their institutional narrative, and links to their websites.

Feedback from students, educators, career advisors, human relations specialists, parents and others who have used the *Guide* in the past suggest that it has been an essential resource for any prospective and continuing students.

The 2021 *Guide to College Programs in Hospitality, Tourism and Culinary Arts* has been arranged in categories to simplify your search and is only available electronically. Programs are grouped by types of degrees: two-year, four-year and graduate programs in hospitality, tourism, events, culinary arts and related areas.

With this information in the *Guide*, students, relatives, counsellors, or other advisors can more ably select a program of study that meets the unique and specific needs required. Corporate recruiters can likewise use the *Guide to College Programs* to gain greater insight into the institutions where students study and earn their degrees/certificates.

International CHRIE is confident that this publication will lead students to educational institutions that offer hospitality, tourism and events related programs thus enabling graduates to find gainful employment in their chosen careers. We are also hope to attract members who will recognize International CHRIE as a worldwide organization with valuable resources to use throughout a career in hospitality and tourism.

Best wishes in your future careers and your search for national and international study opportunities.

Rai Shacklock BEd. MSc. FIH.

International CHRIE Interim Executive Director of Membership and Communications

This comprehensive *Guide to College Programs* represents only a proportion of our members. A more detailed publication will be forthcoming in September, ready for the 2022 search for programs. Feedback is always welcome and we encourage students, parents and institutions to offer suggestions about content or changes. Send your thoughts to Rai Shacklock at rai.shacklock@gmail.com.



***Associates Degrees,
Certificates, and Diplomas***

Collin College

Institute of Hospitality and Culinary Education

Program Enrollment: 619
Institutional Enrollment: 32,567

Degrees Awarded: Associate in Applied Science and Certificates

Emphases/Specializations: Hospitality and Foodservice Management; Meeting and Event Management; Culinary Arts; Baking and Pastry

Institutional Accreditation: Accreditation Commission for Programs in Hospitality Administration (ACPHA); American Culinary Federation (ACF)

Institution Website:
<https://www.collin.edu/department/ihce/>

Institutional Description

Collin College was founded in 1985 and currently serves more than 59,000 credit and continuing education students each year. The only public college based in Collin County, Texas, currently offers more than 100 degrees and certificates in a wide range of disciplines, including a new Bachelor of Science in Nursing (BSN) and Bachelor of Applied Technology (BAT) in Cybersecurity degrees.

Contact:
Eric Tobin, Ph.D., CHE
Discipline Lead and Professor
Collin College – Frisco Campus
Hospitality & Foodservice Management Program
9700 Wade Blvd., Suite U127
Frisco, TX 75035
etobin@collin.edu
+1 (972) 377-1702

Program Description

The Institute of Hospitality & Culinary Education prepares future leaders for the demands of the fast-paced hospitality and foodservice industry. We are committed to developing skills, strengthening character and work ethic, and challenging the student's intellectual and creative curiosity. Collin College offers a business-focused curriculum, hands-on learning, and a cooperative work experience component. Our students learn with a supportive faculty and industry professionals who have diverse industry experience. Students enjoy opportunities to connect with industry professionals through industry events.

Special Features

Marketable Skills are soft and technical marketable skills that a student will learn and can communicate these skills to future employers. Students who complete coursework, a certificate, or degree in the Institute of Hospitality and culinary education will acquire the following important technical and/or soft skills.

Hospitality and Foodservice Management Marketable Skills

- Process information and apply insight to the current business environment within the hospitality industry
- Collect operational data, develop operational ratios, analyze and create financial statements.
- Analyze and evaluate ethical situations in the workplace.
- Understand the importance and positive performance implications of a diverse workplace while understanding how to best manage in a diverse work environment.
- Work well with teams to complete projects.
- Communicate effectively using verbal, non-verbal, and written forms with peers, managers, guests, and other stakeholders

Admissions Information

<https://www.collin.edu/gettingstarted/admissions/>

Approximate Tuition and Fees

\$3,240 - Collin College District Resident Rate; \$6,000 - Texas State Resident Rate; \$10,020 – Non-Texas or international Resident Rate

Financial Aid and Scholarships Available

<https://www.collin.edu/gettingstarted/financialaid/>

Graduation Requirements

To graduate, a student must complete a minimum of 25% of residency at Collin College for any certificates, associates, or a bachelor's degree. The student must complete the specific course requirements for a degree or certificate with a minimum cumulative grade point average of 2.0 and apply to be a candidate for graduation.

Community College of Allegheny County

Program Enrollment: 200

Institutional Enrollment: 25,873 credit; 17,294 Noncredit 42,387 total unduplicated headcount
Since 2000, CCAC has served 576,506 students, of whom 455,291 were Allegheny County residents—one in three county residents 18 years and older.

Degrees Awarded: Associate Degree in Hospitality Management, Certificate in Hospitality Management

Institutional Accreditation: The Community College of Allegheny County is accredited by the Middle States Commission on Higher Education, an institutional accrediting agency recognized by the U.S. Secretary of Education and the Council for Higher Education Accreditation.

Institution Website: www.ccac.edu
https://catalog.ccac.edu/preview_program.php?catoid=9&poid=2135

Institutional Description

Since its founding in 1966, CCAC has flourished, becoming the educational powerhouse it is today a nationally renowned two-year college dedicated to serving all members of the community. From groundbreaking student success initiatives to top-ranked academic and career-based programs, CCAC continues to be the college of choice for nearly one out of every three adults in the Greater Pittsburgh metropolitan region. Every year, more than 25,000 students enroll at CCAC, taking advantage of nearly 160-degree, certificate, diploma, and transfer programs while thousands more access noncredit and workforce development courses. Comprising four campuses and five neighborhood centers, as well as other off-site locations, CCAC is honored to have one of the largest veteran student populations in the state and takes pride in ranking among the nation's top community colleges for the number of individuals graduating in nursing and other health-related professions.

Contact:

Dr. Michele Wehrle
mwehrle@ccac.edu

CCAC graduates have transferred to the nation's most prestigious colleges and universities, have obtained the most academically challenging and competitive degrees and can be found at leading companies, organizations and institutions throughout the country. CCAC alumni are actively engaged in every sector of society, providing leadership to scores of economic, scientific, civic, and philanthropic entities both in the Pittsburgh region and around the world.

Program Description

Online, Associate of Science

This associate degree program prepares students for foodservice, lodging and recreation management positions in the growing global industry of hospitality and hospitality-related businesses. Career opportunities include lodging facilities, foodservice facilities, event planning, casinos, campgrounds, sports venues, amusement parks, cruise ships, resorts, clubs and healthcare hospitality management. All courses are offered online, which provides flexibility for students in completing program requirements. Upon successful completion of the program, graduates will:

- Demonstrate the professional, ethical behavior, communication and interpersonal skills required in the hospitality industry.
- Analyze communication, selection, training, management, and motivation of employees.
- Manage through planning, arranging, organizing, and evaluating operations of hospitality establishments.
- Utilize industry terminology, financial controls, and legal aspects of hospitality establishments.

Admissions Information

As an open-admissions institution, CCAC does not require college entrance examinations. To enroll as a full-time student, applicants must have a high school diploma or Pennsylvania GED certificate or must be at least 18 years of age with experience reasonably equivalent to a GED.

Approximate Tuition and Fees

Residency Status	Tuition (Per Credit) 1-11 credits	Tuition (Flat Rate) 12-18 credits, Fall & Spring Only
Allegheny County Residents	\$118.00	\$1,770.00
Residents of other Pennsylvania Counties	\$236.00	\$3,540.00
Out of State & International	\$354.00	\$5,310.00

Financial Aid and Scholarships Available

The Community College of Allegheny County operates on a semester basis. This includes a fall and a spring term or two major terms of 15 weeks of instruction with a final examination period. This also includes two summer sessions. This schedule follows the traditional financial aid calendar typically parallel to the Federal Student Aid Application. The fall term begins in late August or early September and the spring term begins in January of the following year. Students taking 12 credits (semester hours) or more are considered full time for enrollment purposes.

Graduation Requirements

Students are expected to apply for graduation by the deadline during the student's final term. Students will complete an application for graduation, which will be reviewed to determine whether students have met all the requirements of their program, have an Institutional GPA of 2.00 or better and have earned the minimum number of college-level credits required for their degree at CCAC

County College of Morris

Program Enrollment: 119

Degrees Awarded: Associates Degrees: Hospitality Management, Culinary Arts & Science, Hospitality Management Restaurant & Culinary.
Certificates: Culinary Arts, Hospitality Management & Event Planning.

Program Description

The Department of Hospitality Management and Culinary Arts addresses the needs of students who wish to learn how to cook professionally and have a more specialized interest. Students will have the opportunity to build skill sets to prepare and serve food in a safe manner. The Hospitality programs provide academic and practical training for students who are interested in future management positions, as well as specialized training and development. The faculty is passionate about areas of study and are committed to academic excellence. A.S. Degrees offered: Hospitality Management, Restaurant & Culinary Management & Culinary Arts and Science.

Contact:

Mark Cosgrove
214 Center Grove Road
Randolph, New Jersey USA
McCosgrove@ccm.edu
+1 (973) 328-5652

Special Features

Classes are held in a state of the art on teaching kitchen with individual work stations or in a hands-on professional dining room. The department will have a Food Truck for Spring 2021 adding a course: Food Truck Entrepreneurship to the curriculum.

Del Mar College

Program Enrollment: 127
Institutional Enrollment: 12,008

Degrees Awarded: In academic year 2018-2019, the College awarded 1,854 degrees and certificates, as well as 41 Occupational Skills awards, 30 Field of Study awards and 789 Core Curriculum Completer awards.

Associate Degrees, Certificates, Diplomas:
AAS Hospitality Management, AAS Culinary Arts, AAS Baking/Pastry Specialization, Hospitality Management Level II Certificate, Cook/Baker level II Certificate

Institutional Accreditation: SACSCOC

Approximate Tuition & Fees: As seen below

Institutional Description

Del Mar College educates recent high school graduates, adult learners and dual credit students on two campuses, two education centers and through online and offsite instruction. The College matches the culture of the Texas Coastal Bend community by serving students in a range of ages, ethnic origins and educational pursuits. Over two-thirds of students (78 percent) attend part time, and most benefit from some sort of financial aid. The average student age is 24 years, and women account for about three-fifths of the student population (59.1 percent).

Contact:
Lisa Pollakis
101 Baldwin Boulevard
Corpus Christi, Texas USA
lpollaki@delmar.edu
+1 (361) 698-2809

Program Description

The Hospitality Program is designed to prepare students to enter into the hospitality industry. The program provides a quality education that incorporates theory and practice through one certificate program and one Associate in Applied Science degree. Culinary Arts at Del Mar College is a comprehensive training program designed to prepare the student to enter an exciting career in the fast-paced workplaces of the food industry. The program includes off-campus experience as well as on-campus course work leading to the Associate of Applied Science Degree in Culinary Arts (Chef Training) or Baking/Pastry Specialization. Certificate programs are also offered.

Admissions Info

Apply to DMC at www.ApplyTexas.org. Complete the [online application](#) or visit the Student Enrollment Center for a paper application. Undecided students are encouraged to major in Liberal Arts.

Financial Aid and Scholarships Available

Del Mar College Financial Aid Professionals will help you access the assistance you are qualified to receive to build the future you want. Financial Aid is available for students who, without assistance, would not be able to afford college. Del Mar College offers numerous scholarship opportunities for students, including general Foundation and departmental scholarships and scholarships for community, faculty/staff development and school district partnerships.

Graduation Requirements

Students must have an accumulative GPA of 2.0 in order to graduate. Students must have completed 25% of their degree requirement from Del Mar College. All subsequent degrees must differ from prior degree by 20% of the required semester hours. Successful completion of program requirements is required for graduation from Del Mar College.

Tuition & Fees:

SEMESTER HOURS	DISTRICT RESIDENTS	OUT OF DISTRICT	OUT OF STATE/FOREIGN
3	\$400	\$550	\$661
6	\$715	\$1,015	\$1,237
9	\$1,030	\$1,480	\$1,813
12	\$1,345	\$1,945	\$2,389

Durham Technical Community College

Culinary Art and Hospitality Management

Degrees Awarded: Durham Technical Community College awards associate's degrees, diplomas, and certificates

Emphases/Specializations:
Culinary Arts and Hospitality Management

Approximate Tuition & Fees:
See below.

Institution Website:
<https://www.durhamtech.edu/>

Institutional Description

Durham Technical Community College champions learning and success, delivers outstanding teaching and service, and develops career skills for today and tomorrow. We aim to be our community's first choice for learning. As a great learning college, we will continue to be a model for demonstrating student success and excellence in teaching; empowering learners to enrich the local and global communities, and preparing students to contribute to the economic vitality of the region. As a comprehensive community college serving Durham and Orange counties, Durham Tech follows the open-door with guided placement admissions philosophy to provide all students an opportunity to acquire meaningful credentials and secure living-wage employment through education and training. Offerings include post-secondary technical and occupational programs leading to a degree, diploma, or certificate; the first two years of a four-year degree; general education for personal growth; a wide variety of corporate and continuing education courses for workforce preparation and development; and college and career readiness instruction that includes an adult high school diploma program, high school equivalency preparation programs, and English language development courses

Contact:

Altarius Moody
1637 East Lawson Street
Durham, North Carolina USA
moodya@durhamtech.edu
+1 (919) 536-7200 x4318

Institutional Accreditation

Durham Technical Community College is accredited by the [Southern Association of Colleges and Schools Commission on Colleges](#) (SACSCOC) to award associate's degrees, diplomas, and certificates. The college is a member of the American Association of Community Colleges.

Program Description

Hospitality Management: This curriculum prepares individuals to understand and apply the administrative and practical skills needed for supervisory and managerial positions in hotels, motels, resorts, inns, restaurants, institutions, and clubs. Course work includes guest services, leadership, management, restaurant operations, lodging operations, marketing, sanitation, food preparation, food and beverage management, and other critical areas. Graduates should qualify for management or entry-level supervisory positions in food and lodging operations, including restaurants, food service, beverage service, catering, front office, reservations, and housekeeping. Opportunities are also available in product services, and technology support and sales.

Culinary Arts: The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full-service restaurants, hotels, resorts, clubs, catering operations, contract foodservice, and health care facilities. Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies, and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management. Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or food service manager.

Approximate Tuition & Fees

Culinary Arts – AAS degree

Estimated Tuition and fees: \$5016.00

Culinary Arts – Restaurant Management Certificate

Estimated Tuition and Fees: \$1216.00

Hospitality Management – AAS degree

Estimated Tuition and Fees: \$4864.00

Hospitality Management – Event & Meeting Planning Certificate

Estimated tuition and fees: \$988.00

Hospitality Management – Hotel Management Certificate

Estimated Tuition and Fees: \$1292.00

Special Features

Work Based learning externships, program student-run events

Admissions Info

<https://www.durhamtech.edu/admissions-and-enrollment/earn-degree-diploma-or-certificate>

Financial Aid and Scholarships Available

<https://www.durhamtech.edu/pay-college/financial-aid>

Graduation Requirements

<https://www.durhamtech.edu/admissions-and-enrollment/student-information-and-records/graduation>

Lake Michigan College

Department of Business and Hospitality

Program Enrollment: 75 in Hospitality, 35 in Culinary
Institutional Enrollment: 2500

Degrees Awarded: Certificate in Hospitality Management; Certificate in Casino Management; Certificate in Culinary Management; Associates Degree in Hospitality Management; Associates Degree in Casino Management; Associates Degree in Culinary Management

Emphases/Specializations: Lodging Management, Food Service Management, Meetings and Events Management, Tourism and Attractions Management, Casino Management, Culinary Management

Institution Website: www.lakemichigancollege.edu/hospitality

Institutional Accreditation: Higher Learning Commission

Approximate Tuition & Fees: Tuition Residency 2017-2018 Academic Year 2018-2019 Academic Year In-district \$102.00 \$104.00 Out-of-district \$157.50 \$165.50 International \$230.50 \$242.00 Baccalaureate \$290.00 \$290.00 See Residency Requirements below. Contact Hours Lake Michigan College assigns contact hours for a course based upon the total amount of weekly instructional time a student will receive in the course. This instructional time includes all types of instruction.

Institutional Description

Mission Statement The philosophy of Lake Michigan College, an institution of higher education, is founded on the belief that education is for all who wish to develop their potential. It is fundamental that a community college assist in meeting the educational, career, cultural, wellness and recreational needs of the community it serves through its courses (credit and non-credit), certificates, degrees, and state-authorized baccalaureate programs. This involves a five-fold obligation: • to provide for the educational aspirations, needs and learning expectations of the individual and the community; • to provide for the occupational needs and desires of the learner and the community; • to provide for the cultural interests and the wellness and recreational needs of the individual, and thus contribute to the development of effective citizens; • to provide an assurance of quality in programs and in people; • to develop an international perspective that prepares students, and develop employees and community members for a world economy and global citizenship.

Contact:
Chris Woodruff, CHE, CHIA
2755 East Napier Avenue TC 2206
Benton Harbor, Michigan 49022 USA
+1 (269) 927.8868
woodruff@lakemichigancollege.edu

Program Description

Are you the host with the most in your group of friends? Maybe you've been planning tea parties since you were a kid. Or were the one organizing the ice cream socials after your soccer games. Maybe you already work in a hotel and love the bustling atmosphere. An associate degree in hospitality management from LMC is a great way to get into the hospitality business, or move your way up once you're there. Managing events at a resort... planning parties at a winery or restaurant... working at a five-star hotel... running a posh spa – all of these and more are possibilities in the hospitality businesses. You'll find over 1,000 hospitality businesses in southwest Michigan alone. But the sky is truly the limit – what you learn in hospitality management at LMC you can take with you anywhere.

Special Features

Why study hospitality management at LMC? Work hard, play hard. Our hands-on program teaches you everything you need to know about hospitality. And if you're already in the business, it gives you the foundation to launch an even bigger career. People pleasers, apply here. If you love meeting people, making their day and generally being helpful, hospitality is a great career. You can work anywhere in the world in everything from hotels to resorts to spas and more. Experts around every corner. We're really lucky to have a

booming hospitality industry here – and we use it to your fullest advantage. Our advisory council keeps us up on the latest trends and news.

Financial Aid and Scholarships Available

Be Rewarded for Your Talents Scholarships are gift funds based on academic achievement, a special talent, your major, or financial need. Best of all, you don't need to repay scholarships! With over \$600,000 in total scholarships awarded each year, all students are encouraged to apply for a scholarship. Eligibility To receive a scholarship at LMC, you must: 1. Be accepted for admission into a program leading to a degree or certificate. 2. Be enrolled at least half time - six credit hours (for most scholarships). 3. Meet scholarship-specific requirements. See each scholarship for specific requirements. Some require completing a FAFSA. Who should apply? • High school seniors • Recent high school graduates • Continuing LMC students

Admissions Information

STEP 1: APPLY Start your LMC journey by applying to Lake Michigan College. It takes about ten minutes and there's no application fee. STEP 2: APPLY FOR FINANCIAL AID AND SCHOLARSHIPS: You may qualify for financial assistance from the government or from LMC. You'll need to apply to both. STEP 3: TALK WITH AN ADVISOR AND REGISTER: An advisor will help you plan your classes based on your program of interest and skill level. All students should meet with an advisor to plan their classes in order to meet their educational goals. • MAKE AN ADVISING APPOINTMENT: Register for classes through WaveLink or stop into one of our campuses and we'll help you register.

Graduation Requirements

Upon completion of the 66-credit program, you may apply for an Associate in Applied Science degree. Certificate requirements may be applied to the degree program.

Northampton Community College

College of Business and Technology



Program Enrollment: 80
Institutional Enrollment: 15,500

Degrees Awarded: Associate of Applied Science;
Specialized Diploma

Approximate Tuition & Fees: Depends upon residency.
Please check college website for current fees.

Emphases/Specializations: A.A.S. in Hospitality Management: Hotel; A.A.S. in Hospitality Management: Restaurant; A.A.S. in Hospitality Management: Meeting and Event Planning; A.A.S. in Culinary Arts ; Specialized Diploma in Resort Management; Specialized Diploma in Dining Room Operations; Specialized Diploma in Meeting & Event Planning Management; Specialized Diploma in Adventure Course Operations; Specialized Diploma in Adventure Course Management; Specialized Diploma in Culinary Arts

Institutional Description

For 50 years, Northampton Community College has helped students of all ages and backgrounds answer one of life's biggest questions. NCC is committed to quality, affordable higher education. We strive for accessibility, with courses scheduled at multiple campuses and locations during the day and evening, on weekends and online. You can choose from nearly 100 transfer and career programs leading to associate's degrees, certificates and diplomas. At Northampton, we concentrate on excellent teaching. Our faculty really cares about your success, and they bring experience and firsthand knowledge into the classroom. Northampton's student services will support you as you reach for your goals. We provide an array of resources for all types of students: recent high school graduates, those returning to school after many years away, and adults starting college for the first time. NCC's graduates find meaningful careers as a result of their education. Many go on to study at four-year colleges and universities in our region and across the country. They do well once they get there, and save thousands of dollars on the cost of an advanced degree. Located 90 miles west of New York City and 60 miles north of Philadelphia in Bethlehem, Pennsylvania, USA, Northampton is one of few community colleges to offer on-campus housing. In addition to its Main Campus, NCC also features a campus in the Poconos region and centers in several other locations. Whether you know where you're going, or you are just starting to ask the question, Northampton is the place to start your journey. We invite you to explore our web site, visit our campuses, and become a part of our community.

Contact:
David Schweiger
3835 Green Pond Road
Bethlehem, Pennsylvania USA
18020dschweiger@northampton.edu
+1 (610) 332-6580

Institutional Accreditation

Accreditation Commission for Programs in Hospitality Administration (ACPHA), Commission on Higher Education of the Middle States Association of Colleges and Schools; State Board of Education of the Commonwealth of Pennsylvania.

Program Description

Northampton Community College offers state-of-the-art training facilities, classroom study, and hands-on practical application for you to gain entry-level management positions in restaurants, hotels, and several hundred other hospitality related careers. Your internship course at Northampton will allow you to begin your career in the hospitality field, while gaining the work experience needed to help you climb the ladder of success. Students develop their specialized skills in the area of their choice, and can advance to management positions within 6 months to 1 year. The Hospitality Management program fosters teamwork, professionalism, and learning through experience. Students will be prepared for a career in the hospitality industry by classroom learning supplemented with field trips, guest speakers and industry certifications. All students will complete a 225 hour management practicum, where they will complete an internship in their area of interest. NCC's Culinary Arts Program has been training individuals to in all the formal classical methods of preparing food. A dedicated graduate of the culinary arts will find a wide variety of career choices. Our graduates are in demand. Once the "Culinary Training" has been completed students can then complete the additional core courses to earn their Associate in Applied Science degree. Course credit or advanced placement options may exist for students coming from local high schools and vocational schools. Northampton also has agreements with several

colleges and universities for students interested in transferring to a four year school upon completion of the program. Program instructors and college advisers can help determine the education and career path that will lead students to a successful future.

Special Features

For students interested in a career in hotel management, NCC offers students the opportunity to earn an A.A.S. degree in Hotel Management. Some of the core classes in this program include rooms division management, enhancing guest services, hospitality law, financial reporting, sales and marketing, human resources management, and strategic leadership. Students can supplement their core courses with classes focused on casino operations, club management, spa management and resort management. For students interested in a career in food and beverage management, NCC offers students the opportunity to earn an A.A.S. degree in Restaurant Management. Some of the core classes in the program include basic culinary skills and techniques, fundamentals of beer, wine & spirits, menu planning and cost controls, catering and convention services, dining room operations, enhancing guest services and strategic leadership. Students will have hands-on working experience in the "Hampton Winds" restaurant and at campus special events. For students interested in a career in either meeting or event planning, NCC offers students the opportunity to earn an A.A.S. degree in Meeting and Event Planning. Some of the core classes in this program include meeting & convention management, special event management, event promotion & sponsorship, event & facilities management and the business of social events & wedding consulting. For students interested in adventure course operations, NCC offers students the opportunity to earn a specialized diploma in Adventure Course Management. Some of the core classes in this program include challenge course operations, safety & risk management and a 500-hour adventure management practicum. For students interested in a career in culinary arts, the training combines classroom discussion, lecture and demonstration of theories and techniques. The students will run the College's fine dining restaurant, "Hampton Winds."

Admissions Info

NCC has an open admissions policy. Students who have obtained their high school diploma or graduate equivalency diploma (G.E.D.) will be accepted to the college. The Culinary Arts program has "selective admission" requirements which are specified on the college catalog on the web site.

Financial Aid and Scholarships Available

Northampton Community College is committed to making higher education accessible to everyone. We encourage you to apply for financial aid. You may be eligible for more assistance than you'd imagined. Financial Aid falls into four main categories: Grants and Scholarships; Federal Stafford Loan; Federal College Work Study and Veterans Education Benefits. The Hospitality Management and Culinary Arts programs offers over ten (10) scholarships based on academic achievement and industry experience.

Graduation Requirements

Students must satisfy all requirements of their respective program and attain a 2.0 Cumulative Grade Point Average and follow college procedure for students to apply for a degree or diploma. Current A.A.S. degree programs vary between 64 - 72 credits.

St. Louis Community College

Program Enrollment: 190
Institutional Enrollment: FY 2019 = 17,294

Institutional Accreditation: American Culinary Federation

Degrees Awarded: AAS: Baking and Pastry;
AAS Culinary Arts; AAS Hospitality Management

Institution Website: www.stlcc.edu; [Baking and Pastry Arts](#); [Culinary Arts](#); [Hospitality Management](#)

Institutional Description

Education for Real Life, for Your Whole Life
That's our commitment to you.

Through a changing economy and sharp increases in the price of higher education, STLCC has provided opportunity for all. As the largest higher educational institution in the region, STLCC has served more than 1.2 million students. Over 50% of households in the St. Louis area are represented in our former and current student body. Since 1962, St. Louis Community College has held fast to the fundamental belief that education has the power to lift us up — as individuals, as communities and as a city.

Today, STLCC consistently ranks among the top associate degree-awarding institutions in the United States. As we launch students into new and better careers, four-year degrees and richer lives, we strengthen St. Louis one student at a time.

Program Description

Hospitality Studies

Mission Statement:

The Hospitality Studies Program mission is to prepare students for entry-level employment in the hospitality industry, providing affordable training in a state-of-the-art facility and maintaining curriculum that meets the needs of industry and students. The program offers AAS degrees in Baking and Pastry Arts, Culinary Arts, and Hospitality Management.

Baking & Pastry Arts AAS:

Baking and Pastry Arts will allow student to gain the necessary theoretical and practical knowledge to become a successful pastry professional. Concepts of baking theory; breads, rolls, and bakeries; production pastry techniques; and cake production and decoration will lay the foundation for essential pastry-related skills. Advanced classes in artisan and decorative bread; ice cream and frozen desserts; chocolate candies and showpieces; plated desserts; and sugar candies and showpieces will allow specialized training in specific areas of concentration for the aspiring pastry chef. The final course, Baking and Pastry Arts Capstone, will give the student a real-world simulation of what to expect upon graduation, while preparing them to earn the Certified Pastry Culinarian certification for the American Culinary Federation.

Culinary Arts AAS:

The Culinary Arts program is designed to meet current and future needs for training food service and food service managerial persons to assume leadership roles in the industry. The curriculum covers food preparation, production, table service and culinary management. Addressing the business, academic, and technical aspects of the industry, the curriculum offers a wide range of courses, specifically meeting the requirements of the hotels, restaurants and clubs in this field. The program features a heavy emphasis on

Contact:

Baking and Pastry Arts: Chef Casey Shiller
cshiller@stlcc.edu
Culinary Arts: Chef Ellen Piazza
epiazza@stlcc.edu
Hospitality Management: Jeffrey P. Ivory
jivory@stlcc.edu
Department Number: +1 (314) 644-9069

food preparation from basic to advanced, combined with courses that offer a foundation in the managerial aspects of the industry.

Hospitality Management AAS:

The Hospitality Management curriculum will prepare students for first-level management trainee positions in the hospitality industry. Coursework will introduce students to the hospitality industry segments of event planning, food and beverage, hotel, and travel and tourism. The graduate will be prepared for employment in a variety of operations in the hospitality industry or to continue their education at a four-year institution.

Special Features

Traditional Face-to-face, Distance, and Hybrid course options to meet the current needs of students.

Admissions Information

<https://stlcc.edu/admissions/apply-to-stlcc/>

Approximate Tuition and Fees

\$10,000.00 per AAS degree

Financial Aid and Scholarships Available

<https://stlcc.edu/admissions/financial-aid/>

Graduation Requirements

<https://stlcc.edu/admissions/advising/preparing-for-graduation.aspx>

SUNY College of Technology at Delhi

Program Enrollment: 256

Institutional Enrollment: 3,078

Degrees Awarded: Associate in Applied Science, Bachelor of Business Administration

Emphases/Specializations: Hotel and Restaurant Management (AAS/BBA), Event Management (AAS/BBA), Culinary Arts (AAS), Culinary Arts Management (BBA)

Institutional Description

Located in the scenic foothills of upstate New York's Catskill Mountains, SUNY Delhi students learn and work in an intimate setting with faculty who focus on their individual learning styles and goals. SUNY Delhi prides itself on offering flexible and affordable educational options to meet the needs of aspiring learners from all walks of life, always with a focus on academic excellence, innovation, and practical experience. Small class sizes, strong student-faculty connections, and a commitment to applied learning are core elements of a SUNY Delhi education.

Contact:

David C. Brower, PhD, CHE
454 Delhi Drive – 111 Alumni Hall
Delhi, New York 13753
browerdc@delhi.edu
+1 (607) 746-4402
+1 (607) 746-4569

Institutional Accreditation: Middle States Commission on Higher Education

Program Description

Hotel and Restaurant Management: SUNY Delhi's AAS and BBA degrees in Hotel and Restaurant Management provide students the foundation needed to launch a career working in the country's premier hospitality properties. SUNY Delhi graduates are in demand and work for such organizations as Hyatt, Hilton, and Marriott International. They have also found success with a variety of corporate and private dining establishments, country clubs, and cruise lines. At SUNY Delhi, all students graduate with practical work experience. Delhi's partnership with the Walt Disney World College Program provides students with the chance to work at the Walt Disney World Resort for six months in a structured internship. SUNY Delhi students and alumni benefit from the faculty's extensive professional connections throughout their careers.

Event Management: SUNY Delhi's AAS and BBA degrees in Event Management provide an excellent foundation for a career in the fast-paced field of event and meeting planning. Graduates can go on to organize weddings and social events, plan corporate meetings, work in hospitality, or design travel and tour packages, among many other opportunities.

While learning theory in the classroom, students put knowledge to work by planning and executing on-campus banquets in the college's conference facility. SUNY Delhi offers students the opportunity to gain professional networking experience through the student chapter of Meeting Professionals International.

Culinary Arts and Culinary Arts Management: SUNY Delhi's Culinary Arts program has gained national and international honors. The Associate in Applied Science in Culinary Arts program is accredited by the American Culinary Federation's Education Foundation, and offers a rich array of classes to give students a firm foundation to launch a culinary career. Students learn by doing in state-of-the-art kitchens, baking labs, and Bluestone Pub & Restaurant, SUNY Delhi's brand new (opened Fall 2019) restaurant located at the College Golf Course. Culinary and Hospitality students run the restaurant several days a week with service open to the public. The Bachelor of Business Administration in Culinary Arts Management degree prepares students for the rigors of managing and running a culinary facility with courses in financial management and organization. While the associate's degree deals with the hands-on duties of a chef, the bachelor's degree program prepares graduates for the fiscal responsibilities and management duties that executive chefs face every day.

Special Features

SUNY Delhi prides itself on offering students with a solid, practical education. Applied, experiential, and service learning are offered throughout all degree programs. Delhi's BBA programs are offered on-ground at the home

campus in Delhi, NY, offsite at SUNY Schenectady in New York's Capital District, and online.

Admissions Info

Admissions decisions made utilizing: official high school transcripts (first-year applicants), college transcripts (transfer students), completion of prerequisites established by the program for which students are applying, and space availability. SAT and ACT scores are encouraged, but not required for AAS applicants. Recommended admissions requirements include a 75 or higher high school GPA with a Regents Diploma or a 2.00 cumulative GPA for transfer. It is also recommended that applicants have completed coursework in algebra and geometry. BBA graduates are encouraged to submit SAT scores with a combined reading/writing and math score of 980 or a composite ACT score of 19.

Approximate Tuition & Fees: Tuition for New York State residents is \$7,070 for the 2020-2021 academic year. For the same period, on-campus residential housing is \$7,760, a meal plan is \$5,560, and student fees are \$1,760. The total estimated annual cost is \$22,150. Tuition for out-of-state students varies by degree level. Additional information may be found at: www.delhi.edu/admission/tuition-fees/index.php

Financial Aid and Scholarships Available

Federal and state financial aid is offered to students who qualify. Private scholarships are awarded through SUNY Delhi's Office of College Advancement. Last year, Delhi's hospitality students received nearly \$30,000 in financial support through campus-based and industry scholarships.

Graduation Requirements

Students must achieve a minimum grade point average of 2.0, have completed all necessary programmatic requirements, and satisfactorily completed a professional work experience in their chosen field.

Program Accreditation Information

SUNY Delhi's AAS degree in Culinary Arts is accredited by the American Culinary Federation's Education Foundation.

Institution Website

www.delhi.edu

Thai Chef School

Degrees Awarded: Master Thai Culinary Chef Diploma

Institutional Accreditation: Thai Ministry of Education

Emphases/Specializations: Thai culinary arts

Institution Website: www.ThaiChefSchool.com

Institutional Description

Private school in Bangkok, Thailand accredited by Thai Ministry of Education. Offering training in Thai, Chinese, Japanese and Western cooking. A culinary training institute emphasizing competency in technique, dish preparation, and authenticity. Internships and job placement available. Classes and recipes are in English.

Accommodations included in tuition. Accredited diploma and certificate awarded upon successful completion of training. Interviews available with hotels, resorts, and cruise ships.

Contact:

Ron Estrada

Ron@ThaiChefSchool.com

1940 Sukhumvit Road, Soi 60 Bang Chak,
Phra Khanong Bangkok, Thailand 10260

+66 807-706-741

Program Description

Student Exchange Program is a 6 weeks training course in Thai cooking, fully accredited by Thai Ministry of Education. Learn 85+ professional Thai dishes from scratch to completion along with all related dips, sauces, and pastes. Emphasis is placed on authentic flavors, aromas, professional presentation, and mastery of cooking techniques and dishes. Recipes and instruction are in English. 2 sets of whites and a knife set are provided. Internships along with job placement in hotels, resorts, and cruise ships available. Private accommodations and most meals included.

Special Features

Training is in English. Recipes are in English. Intake is every Monday. All-inclusive--private accommodations and most meals included. Fully accredited by Thai Ministry of Education. Short term training courses. Earn Master Thai Culinary Chef diploma designation upon successful completion of course. Learn Thai cuisine, one of the world's most popular and healthy cuisines. Experience Thai culture in Asia's most exotic city.

Admissions Information

Send to Ron@ThaiChefSchool.com for inquiries and registration.

Graduation Requirements

Mastery of all Thai dishes. Successful passing of weekly cooking tests.

University of Arkansas

Pulaski Technical College Little Rock-South

Program Enrollment: 68
Institutional Enrollment: 3,685

Degrees Awarded: 1 Associate Degree and 3 Technical Certificates 5 Certificates of Proficiency

Emphases/Specializations: Associate Degree has 3 Tracks – Hospitality Management, Resort Management, and Dietary Management, 3 Technical Certificates - Hospitality Management, Resort Management, and Dietary Management, and 5 Certificates of Proficiency – Hospitality and Lodging, Hospitality and Restaurant Operations, Hospitality and Bar Operations, Resort Management, and Dietary Management.

Institutional Description

As your comprehensive two-year college, our mission is to provide you with a high-quality educational experience to help you develop to your fullest potential. We know our students have busy lives, so we offer classes on campus, online, at night, and on weekends. University of Arkansas - Pulaski Tech classes are hands-on learning environments. Want to make movies, be a chef, build a robot, or just get basic math and English classes behind you? UA-PTC has a program to meet your needs.

Contact:
Admission
admissions@uaptc.edu
Phone: +1 (501) 812-2231
Fax: +1 (501) 812-2316

We've designed our classes and programs to fit your needs. Choose one of our programs designed to transfer toward a bachelor's degree or choose from our many technical and occupational programs to go directly into the workforce.

Institutional Accreditation

Higher Learning Commission Program Accreditation: Accreditation Commission for Programs in Hospitality Administration (ACPHA)

Program Description:

Hospitality Management—This degree program will provide an in-depth look at the hospitality industry and concentrate on lodging, tourism, food service and business management. Students completing this degree will be prepared for middle management jobs in the hospitality/tourism industry including lodging, resorts, conference and convention centers, restaurants, contract services, theme parks and travel/tourism-related operations. Hospitality is one of the fastest growing sectors of Arkansas' economy. The Arkansas Workforce Center projects the number of jobs in the leisure and hospitality industry to grow 22.1% in the next five years.

Special Features

Hospitality Degree is fully accessible via online.

Admissions Info

The Office of Admissions is the contact for all students interested in attending UA-PTC. Do you have questions? We're here to help!

Financial Aid and Scholarships Available

The mission of UA – Pulaski Tech's Office of Financial Aid is to provide educational opportunities through its administration of student financial aid and to insure compliance with federal, state, and institutional statutory and/or regulatory requirements associated with the delivery of student financial assistance and financial resources.

Graduation Requirements

The AAS in Hospitality Management degree consists of a total of 60 credit hours including a minimum of 15 credit hours comprising the general education core, 45 credit hours of degree specific courses, and six hours of electives. The Technical Certificate in Hospitality Management (30 credit hours) is designed for entry level management positions.

The certificate of proficiency in hospitality and tourism (15 credit hours) provides skills training to prepare students for employment in the hospitality field in relationship to tourism. Graduates of the program will be able to demonstrate knowledge of the tourism industry and application in the workplace. This certificate of proficiency in hospitality and restaurant operations (15 credit hours) provides basic sanitation and skills training to graduates for entry level employment in the food service industry in relationship to hospitality and restaurant operations. Graduates of the program will be able to demonstrate proper sanitation skills, and gain knowledge of the operations in hospitality facilities and restaurants.

The certificates of proficiency lead to the technical certificate which leads to the Associate degree. The courses required to complete the Hospitality degrees may be taken entirely online or on campus.

Approximate Tuition & Fees

Approximate costs for AAS in Hospitality Management

\$11,340.00 tuition/fees
 \$201.00 uniforms
 \$3,167.74 books

Approximate costs TC in Hospitality Management or Resort Management

\$5,670.00 tuition/fees
 \$201.00 uniforms
 \$1,548.74 books

Approximate costs TC in Dietary Management

\$5,670.00 tuition/fees
 \$240.00 knife kit
 \$201.00 uniforms
 \$1,000.00 books

Approximate costs CP in Hospitality & Restaurant Operations

\$2,835.00 tuition/fees
 \$201.00 uniforms
 \$648.00 books

Approximate costs CP in Hospitality & Lodging Operations

\$2,835.00 tuition/fees
 \$201.00 uniforms
 \$656.75 books

Approximate costs CP in Hospitality & Bar Operations

\$2,835.00 tuition/fees
 \$200.00 uniforms
 \$656.75 books

Approximate costs CP in Resort Management

\$2,835.00 tuition/fees
 \$201.00 uniforms
 \$656.75 books

Approximate costs CP in Dietary Management

\$3,402.00 tuition/fees
 \$240.00 Knife Kit
 \$201.00 uniforms
 \$1,000.00 Books

Waukesha County Technical College

Program Enrollment: 80
Institutional Enrollment: 23,000

Degrees Awarded: Associate

Emphases/Specializations: Culinary and Baking/Pastry

Institutional Accreditation: NCAA

Program Accreditation Information: Accredited through NCAA

Institution Website: www.wctc.edu

Institutional Description

Technical College offering Degrees up to the Associate Degree level with articulation agreements with many four-year Universities.

Program Description

The focus is on the principles of supervision, quality service, budgeting, marketing and purchasing as related to the Hospitality Industry. In addition to theory instruction, you'll gain hands-on experience in a fully equipped restaurant. An internship is required and there are opportunities to travel abroad for study tours and employment.

Special Features

Small Class sizes. Attentive faculty and staff. Good access to free parking. Department facilities all in one building. \$4.5 million spent in newly renovated labs.

Admissions Information

See website at <http://www.wctc.edu>

Approximate Tuition and Fees

\$9500

Financial Aid and Scholarships Available

Many. Contact Financial Aid Department for more details or visit the website, <http://www.wctc.edu>.

Graduation Requirements

Apply during semester of graduation.

Contact:

Bradley Beran
Associate Dean
Hospitality, Culinary and Pastry Management
01 (262) 691 5322
bberan@wctc.edu



Bachelors Degrees

Auburn University

College of Human Sciences



Program Enrollment: 237

Institutional Enrollment: 30,737

Degrees Awarded: Bachelor of Science in Hospitality Management

Emphases/Specializations: Culinary Management, Event Management, Hotel and Restaurant Management

Institutional Accreditation: Southern Association of Colleges and Schools (SACS)

Approximate Tuition & Fees: Cost per semester: Alabama Resident: \$5,746 Non-Alabama Resident: \$15,562

Institution Website: <http://humsci.auburn.edu/hosp/>

Institutional Description

Auburn University today is a comprehensive land, sea and space grant institution – among the few that hold that distinction – occupying more than 1,840 acres and helping fulfill the dreams of nearly 29,000 students. At the undergraduate level, there are 23,964 students enrolled across 140 majors taught by 1,330 faculty; the student/faculty ratio is 19:1. Since opening its doors in 1856, Auburn University has awarded more than 300,000 academic degrees. With over 800 international students, more than 500 students studying abroad and a truly global faculty, Auburn University provides its students and community with access to a world of opportunity. There are more than 300 clubs and organizations from which to choose.

Contact:
Tanya Stringer
328 Spidle Hall
Auburn University
Auburn, Alabama 36849 USA
+01 (334) 844-4261
tds0001@auburn.edu

Program Description

The Hospitality Management Program (HOSP) at Auburn University develops tomorrow's leadership team for the global hospitality and tourism industries. Our unique partnership with Ithaca Hospitality Partners coupled with a strong focus on the premium service segment, strategically positions us to offer today's student a unique and truly differential learning experience focused. The curriculum offers a variety of courses and unique experiential learning opportunities designed to prepare our graduates to pursue successful management and/or entrepreneurial opportunities in the hotel/lodging, restaurant, event planning, culinary, country club, foodservice or beverage industries. As an added competitive advantage, students graduate with a business minor from the Raymond J. Harbert College of Business and will have the requisite foundational knowledge of business administration as specified by AACSB International. Students also have the opportunity to participate in an international experience that will further distinguish HOSP graduates. The program prides itself with a near 100% placement rate as graduates are in demand in a variety of health-related, hospitality and foods industry careers.

Financial Aid and Scholarships Available

60% of Auburn students are awarded Scholarship's and Financial Aid each year. To learn more about the process for acquiring this aid, please visit www.auburn.edu/scholarship, and www.auburn.edu/finaid

Admissions Information

When you apply to Auburn, the Admissions Staff carefully assesses your academic potential. Each application is given personal consideration. High School GPA and Curriculum While the decision is based upon test scores and high school GPA, students must have completed course requirement in their high school curriculum. Transcript evaluation utilizes a 4.0 scale. A weighted GPA is utilized when included in the high school transcript. If a student attends a high school whose system does not provide a weighted GPA on a 4.0 scale, the high school may include a cover letter with the transcript indicating the student's weighted GPA. ACT/SAT Admission standards are based on the quality of your high school grades as well as your score on either the American College Test (ACT) or the Scholastic Aptitude Test (SAT). Auburn University requires that all incoming freshmen provide test scores from either the American College Test (ACT) or the Scholastic Aptitude Test (SAT). No preference is given for either test

and the highest score will be used for admission purposes. The institution number for the ACT is 0011 and the number for the SAT is 1005. Exactly what ACT or SAT score and grade point average will it take to earn freshman admission? The answer will depend on the number and quality of students who apply this year. It also depends on our evaluation of each applicant's credentials. In addition, we have to take into account the limited number of places in the Freshman Class of 2019. Competition for these spaces will ultimately set the standards. Data on Freshmen class of Fall 2018: • Middle 50% ACT range for entering Freshmen: 25 - 30 • Middle 50% SAT range for entering Freshmen: 1170 - 1300 (Critical Reading + Math score)

Auckland University of Technology



Program Enrollment: 433

Institutional Enrollment: 29,000

Degrees Awarded: Bachelor of International Hospitality Management

Emphases/Specializations: Hospitality Enterprise, Hospitality Management, Hospitality and Society

Institutional Accreditation: Our hospitality, tourism and event management programmes are world ranked and recognised globally. University rankings organisation QS has ranked our programmes in the top 34 in the world, and the Academic Ranking of World Universities (ARWU) places us in the top 75 globally.

Institution Website: <https://www.aut.ac.nz/study/study-options/hospitality-tourism-and-events>

Institutional Description

AUT is the second largest university in New Zealand, with 100,000 alumni around the world. We're located in Auckland, the third best city in the world to live in. When you study at AUT, you'll join 6,000 international students from 140 countries. We have been a university since 2000, and are now the second largest in the country and ranked among the top 1% (251-300) of universities in the world. We're proud to be one of the world's best modern universities – Times Higher Education has ranked us as the top millennial university in Australasia and number 14 in the world. We have an overall five-star rating from university rankings organisation QS, in addition to five star ratings for Teaching, Employability, Research, Internationalisation, Facilities, Innovation and Inclusiveness. Visit <https://www.aut.ac.nz/study/why-study-at-aut>

Contact:

Auckland University of
Technology (AUT)
55 Wellesley Street
Private Bag 92006
Auckland City 1142
New Zealand

Program Description

The Bachelor of International Hospitality Management focuses on issues of sustainability, digital integration and global citizenship to ensure you have industry-relevant skills to launch an exciting career anywhere in the world. Workplace experience is the heart of our degrees, and strong links with industry mean you can choose from lots of great organisations for your work placement.

Financial Aid and Scholarships Available

For further information regarding scholarships and financial assistance visit <https://www.aut.ac.nz/study/fees-and-scholarships/scholarships-and-awards-at-aut>

Admissions Information

All students may apply online by visiting <https://apply.aut.ac.nz/> For admission into undergraduate programs at AUT, applicants must have completed recognised upper secondary or equivalent Year 13 studies to the required standard. Refer to <https://www.aut.ac.nz/study/applying/entry-requirements/international-student-entry-requirements> Students must also have satisfied English language requirements and any individual program requirements.

Approximate Tuition & Fees

For the most up to date information about fees, please visit <https://www.aut.ac.nz/study/fees-and-scholarships/fees-to-study-at-aut>

Graduation Requirements

In order to be eligible to graduate, students in the Bachelor of International Hospitality Management must complete the program requirements as specified in the AUT calendar <https://www.aut.ac.nz/about/auts-leadership/official-aut-publications/read-by-section-academic-calendar>

Ball State University

Miller College of Business, Hospitality and Food Management

Program Enrollment: 200
Institutional Enrollment: 22,000

Institutional Accreditation: Higher Learning Commission

Degrees Awarded: Bachelor of Science; Bachelor of Arts

Approximate Tuition & Fees:
<https://www.bsu.edu/admissions/tuition-and-fees>

Emphases/Specializations: Hospitality and Food Management

Admissions Information:
<https://www.bsu.edu/admissions>

Institutional Description

The Miller College of Business has a proud history of providing a quality education that responds to changes in the professions our students will enter, and the hallmarks of Miller College will carry on into our bright future. As the University enters its second century, the college is grounded in its values, lifted by its knowledge, and will go confidently upward to ever greater opportunities.

Program Description

A bachelor's degree in hospitality and food management blends the University Core Curriculum with courses in business foundations, hospitality and food management, and general electives to round out your degree. This degree can be completed as a bachelor of arts (BA), which requires a language component, or a bachelor of science (BS), which requires the completion of a minor.

Special Features

Allegre student run restaurant Maplewood Mansion Learning Lab student run hotel

Financial Aid and Scholarships Available

<https://www.bsu.edu/admissions/financial-aid-and-scholarships>

Contact

Dr. Sotiris Hji-Avgoustis
Department of Management
Miller College of Business
Ball State University
Muncie, Indiana 47306 USA
+01 (317) 460.7679
shjiavgousti@bsu.edu

Bethune-Cookman University

Bob Billingslea School of Hospitality Management



Program Enrollment: 80
Institutional Enrollment: 3,832

Degrees Awarded: Bachelor of Science in Hospitality Management

Emphases/Specializations: Events & Entertainment Management Concentration; Culinary Management Concentration; Minor in Hospitality Management

Institutional Accreditation:
ACPHA

Approximate Tuition & Fees:
\$24,226

Admissions Information:
ACT (with a minimum of 15) or SAT (with a minimum of 810)/High School/GPA 2.25

Institution Website: www.cookman.edu

Institutional Description

4-year baccalaureate program for liberal arts and teacher education is approved by the Florida Department of Education.

Program Description

The Bachelor of Science in Hospitality Management prepares future leaders of Hospitality by providing dynamic class experiences, experienced professors and industry speakers, coupled with experiential learning activities. The only HBCU School in the state of Florida that offers the BS in Hospitality Management. Accredited by the Accreditation Commission for Programs in Hospitality Management (ACPHA). Additionally, strong industry and program collaboration between industry partners and the Hospitality Management Program results in significant placement rates and internship opportunities. All hospitality management majors are required to complete two internships to gain valuable industry related work experience.

Special Features

Our Hospitality Management Anchor Program (HMA) provides avenues for peer to peer mentorship, engagement and alumni and industry networking opportunities to assist in providing students with transformative experiences, skills and knowledge in a faith based environment. Students are afforded opportunities for experimental learning through Hospitality Industry Day, and onsite Cub Paradise -school operated restaurant. New Offerings coming soon! Culinary Arts, Housekeeping Operations and Lodging Operations professional certification.

Financial Aid and Scholarships Available

PELL, Direct subsidized, Direct unsubsidized Scholarships: American Hotel & Lodging Educational Foundation, Annual Golf Tournament Scholarship, Bethune-Cookman University Scholarships, Hospitality Business Scholarships & Internships, Hospitality Scholarships, Mary McLeod Bethune Scholarships, Tampa Bay Alliance Scholarship, and 25 Great Scholarships for Hospitality Management Majors, Bright Futures, Florida Student Assistant Grant, Mary McLeod Bethune

Graduation Requirements

To graduate from the University, the student is responsible for completing general education, major and minor area requirements and any other requirements specified herein or by announcement

Contact:
Dr. Deanne Williams-Bryant
640 Dr. Mary McLeod Bethune Blvd
Daytona Beach, Florida 32114-3099 USA
01 (386) 481-2871
williamsbryantd@cookman.edu

Boston University

School of Hospitality Administration

Program Enrollment: 300

Institutional Enrollment: 16,500

Degrees Awarded: Bachelor of Science in Hospitality Administration, Bachelor of Science in Hospitality & Communication

Emphases/Specializations: Hospitality Marketing, Event Management, Hospitality Real Estate Development

Institutional Accreditation: NEASC

Approximate Tuition & Fees: Tuition: \$52, 816
Room: \$10,390 Board: \$5,330 Fees: \$1,132 Total
Estimated Expenses: \$69,668 per year

Institution Website: www.bu.edu/hospitality

Institutional Description

Boston University is a private, non-profit research university in Boston, MA, founded in 1839. Boston University has over 33,000 undergrad and graduate students in an urban campus setting, 17 schools and colleges, and 250 fields of study. With unparalleled opportunities, BU prepares you to succeed academically, professionally, and socially. Whatever career path, however things change, wherever in the world you go, you'll be ready.

Contact:

Meg Battaglino
928 Commonwealth Avenue
Boston, Massachusetts 02215 USA
+01 (617) 353-3261
meg@bu.edu

Program Description

At the Boston University School of Hospitality Administration, you get the best of all academic worlds: a rigorous, industry-specific management education taught by the school's full-time PhD faculty, an extensive list of hospitality specific electives and areas of specialization taught by industry professionals, and a broad liberal arts education drawing on courses offered by the University's other schools and colleges. With an emphasis on hands-on learning, real-world experience, and globalization, our program prepares students for the competitive job market anywhere in the world. Undergraduate students benefit from our innovative program, which includes two field experiences and one international experience.

Special Features

Two internships field experiences, one international experience, Marriott Career Center, study abroad, high-tech classrooms, small class size at a large university

Financial Aid and Scholarships Available

Financial aid and scholarships are available through Boston University admissions

Admissions Information

Common Application, High School Transcript, Guidance Counselor recommendation and school report, teacher recommendation, SAT or ACT scores - <http://www.bu.edu/admissions/apply/first-year/>

Graduation Requirements

128 college credits required for completion

Bradley University

Education & Health Sciences



Program Enrollment: 40
Institutional Enrollment: 5,400

Degrees Awarded: B.S., B.A.

Institution Website: www.bradley.edu

Admissions Information

<https://www.bradley.edu/admissions/>

Institutional Accreditation:

Higher Learning Commission (HLC)

Approximate Tuition & Fees: Student tuition is approximately \$30,000; and, more than 90% of Bradley students receive financial assistance.

Institutional Description

Bradley University is a mid-sized private university located in Peoria, IL. The university has an enrollment over 5,400 undergraduate and graduate students and offers over 185 undergraduate and graduate academic programs in business, communications, education, engineering, fine arts, health sciences, liberal arts and sciences, and technology. There are more than 350 full-time faculty members which amounts to a student to faculty ratio of 12:1 and the average class size consists of 21 students. Bradley University is accredited by the Higher Learning Commission-North Central Association of Colleges and Schools.

Contact:

Dr. Kara Wolfe
Department of Family & Consumer Sciences
1501 West Bradley Avenue
Peoria, Illinois 61625 USA
+01 (309) 677-1000
webmaster@bradley.edu

Program Description

The Hospitality Leadership (HL) program is ACPHA accredited and prepares students for diverse careers in the hospitality industry including lodging facilities such as hotels, resorts, and casinos, as well as restaurants, food and beverage operations, and tourism organizations. The Hospitality Leadership program prepares students for successful careers through coursework leading to a Bachelor of Science degree. An internship experience and a minor in entrepreneurship, management, marketing, or professional sales are included in the program.

Special Features

ACPHA Accreditation through 2025

California Lutheran University

School of Management

School of Management
Hospitality and Tourism
Management

California
Lutheran
University

Program Enrollment: New program in Fall 2018

Institutional Enrollment: 4,300

Degrees Awarded: Bachelor of Science Hospitality and Tourism Management

Emphases/Specializations: Hotel and Restaurant Management

Institution Website: callutheran.edu

Institutional Accreditation: Accrediting Commission for Senior Colleges and Universities of the Western Association of Schools and Colleges

Approximate Tuition & Fees: The estimated 2018-19 tuition cost is \$42,692. The average financial aid package was \$34,800 in 2017-2018. Estimated room and board is \$13,650. One tuition rate only.

Institutional Description

California Lutheran University is a selective, comprehensive institution offering undergraduate and graduate degrees in the liberal arts and sciences and professional fields. Mentored by dedicated and accomplished faculty members, students pursue their passion and discover their purpose as they seek to grow as individuals. The university offer 37 majors and 40 minors. The average class size for all programs is 15.

Contact:

Stefan Cosentino
60 West Olsen Road #3500
Thousand Oaks, California 91360 USA
01 (805) 493-3814
swcosentino@callutheran.edu

Program Description

The goal of the Hospitality and Tourism Management (HTM) major is to develop future hospitality leaders with the knowledge, skills, and abilities to acquire entry-level management positions with hospitality firms. This curriculum was developed in partnership with experienced regional hospitality leaders and builds upon the strong foundation of the university's liberal arts core and the School of Management's business core curriculum. At Cal Lutheran, students will develop not only industry specific skills but also managerial abilities that will serve them well in their career.

Special Features

The university and major offers several experiential learning opportunities for students to develop a passion for and engage within the hospitality industry through internships, field trips, industry networking events, and case competitions.

Admissions Information

Cal Lutheran is looking for students who are balanced in their pursuits, who have been successful in those pursuits, and who have proven that they are ready for the rigors of the four-year college level. Decisions are largely based on high school GPA in a college-prep curriculum, standardized test scores, a personal recommendation, and a personal statement presenting your ability to effectively form and articulate thoughts in writing. We accept both the SAT and the ACT. Cal Lutheran also grants college credit for Advanced Placement test scores.

Financial Aid and Scholarships Available

97% of new students last year received scholarships and grants in 2017. Cal Lutheran awards scholarships and grant based on academic merit, financial need, and or other criteria. Cal Lutheran participates in federal loan programs.

Graduation Requirements

To graduate a student must complete a total of 124 semester credits with at least 40 completed in residency. Students must maintain a 2.0 GPA or higher and complete a minimum 600 work hours via internships.

California State Polytechnic University, Pomona

The Collins College of Hospitality Management



Program Enrollment: 1,023

Institutional Enrollment: 25,894

Degrees Awarded: Bachelor of Science in Hospitality Management

Institutional Accreditation: WASC Senior College and University Commission (WSCUC)

Emphases/Specializations: Lodging Management, Food & Beverage Management, Special Event Management

Institution Website: www.cpp.edu/collins

Institutional Description

Cal Poly Pomona is among the best public universities in the West and is nationally ranked for helping students achieve economic success. As an inclusive polytechnic university, we cultivate success through experiential learning, discovery and innovation. Our graduates are ready to succeed in the professional world on Day 1. Faculty in all disciplines put theory to practice, providing students with opportunities to apply their knowledge in hands-on projects, research collaborations, and valuable internship and service-learning programs. As a polytechnic university, Cal Poly Pomona utilizes a technology-enhanced, learn-by-doing approach to education.

Contact:
Diana Garcia
3801 W. Temple Ave
Pomona, California 91768 USA
01 (909) 869-2275
degarcia@cpp.edu

Program Description

Founded in 1973, The Collins College of Hospitality Management's renowned undergraduate degree program at Cal Poly Pomona is one of the leading hospitality management college's in the nation and is the largest of its kind in the State of California. Students in The Collins College's renowned undergraduate program receive a world-class education with a unique customized curriculum designed to meet their interdisciplinary interests as they prepare for leadership roles throughout the hospitality management industry. Courses facilitate an understanding of the economic, legal and social forces that shape the hospitality industry, and they provide opportunities to apply hospitality management theories and concepts to real-world settings. The Collins College's undergraduate program has an impressive job placement rate of more than 82%. Faculty and staff are committed to helping students find relevant careers and to shaping well-trained, gainfully employed graduates. With well-established career services, a dedicated student success team, and an 800-hour hospitality-related work experience graduation requirement, students are ready to work upon degree completion.

Special Features

Travel Opportunities: Students can study abroad in Italy, attend trade-shows in Chicago and New York, and participate in national conferences. **State-of-the-Art Facilities:** The 55,000-square-foot campus features four buildings that include instructional classrooms and culinary laboratories outfitted with the latest in technology and equipment, a demonstration kitchen classroom, faculty and staff offices, study rooms, conference rooms, a quick-service café, a computer lab, and a wine library that holds up to 8,000 bottles. **Student Diversity:** Over 60 percent of Collins College students are Latino, African American or Asian, providing a diverse learning and social environment for students. **Industry Partnerships:** More than 100 leading hospitality companies visit the college each year to host workshops, information sessions, and to recruit students. **Board of Advisors:** The college remains on the forefront of industry trends by working hand-in-hand with its elite, 45-member Board of Advisors that ensures the program's methods and practices are consistent with those of the industry and that its curriculum is aligned with industry needs. **Perfect Location:** Conveniently nestled in a hospitality hub between the trend-setting global metropolis of Los Angeles and the world-famous theme parks, nearby beaches and foodie hotspots of Orange County, The Collins College's perfect location opens doors to countless

professional opportunities. Our nationally ranked program has grown to meet the continuously evolving demands of sunny Southern California's dynamic hospitality and tourism industry. Faculty Experts: A dynamic mix of faculty from all over the world with industry experience, scholarly research, and involvement in professional associations bring added value to the classroom. Specialized Staff: The Collins College's dedicated team of support staff hold advanced training or specialized degrees, and can provide expertise and resources that encourage student success.

Admissions Information

- Transfer applicants must be in good academic standing at the last institution attended. Must have minimum 2.00 GPA in transferable coursework; Must have at least minimum of 60 transferable semester units (90 quarter); 30 of the 60 semester units (45 quarter), must be in General Education; Completion of the "Golden Four." • First Year students An applicant must be a high school graduate; have a qualified eligibility index (combination of high school GPA and score on either the ACT or SAT); and have completed the courses in the comprehensive pattern of college preparatory subject requirements with grades of C or better. (<https://www2.calstate.edu/attend/campuses/pomona/Pages/admissions.aspx>)

Approximate Tuition and Fees

Undergraduates with 0-6.0 units = \$2,470.31 Total Registration & Tuition Fees Undergraduates with 6.1+ units= \$3,676.31 Total Registration & Tuition Fees In addition to the Tuition Fees and Mandatory Fees listed above, Non-residents must also pay \$396 per unit for out-of-state tuition (No NRT Annual Cap). (<https://www.cpp.edu/~student-accounting/tuition-fees/spring2019.shtml>)

Financial Aid and Scholarships Available

The Collins College has accumulated \$3.5 million in endowed scholarships yielding about \$100,000 every year to deserving students. In addition to College-based scholarships, Collins students have access to numerous private industry scholarships that total about \$100,000 each year. There are also a variety of scholarships and student loans are available through Cal Poly Pomona and the Office of Financial Aid: <https://www.cpp.edu/~financial-aid/index.shtml>

Graduation Requirements

A 2.0 cumulative GPA is required in all courses for the major in order to receive a degree in the major. A minimum of 800-hours of PWE must be completed and documented prior to enrolling in HRT 341. Collins College students must perform a minimum of 800 hours of PWE, with 400 of the hours performed in residence. PWE is hospitality-specific industry work performed after high school graduation. Document PWE on company letterhead and letter(s) should show the total hours worked and explain the student's job description(s) and related duties. Faculty recommend that PWE show growth in knowledge and skills above those of an entry-level employee. All persons who receive undergraduate degrees from Cal Poly Pomona must pass the Graduation Writing Test (GWT).

California State University, Chico

College of Communication and Education

Program Enrollment: 350
Institutional Enrollment: 17,488

Degrees Awarded: B.S. Recreation, Hospitality, and Parks Management

Institution Website: <http://www.csuchico.edu/rhpm>

Institutional Accreditation: COAPRT

Approximate Tuition & Fees: 2018/19: \$7,618 for tuition/fees (per academic year). Please visit www.csuchico.edu/fa for current tuition and fees.

Institutional Description

Chico State was founded in 1887, making it the second oldest CSU campus in the state. The average undergraduate class size is 30 students, and the student-to-faculty ratio is 23 to 1. Our students come from 43 nations, 34 states, and 1 US territory. California State University, Chico's tradition of academic excellence goes back more than 130 years. Our unique combination of scholarly pursuits, civic engagement, and a very real connection to the Chico community earns it national and international accolades. The University has been rated a top-10 regional public university in the West by U.S. News and World Report since 1998, when the rankings began. Washington Monthly highlighted the University for "helping non-wealthy students attain marketable degrees at affordable prices." Chico State was named one of the greenest campuses in the nation in The Princeton Review's "Guide to Green Colleges."

Contact:
Matthew Stone, PhD, CMP
Recreation, Hospitality & Parks Management
400 W. First St.
Chico, California 95929-0560 USA
01 (530) 898 – 6408
mjstone@csuchico.edu

Program Description

The Department of Recreation, Hospitality, and Parks Management at Chico State is one of the oldest university programs in recreation, hospitality, parks, or tourism management at any California university, with a history of over 50 years! The first bachelors degree was first offered in 1962, followed by a master of arts degree in 1969. The department has been accredited by the Council on Accreditation of Parks, Recreation, Tourism and Related Professions (COAPRT) or its precursors since 1986. It has been called the Department of Recreation, Hospitality, and Parks Management since 2011. The program is a member of the California State University Hospitality & Tourism Alliance. Our expert faculty have working experience in hotels, resorts, event management, parks, recreation therapy, and related professions. Additionally, many state and national recruiters visit our campus each year.

Emphasis/Specializations

Degree Options: Resort and Lodging Management; Event Management; Recreation Therapy; Parks and Natural Resource Management; Community and Commercial Recreation and Tourism Minor in: Recreation Administration; Tourism

Admissions Information

Freshmen applications are accepted in the fall (typically October 1 – December 15). Visit www.csuchico.edu/admissions/

Financial Aid and Scholarships Available

Financial aid and scholarships are available. Visit www.csuchico.edu/fa

Graduation Requirements

Students completing a Bachelors in Recreation, Hospitality, and Parks Management need a total of 120 units to graduate. All undergraduate students will complete an internship for college credit (560 hours minimum) to complete their education and prepare them for the workforce.

California State University, Long Beach

Program Enrollment: 260
Institutional Enrollment: 38,000

Degrees Awarded: Bachelor of Science in Hospitality Management. Minors in Hospitality Management; Event Planning and Management

Institutional Accreditation: Western Association of Schools and Colleges

Emphases/Specializations: Hotel, Restaurant, Event Management. Additional emphasis obtained via minors and certificates in a variety of fields including Marketing, HRM, Entrepreneurship, Event Planning, Gerontology, Consumer Affairs, various Languages, plus others.

Institution Website: www.csulb.edu/HM

Institutional Description

California State University, Long Beach (CSULB) is a comprehensive public university with a 70-year tradition for challenging academic programs and attention to student's needs. Sitting just three miles from the Pacific Ocean and its array of beaches, CSULB is a vibrant campus that stretches across 322 beautifully landscaped acres.

Program Description

The program in Hospitality Management is designed to prepare students with the necessary background and expertise to excel as managers and leaders in the various segments of the hospitality industry including restaurants, foodservices, hotels and lodging, event venues, resorts, clubs, contract management, amusement parks, entertainment venues, plus much more. The program provides a broad-based foundation in both academic and professional courses and includes hands-on practical experience.

Special Features

The Hospitality Management program features foodservice labs/kitchens, state-of-the-art computer facilities, banquet and meeting rooms. Coordination with university departments allows student experience in retail and institutional food service setting and event venues on campus. Students enjoy the option to participate in various extracurricular activities plus have many opportunities for work experience and job placement in the surrounding geographical area.

Approximate Tuition & Fees

Tuition and fees for in-state residents are \$6,850 (full-time) and \$4,438 (part-time) per academic year. California Non-resident student tuition is \$396/unit.

Admissions Information: Admission into the Hospitality Management Program is based on university admission requirements which include meeting an eligibility index derived from a combination of standard entrance exam scores and/or high school grades, and taking required college preparatory courses. Transfer students must meet minimum GPA and transfer unit requirements. Major specific requirements or ADT required. Freshman, transfer, returning, out-of-state, and international students are all encouraged to apply. On-line information: www.csulb.edu

Financial Aid and Scholarships Available

Many opportunities for financial aid, general scholarships and fellowships are available through the Office of Financial Aid. Various additional scholarships are available for both incoming and current Hospitality Management majors.

Graduation Requirements

To receive the Bachelor of Science degree, students must complete 120 semester units, which includes both major and general education requirements. As part of the program, students complete a minimum of 800 hours of work experience plus an internship.

Contact:

Dr. Lee Blecher
Program Director
Hospitality Management Program -FCS
1250 Bellflower Boulevard
Long Beach, California USA
Lee.Blecher@csulb.edu
+1 (562) 985-4493
+1 (562) 985-4414

California State University, Northridge

College of Health & Human Development
Department of Recreation & Tourism Management



RECREATION
AND TOURISM
MANAGEMENT

Program Enrollment: 200
Institutional Enrollment: 38,700

Degrees Awarded: Bachelor of Science in Tourism
Hospitality and Recreation Management

Institutional Accreditation: Council on Accreditation of Parks,
Recreation, Tourism and Related Professions (COAPRT)

Approximate Tuition & Fees: Information about
tuition and fees is available here
<https://www.csun.edu/financialaid/cost-attendance>

Institution Website: <http://rtm.csun.edu>

Institutional Description

California State University, Northridge (CSUN) is one of 23 campuses in the California State University system. With a Fall 2018 enrollment of 38,716 students, CSUN is among the largest single campus universities in the United States. It is the only four-year institution of higher education serving the San Fernando Valley in north Los Angeles County. The Valley's 1.8 million residents are 47% Latino and over the years our programs have responded to this ethnographic shift. Since 1988-89, the first-time freshman enrollment has been greater than 50% minority, and total minority enrollment at CSUN reached 50% in 1995. In 1997, the US Department of Education certified CSUN as a Hispanic-Serving Institution, and in 2008, the campus was certified as an Asian American Native American-Pacific Islander Serving Institution (AANAPISI), reflecting our more than 10% population of Asian students. CSUN's disabled population is also increasing as a result of the University's strong commitment to providing accessibility and services for this group of students. Home to the National Center on Deafness (NCOD), the campus was the first postsecondary program in the nation to provide paid sign language interpreters for deaf students. Since that time, the program has grown to be the largest of its type in the Western United States. NCOD has served more than 3,100 students who are deaf and hard of hearing over the past 50 years. In 2013, CSUN launched two new centers to serve our increasingly diverse group of students. One, the Pride Center, supports lesbian, gay, bisexual, transgender, queer (LGBTQ) and questioning students, faculty and staff through programming and educational outreach to improve the campus climate for LGBTQ individuals. The second, the Veterans Resource Center (VRC), assists CSUN students as they transition from military service to academic success, providing them with support services and resources, peer mentoring, support groups and community-building events.

Contact:

Dr. Mechelle Best
18111 Nordhoff Street
Northridge, CA 91330-8269
mechelle.best@csun.edu
+01 (818) 677-3202

Program Description

The mission of the Department of Recreation and Tourism Management is to facilitate students' achievement of their educational and career goals through a learning-centered academic program that develops intellectual capacity and practical skills. The faculty are committed to excellence, experiential learning, and to the development of innovative professionals capable of adapting dynamic environments, using the Greater Los Angeles area as a laboratory. Graduates with the Bachelor of Science or Master of Science in Tourism, Hospitality, and Recreation can make a difference in the quality of life for all citizens by encouraging and facilitating the positive use of leisure time, whether that is while at home, traveling, engaging in recreation, recreational sport or entertainment. Graduates are also well prepared to facilitate experiences in the business travel setting. For the Bachelor of Science students complete 36 units of foundation courses in hospitality and customer service, event planning, recreation programming, leadership, marketing, entrepreneurship, research methods and program evaluation, and working with diverse and special populations. The core units also include 6 units of supervised internship which mandate a minimum of 400 hours.

Special Features

Practical, hands-on experiences are built into most courses offered by the Recreation & Tourism Management department, in addition to the required internships. Over the years the department has capitalized on the living lab opportunities offered by the CSUN campus and has built excellent relationships with departments/agencies such as

Dining Services, Outdoor Adventures, the University Student Union and the USU's Events department. Unique study abroad opportunities are periodically offered by the department and students are also encouraged to participate in study abroad opportunities offered through CSUN and other universities. Additionally the RTM department is home to two centers - the Center for Recreation and Tourism and the Aquatic Center at Castaic Lake - which both offer specialized programming (e.g. high ropes challenge course, flatwater boating) to CSUN's internal and external communities (<https://www.csun.edu/health-human-development/recreation-tourism-management/centers>).

Financial Aid and Scholarships Available

The department currently offers 4 annual competitive scholarships for which undergraduate students are eligible: Lola Sadlo Scholarship for Creative Endeavor; Morash Award for Outstanding Student with Emphasis in Outdoor Recreation; Dr. Byrne C. Fernelius Scholarship for Outstanding Junior; Foley Award for Outstanding Undergraduate Student

Admissions Information

Information about undergraduate admissions is available here <https://www.csun.edu/admissions-records>

Graduation Requirements

Students enrolled in the Bachelor of Science require a minimum of 120 units to graduate: 60 units within the major and 48 units of General Education. Within the major requirement are 6 units of internship which cover a minimum of 400 hours with an approved company of organization.

Central Connecticut State University

Carol Ammons College of Liberal Arts & Social Sciences

Program Enrollment: 70

Institutional Enrollment: 12,000

Degrees Awarded: B.S. in Tourism & Hospitality

B.A. in Geography & Tourism

Emphases/Specializations: Tourism Planning, Hotel, Events Planning, Restaurant

Institution Website: <http://www2.ccsu.edu/>

Institutional Accreditation: New England Association of Schools and Colleges (NEASC)

Approximate Tuition & Fees: In State: \$5,216

(2018/2019) Out of State: \$16,882 (2018/2019)

Admissions Information: High school transcripts or GED certificate. Also, transfer students welcome from other universities, colleges, and community colleges.

Institutional Description:

Located 2 hours away from both Boston and NYC, Central Connecticut State University is a public university dedicated to learning in the liberal arts and sciences and to education for the professions. Comprising four schools: Business; Education & Professional Studies; Graduate Studies; and Engineering, Science & Technology, in addition to the Carol Ammon College of Liberal Arts & Social Sciences — CCSU offers undergraduate and graduate programs through the Master's and sixth-year levels and the EdD in Educational Leadership. Committed to offering Connecticut citizens and out-of-state students access to distinctive academic programs of high quality, the University is also a responsive and creative intellectual and economic resource for the people and institutions of our state. More than 85 percent of CCSU graduates remain in Connecticut, contributing to the intellectual, cultural, and economic health of the state. CCSU is, above all else, a vibrant learning-centered community dedicated to teaching and to scholarship. Education at the undergraduate and graduate level balances academic challenge and personal support, leading students to become thoughtful, responsible, and successful citizens. The faculty's commitment to scholarly inquiry ensures the intellectual vitality of our classrooms. A network of study-abroad opportunities, overseas inter-institutional arrangements, and other internationally focused educational programming prepare students to become "global citizens," responsive to a world of cultural differences who are able to succeed in an increasingly international marketplace.

Contact:

Jeff Kreeger
Central Connecticut State University
Social Sciences Hall 417-10
1615 Stanley Street
New Britain, Connecticut 06106 USA
+01 (860) 832-2787
jkreeger@ccsu.edu

Program Description:

The Tourism & Hospitality Studies (THS) inter-disciplinary degree prepares students for rewarding careers in a variety of industry-related sectors, such as tourism planning, hotels, airlines, attractions, theme parks, events planning, corporate travel, cruise lines, government agencies, tour operations. The THS degree greatly assists graduates to rise to key management roles in Tourism and Hospitality Industries.

Special Features

Study Abroad options are available. Internships are available and greatly encouraged.

Financial Aid and Scholarships Available

Financial Aid is available as specified in the following URL: <http://www.ccsu.edu/financialaid/>

Graduation Requirements:

120 semester hour credits required for graduation (54 of those comprise the THS major).

Cesar Ritz Bouveret

Degrees Awarded

Bachelor of Arts in Hospitality Business Management

Institution Website: <https://www.cesarritzcolleges.edu>

Admissions Information

<https://www.cesarritzcolleges.edu/en/page/how-to-apply/>

Institutional Description

With 3 campuses, 2 university validations and 1 challenging, international business plan competition, César Ritz Colleges students benefit from the best of both worlds: a learning environment steeped in Ritz heritage and Swiss hospitality traditions combined with a top business management education.

Contact:
Cesar Ritz Bouveret
Route Cantonale 51
1897 Le Bouveret Switzerland
+41 24 482 82 82
tanja.florenthal@cesarritzcolleges.ed

Program Description

The programme of the Bachelor of International Business in Hotel and Tourism Management (recognised by Canton of Valais) has a strong professional focus for students seeking a career in international hospitality and tourism management. Students combine practical courses and management subjects with the development of a personalized business plan in the final year. Qualifications have been designed to deliver an appropriate blend of skills and knowledge in academic disciplines, professional hospitality and tourism management and personal and social development. The joint Bachelor programme in partnership with Washington State University offers students the fantastic opportunity to graduate with both a César Ritz Colleges Bachelor degree in Hotel and Tourism Management and a Washington State University Bachelor degree in Hospitality Business Management. From the first day at César Ritz Colleges, students will study for both the César Ritz Colleges and Washington State University Bachelor degree.

Emphasis/Specializations

A 3-year Swiss César Ritz Colleges and Washington State University degree, includes 2 internships, a multi-campus experience and an international business plan competition

Special Features

Dual Degree: Bachelor of International Business in Hotel and Tourism Management Bachelor of Arts in Hospitality Business Management (Washington State University)

Approximate Tuition & Fees: <https://www.cesarritzcolleges.edu/en/page/how-to-apply/hotel-management-programmes-tuition-fees-in-switzerland-3584#FeesBachelor>

Graduation Requirements

High-school diploma or equivalent English language proficiency of TOEFL iBT 61 or IELTS 5.0 or OOPT 50+ or equivalent. Recommended minimum age of 18 years.

Coastal Carolina University

Wall College of Business Administration

Program Enrollment: 250
Institutional Enrollment: 10,800

Degrees Awarded: Bachelor of Science in Business Administration

Emphases/Specializations: Major in Hospitality, Resort, and Tourism Management; Minor in Hospitality, Resort, and Tourism Management; Event Planning, Tourism Sales, Sustainable Resort Development

Institutional Accreditation: SACS, AACSB

Institution Website: www.coastal.edu/business/hrtm

Institutional Description

Coastal Carolina University is a dynamic public institution located in Conway, just minutes from the resort area of Myrtle Beach, South Carolina. CCU is a public comprehensive liberal arts institution that seeks to develop students who are both knowledgeable in their chosen fields and prepared to be productive, responsible, healthy citizens with a global perspective. To deliver on this commitment, Coastal Carolina recruits highly qualified and motivated students, faculty, and staff from the region, state, nation, and world to create a diverse and dynamic student-centered learning environment.

Contact:
Taylor Damonte
P.O. Box 261954
tdamonte@coastal.edu
+01 (843) 349-2698

Program Description

Hospitality, Resort and Tourism Management (HRTM) students focus on developing the skills necessary for managing hospitality or tourism service organizations in the context of a resort destination area. In addition to the standard business curriculum, the HRTM curriculum includes internships and specialized coursework in the areas of resort operations and planning. Students can choose from three concentration areas, including event planning, tourism sales, and sustainable resort development.

Special Features

Internship requirements may be satisfied in the Myrtle Beach Area (which is one of the top tourist destinations on the U.S. East Coast), or in other tourist destinations anywhere in the world! Study abroad opportunities are available in support of global experience in the hospitality, resort and tourism industry. Graduates of the program frequently enjoy placement with companies such as Hilton, Marriott, and Wyndham, as well as local companies such as Brittain Resort Management. The University offers what may be an attractive option for some students to complete an undergraduate degree in three years. Information about this option may be found at www.coastal.edu/business/degreeinthree/. In addition to in-person course offerings, all of the HRTM courses required for the major are offered online at least once every two years. Online courses available during the coming year are listed at <https://www.coastal.edu/online/business/>

Admissions Information

Available at www.coastal.edu/admissionsaid

Approximate Tuition & Fees

Tuition, fee information available at www.coastal.edu/admissionsaid/tuitionfees/

Financial Aid and Scholarships Available

Scholarship information available at www.coastal.edu/admissionsaid/scholarships/.

Graduation Requirements

120 credit hours required for completion of a Bachelor of Science in Business Administration with a major in Hospitality, Resort, and Tourism Management.

College of Charleston



Degrees Awarded: BS, Minor and Concentration

Institutional Accreditation: Southern Association of Colleges and Schools (SACS)

Institution Website: www.cofc.edu/academics/majorsandminors/hospitalitytourism.php

Institutional Description

Located in the heart of historic Charleston, South Carolina, the College of Charleston is a nationally recognized public liberal arts and sciences university. Founded in 1770, the College is among the nation's top universities for quality education, student life and affordability. It's beautiful and historic campus, combined with contemporary facilities, cutting-edge programs and accessible faculty attracts students from across the U.S. and around the world.

Over 10,000 undergraduates and approximately 1,000 graduate students at the College enjoy a small-college feel blended with the advantages and diversity of a mid-sized, urban university. They work closely with a committed faculty, made up of more than 500 distinguished teacher-scholars. And the city of Charleston – world-renowned for its history, architecture, culture and coastal environment – serves as a living and learning laboratory for experiences in business, science, technology, teaching, the humanities, languages and the arts.

Contact:
Dr. Brumby McLeod
College of Charleston
Charleston, South Carolina USA
+01 (843) 953-7992
mcleodb@cofc.edu

Program Description:

The Hospitality and Tourism department within the School of Business delivers high-quality education in hospitality management, supported by a progressive series of practical, applied and experiential learning opportunities that take place in one of the world's premier tourist destinations. Students learn to be guest focused, ethical, innovative, globally aware and computer fluent. They're also trained to be effective communicators, able to excel in the many facets of this industry. Students who major in this field can focus their coursework in hotel and resort management, food service management or events management. In addition, they can emphasize sales and marketing, human resource management or general management. Students may obtain a Bachelor of Science by majoring in Hospitality and Tourism Management. Additionally, the department offers a Minor and a Concentration in Hospitality and Tourism Management.

Admissions Information

The College of Charleston encourages applications from all academically qualified persons. There is no discrimination in the admission process based on the applicant's gender, sexual orientation, gender identity or expression, age, race, color, religion, national origin, veterans' status, genetic information, or disability. Applicants who do not initially meet the College of Charleston's admission requirements may be considered for admission when there is sufficient evidence to suggest the ability to do satisfactory work at College of Charleston.

For specific information please contact the office of admissions by phone at +1 (843) 953-5670 or email admissions@cofc.edu.

Financial Aid and Scholarships Available

Federal financial assistance programs are authorized under Title IV of the Higher Education Act of 1965 as amended, and require the establishment of minimum standards of academic progress that students must meet to maintain eligibility for financial aid. While students meeting these standards are generally eligible for aid, some aid programs require higher standards that may preclude the student from qualifying for those programs. The Satisfactory Academic Progress (SAP) Policy for Financial Aid Eligibility applies to all federal, state, and most

institutional aid programs. This policy applies to all students seeking or receiving assistance whether or not aid may have been received previously.

The Hospitality and Tourism Department also offers the following scholarships with further information provided on our department website:

Charleston Wine+Food Festival Excellence & Senior Scholarship

Charleston Restaurant Association Scholarship

Kiawah Island Golf Resort Scholarship

Patrick E. Ringwald Scholarship

Wild Dunes Resort Hospitality Management Scholarship

www.cofc.edu/academics/majorsandminors/hospitalitytourism.php

Graduation Requirements

The Bachelor of Science in Hospitality and Tourism Management requires 60 credit hours within the major coursework in addition to the General Education Coursework required by the College of Charleston for a total of 122 credit hours required to receive a degree.

Program Accreditation Information

The Hospitality and Tourism Program is accredited by The Association to Advance Collegiate Schools of Business (AACSB)

Cornell University

Program Enrollment: 940
Institutional Enrollment: 15,043

Degrees Awarded: Bachelor of Science in
Hospitality Administration

Institutional Accreditation: Middle States
Commission on Higher Education, Association
to Advance Collegiate Schools of Business

Institution Website: <http://www.cornell.edu>

Emphases/Specializations: Hospitality Leadership, Hotel
Operations, Real Estate and Finance, Food & Beverage
Management

Institutional Description

Cornell University is an Ivy League research university where you'll have the freedom to study what interests you. With seven undergraduate colleges and over 4,000 courses in nearly 100 academic disciplines, the choices are endless. Plus, you'll be taught by world renowned faculty members who are Nobel laureates, Pulitzer prize winners, and leaders in their academic fields. At Cornell, you will live and learn with more than 15,000 undergraduates from the United States and 120 countries around the world, who represent diverse ethnic, geographic, and socioeconomic backgrounds. You can share your experiences as you participate in activities ranging from visual and performing arts and athletics to cultural and professional organizations. Our campus is highlighted by the natural beauty of gardens crisscrossed by gorges and waterfalls, and is often described as one of the most beautiful in the United States. For more information go to: <http://admissions.cornell.edu/>

Contact:

Cornell SC Johnson College of
Business Admissions Office
Ithaca, New York USA
+01 (607) 254-4228
sha_admissions@cornell.edu

Program Description

The School of Hotel Administration is one of two AACSB-accredited undergraduate business schools housed within the Cornell SC Johnson College of Business. The School of Hotel Administration offers both graduate (MMH, MS and Ph.D.) and undergraduate (BS) degrees in Hotel Administration. These rigorous programs cover all aspects of hospitality management. Our faculty has designed a business-management curriculum that provides a solid foundation in all core business and management functions, along with broad choices in electives that invite students to explore their specific interests. Students can also choose an optional concentration to focus intensively in a particular area of the hospitality industry. The curriculum is carefully balanced between theory and practice and with many opportunities for case studies and group projects, students are cultivating not just the necessary knowledge, but the leadership skills and professionalism that will enable them to assume cutting-edge roles in the next generation of the hospitality industry. The MMH degree is a three-semester (48 credits) program format, while the BS is a four-year degree program. All students graduate from the undergraduate program having worked a required 800 hours.. This Practice Credit requirement ensures a balance between classroom learning and real-world practice. In addition to the degree requirements, the school offers many, varied special programs to enhance students' learning and living experiences.

Approximate Tuition & Fees

For academic year 2020-2021: Tuition and fees: \$59,316 Housing (double room): \$8,819 Dining (traditional plan): \$5,852 Books & supplies: \$990 Personal & miscellaneous: \$1,940 Total: \$76,917

Financial Aid and Scholarships Available

Cornell University is need-blind in the admissions process for U.S citizens, permanent residents, and students with DACA status. For those students, Cornell makes admissions decisions without regard to the ability of students or parents to pay educational costs. Cornell is need-aware for international students in the admissions process. However, any admitted student who demonstrates financial need will be assisted in meeting that need through one or more of the following as appropriate: federal and state grants, employment opportunities, loans, The

Cornell Commitment programs, scholarships from endowments and restricted funds, and Cornell grants. Cornell awards financial aid on the basis of demonstrated financial need rather than on merit. There are no scholarships for merit, athletic or other talents. Cornell uses the basic formula of: Cost of Attendance = Family Contribution + Financial Need. Your cost of attendance will include an allowance for these expenses: ⇒ Tuition and fees ⇒ Room (standard double room) ⇒ Board (Bear Traditional) ⇒ Books and supplies ⇒ Personal and Miscellaneous Expenses

Admissions Information

Contact the SC Johnson College of Business Admissions Office; 607.254.4228; sha_admissions@cornell.edu or go to <https://sha.cornell.edu/admissions-programs/undergraduate/how-to-apply/> for information about the admissions process.

Graduation Requirements

Go to <https://sha.cornell.edu/admissions-programs/undergraduate/academics/degree-requirements/> for information about graduation requirements.

Program Accreditation Information

The University is accredited by the Middle States Commission on Higher Education and the Association to Advance Collegiate Schools of Business

The Culinary Institute of America

School of Business and Management



THE WORLD'S PREMIER CULINARY COLLEGE

Program Enrollment: 23 in the 18-19 fiscal year
Institutional Enrollment: 3,131 in the 17-18 fiscal year

Emphases/Specializations: Hotel Management, Food Business Management, Events Management

Degrees Awarded: Bachelor of Science (BS) in Hospitality Management; Associate in Occupational Studies (AOS) in Culinary Arts; Associate in Occupational Studies (AOS) in Baking and Pastry Arts; Bachelor of Professional Studies (BPS) in Culinary Arts; Bachelor of Professional Studies (BPS) in Baking and Pastry Arts; Bachelor of Professional Studies (BPS) in Applied Food Studies; Bachelor of Professional Studies (BPS) in Culinary Science; Bachelor of Business Administration (BBA) in Food Business Management

Institutional Accreditation: Middle States Commission of Higher Education

Approximate Tuition & Fees: \$31,616

Institution Website: www.ciachef.edu

Institutional Description

The Culinary Institute of America has been setting the standard for excellence in professional culinary education since its founding in 1946. With campuses in New York, California, and Texas, and an additional location in Singapore, we offer bachelor's degrees in applied food studies, culinary science, food business management, and hospitality management; associate degrees in culinary arts and baking and pastry arts; executive education; certificate programs; and courses for professionals and enthusiasts. In addition, our conferences and consulting services have made us the think tank of the food industry. The Culinary Institute of America (CIA) is a private, not-for-profit college dedicated to providing the world's best professional culinary education. Excellence, leadership, professionalism, ethics, and respect for diversity are the core values that guide our efforts. We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

Contact:
Annette Graham
1946 Campus Drive
Hyde Park, New York 12538 USA
Annette.Graham@culinary.edu
1-800-CULINARY

Program Description

With a CIA Bachelor of Science (BS) in Hospitality Management degree, you'll have a strong foundation for successful career options at world-class hotels, restaurants, resorts, and other top tourist attractions and destination management locations. Learn to make the best impressions as you blend business savvy, culinary excellence, social engagement, and high-end beverage service while leading teams of professionals to create unique experiences that your guests will never forget. The CIA's industry-experienced faculty will ensure you receive a hands-on learning experience that puts you in line for a top position. By the time you've earned your degree, you will already be considered an expert in several facets of hospitality management.

Special Features

* Specialize a semester of study with an optional concentration in Beverage Production and Service or Intrapreneurship. * Study subjects like hospitality law, operations management, technology in hospitality, marketing food, financial accounting, and the liberal arts. * Build a foundation of culinary and beverage skills vital to creating first-rate customer experiences, through 30 credits in world cuisines, culinary fundamentals, banquet cooking, beverage management, and more. *Get invaluable real-world experience through a semester-long hospitality management internship at one of 2,000+ CIA-approved businesses.

Admissions Information

A high school diploma or GED credential, and a letter of recommendation is required.

Financial Aid and Scholarships Available

Grants, Scholarship Aid, Pell, and Federal student Loans available

Graduation Requirements

132-credits; containing 18 hospitality management credits, 30 food and beverage credits, 15 business core credits, and 60 general education credits.

Delaware State University

College of Business



Program Enrollment: 40
Institutional Enrollment: 4,600

Degrees Awarded: Bachelor of Hospitality and Tourism Management

Emphases/Specializations: Hospitality and Tourism Management/Casino Management

Institutional Accreditation: Middle States Association of Colleges and Secondary Schools

Admissions Information: Admissions at DSU: wwwldesu.edu/admissions

Institution Website: www.desu.edu

Institutional Description

A proud legacy, a promising future, DSU enjoys a long history as one of America's Historically Black Colleges and Universities (HBCUs). Founded in 1891 as the State College for Colored Students, DSU is proud of our heritage as one of the country's first land-grant educational institutions. Today, we're a welcome center of learning for students from many backgrounds. Our current population includes a 65%

African-American enrollment and an increasing number of Caucasian, Hispanic, Asian and other international students. Our History DSU offers a unique blend of past, present and future. Walk through our 356-acre campus and you'll see centuries-old buildings. At the same time, you'll find some of the country's most skilled researchers discovering new innovations in the fields of medicine, military defense, agriculture and much more. Our Programs DSU currently offers 42 undergraduate degree options, an impressive number for a school our size. We also offer 16 master's degree programs and five doctoral degree programs in areas such as interdisciplinary applied mathematics/mathematical physics and educational leadership. Our Students: We welcome students from a variety of backgrounds. Our current enrollment stands at 4,600, 93% of whom are undergraduate students. Our ratio of male to female students is 36:64, and more than 80% of our freshmen live on campus in one of our nine residence halls.

Program Description

Our mission is to prepare students to become leaders who demonstrate managerial hospitality and tourism competencies to make positive contributions to the global hospitality industry.

Special Features

Our program is an interactive, engaging program, where students receive current and future information about the hospitality and tourism industry, as well as emphasis on casino operations. Companies, such as Marriott, Hyatt, Westin, Aramark, Maritz Travel, Dover Downs Hotel and Casino, Hershey Park Resort, and the Walt Disney World Resort and parks, employ our graduates.

Approximate Tuition & Fees: <https://www.desu.edu/admissions/tuition-financial-aid/tuition-fees>. The amounts below include the mandatory fees for every full-time student which are the student activity fee, student center complex fee and technology fee. Yearly Totals: In-State \$7,868; Out-of-State \$16,904

Financial Aid and Scholarships Available

Financial aid and scholarships are available at DSU.

Graduation Requirements:

Minimum of 122 credit hours, cumulative GPA of 2.0 or above.

Contact:

June Clarke
Delaware State University
College of Business Hospitality & Tourism Management
1200 N DuPont Hwy
Dover, Delaware 19901 USA
jeclarke@desu.edu
+01 (302) 857-6982

DePaul University

Richard H. Driehaus College of Business
School of Hospitality Leadership



Program Enrollment: 300

Institutional Enrollment: 22,769

Degrees Awarded: Bachelor of Science in Business
(Hospitality Leadership)

Institutional Accreditation: The Higher Learning
Commission; Association to Advance Collegiate
Schools of Business – International: AACSB

Approximate Tuition & Fees:

For tuition and fee information, please visit:
<https://offices.depaul.edu/student-financial-accounts/cost-of-attendance/tuition/Pages/Tuition-Rates-2018-2019.aspx>.

For housing and dining options, please visit:
<https://offices.depaul.edu/housing/Pages/default.aspx>

Institution Website: <https://www.depaul.edu/>

Institutional Description

DePaul University is the nation's largest Catholic university, with 300-degree programs. Partnerships throughout Chicago enable DePaul to provide an exceptional educational experience that is vibrant, pragmatic and socially engaged. Known for its academic rigor, classes are small and taught by experienced faculty members who take full advantage of Chicago's corporate, cultural and community resources. DePaul is nationally recognized for incorporating service learning throughout its curriculum and for its diverse student body. A member of the BIG EAST Conference, DePaul has ten colleges and schools with main campuses in Chicago's Loop and Lincoln Park neighborhoods. DePaul has one campus in Chicago's business district and another in Lincoln Park. Chicago itself is an ideal classroom—and we take full advantage of it—thousands of internship opportunities; more than 115,000 alumni in the metro area; connections that impact your education and career opportunities. By nurturing diversity and intentionally incorporating multiple viewpoints into academic and student life, you'll have a learning experience that better reflects—and prepares you for—the world. Our students come from all 50 states and 114 countries. Join a campus of people tackling current issues in and out of the classroom. St. Vincent de Paul was dedicated to inclusiveness and serving others, which inspires us to take meaningful action. More than 45 centers and institutes focused on social justice; Faculty committed to integrating service opportunities into the curriculum.

Program Description

The School of Hospitality Leadership, located within the prestigious Richard H. Driehaus College of Business, was established with the support of a \$7.5 million gift from the Conrad N. Hilton Foundation. Beginning in 2010, the school began preparing students for leadership roles within the hospitality field by providing them with a depth and breadth of superior business education coupled with the appropriate hospitality industry knowledge sets. In 2015, the School of Hospitality Leadership was named as the most recognized hospitality program in Illinois. The School of Hospitality Leadership's strategic planning efforts were used to shape the school's vision and values from the very beginning. Those efforts maximized the use of advisory board members, industry leaders, university alumni and academic professionals through focus groups to create a unique and innovative program that will ultimately provide a comprehensive educational experience preparing students for leadership opportunities of today and the industry challenges of tomorrow. Students aspiring toward leadership positions in hospitality will enter a dynamic industry filled with endless opportunity, benefits and reward. While there are clear attractions to working in the industry—interacting with people, travel and the satisfaction of working in service—understanding the unique challenges of serving people is critical to success in a competitive environment. Today's hospitality leaders must deal with complex factors such as globalization, sustainability, new business and financial models, and rapidly changing consumer demands. Members of the Hospitality Advisory Council represent a wide range of hospitality organizations that operate in the U.S. and internationally with a strong representation in the Chicago hospitality community. These individuals bring a perspective to our program that helps us infuse worldwide trends and priorities, aiding us in keeping our program at the leading edge of the field.

Contact:

Shelley Gibbons
DePaul School of Hospitality Leadership
14 East Jackson, Suite 320
Chicago, Illinois 60604 USA
sgibbons@depaul.edu
+1 (312) 362-8034

Special Features

In 2016, the DePaul University School of Hospitality Leadership was awarded a \$1.8 million gift from The J. Willard and Alice S. Marriott Foundation to create The J. Willard and Alice S. Marriott Foundation Center for Student Development and Engagement. The center was established to generate, integrate and expand student development and engagement resources, and guide and assess each student's development of knowledge, competencies and skills for a future career in the hospitality industry. The center provides personalized career planning and development strategies to all DePaul hospitality students while engaging them with our key industry partners and alumni for future career success in our field. The center has implemented a high-touch student development and industry engagement plan, including: Individualized mentoring and career guidance; Customized internship planning; Leadership and soft skill seminars and workshops to include etiquette training and international service culture training; Networking events designed to engage students with alumni and industry The J. Willard and Alice S. Marriott Foundation Center for Student Development and Engagement is located at DePaul's Loop campus in Suite 340 of the Daley building (14 E. Jackson Blvd). The DePaul Center for Research and Education in Hospitality Leadership Drawing on the expertise of our business college faculty, the center engages industry leaders, owners and practitioners in timely research and offers an array of professional development workshops and ongoing consultation service to hospitality managers and entrepreneurs.

Financial Aid and Scholarships Available

Due to the generous gifts from the Hilton Foundation and other supporting friends of DePaul University, the School of Hospitality Leadership is fortunate to provide students with an abundance of scholarships. These scholarships are in addition to any other grants or financial support that a student may have secured. The School of Hospitality Leadership is building an endowment that will enable it to award scholarships on an ongoing basis. Students enrolled as majors, minors, or graduate students in the School of Hospitality Leadership are encouraged to apply for additional scholarship funding. These internal scholarships are in addition to any other financial aid award(s) offered federally or by DePaul University. There are two different types of funding categories: academic merit and financial need. These internal scholarships awarded over \$300,000 during the 2017-18 academic year. A variety of external funding opportunities are available each academic year. Details on these opportunities will be presented through the School of Hospitality Leadership's social media communications.

Admissions Info

Freshmen Admission decisions at DePaul are based on a strong academic record, as well as personal and occupational achievements, ambition, energy, resourcefulness and leadership. We recognize that each individual brings unique abilities to the DePaul community, so we perform a holistic review of a student's application. Transfer Students DePaul is the choice of thousands of transfer students every year — with transfer students making up more than 40 percent of our undergraduate population. Why? Because of the priority we place on meeting the needs of our transfer students. In fact, we were recently named to the Phi Theta Kappa Transfer Honor Roll for our commitment to transfer students' academic success. You'll have access to: Admission counselors who only work with transfer students; Extensive choice of majors and programs; Small classes that emphasize hands-on learning; A vast alumni network For more admissions information, including graduate student, international student, adult undergraduates, and non-degree students please go to <https://www.depaul.edu/admission-and-aid/types-of-admission/freshman-student/Pages/for-school-counselors.aspx> Applications for DePaul University may be completed online at <https://www.depaul.edu/apply/Pages/default.aspx>

Graduation Requirements

Hospitality Leadership major requirements include at minimum 192+ credit hours that will be used to gain strong industry knowledge needed to be a successful leader within business and hospitality. Below are the various core curriculum programs required to complete the Bachelor of Science (BS) in Business degree with a focus in hospitality leadership: The Liberal Studies Program Core Curriculum requires and fulfills 80 credit hours. This is the general education component of a college education whereby the student is exposed to a wide range of thought and study in a variety of fields beyond the student's major; The Driehaus College of Business Core Curriculum requires and fulfills 66 credit hours. In completing the business core, students will master the essential aspects of management, marketing, finance and accounting — all basic elements of operating a business; The Hospitality Leadership Major Core Curriculum requires and fulfills 46 credit hours that will be used to gain the industry knowledge needed to be a successful leader within hospitality. Internship Experience A highlight of the hospitality leadership degree program is the need to complete two internships, each from a different organization. By requiring two different internships, not only is the student exposed to different organizational cultures and operating procedures, networking with industry professionals is enhanced. Thus, upon graduating, the student will have both industry experience and a personal network to use when building his or her career.

Dusit Thani College



Program Enrollment: 279

Institutional Enrollment: 3,662

Degrees Awarded: Bachelor of Business Administration (International Program)

Emphases/Specializations: Hotel and Resort Management with the academic certification of Ecole Hotelier de Lausanne

Institutional Accreditation: 1. The Office of Higher Education Commission, THAILAND 2. Office of National Education Standards and Quality Assessment (ONESQA), THAILAND 3. The International Centre of Excellence in Tourism and Hospitality Education (THE-ICE)

Institution Website: <http://www.dtc.ac.th>

Institutional Description:

Dusit Thani College (DTC), owned by the Dusit International, is a private higher educational institution accredited by Commission on Higher Education of Thailand, offering bachelor degree in business administration in various disciplines. Dusit Thani College envisions itself to be one of the top three Asia's leading international educational and training institutes by the year 2020, focusing on interdisciplinary programs in hospitality education through its curriculum and expertise faculties, as well as enhancing research, fully-equipped and advanced technology.

Contact:

Pichaya Noranitiphadungkam
1 Soi Kaenthong
Auburn University
Nongbon Prayet, Bangkok Thailand
+662 361-7805
+662 361-7806
pichaya@dtc.ac.th

Program Description

The International Bachelor Program in Hotel and Resort Management program, operating with the academic certification of the world-famous Ecole Hotelier de Lausanne.

Special Features

The Hotel and Resort Management program is comprised of eight distinct semesters, alternating between classroom studies and real industry experience for a diverse and comprehensive academic experience. Our curriculum gives students a 360-degree learning experience: they will gain the necessary body of knowledge, build professional skills and develop a true hospitality mindset. At the end of the fourth year, the degree will culminate with a senior project designed to tackle a real-life challenge in the industry. Two intensive supervised field training periods are part of the program including Food and Beverage Service and Room Division and Management. Students also have the academic mobility to explore other institutions within the Ecole Hotelier de Lausanne network.

Approximate Tuition & Fees

Tuition fee per semester of Hotel and Resort Management (Int'l Program) is at approximately 160,000 THB (Thai Student) and 165,000 THB (Foreign Student), excluding of "Intensive Course Fees" Total tuition fee of Hotel and Resort Management (Int'l Program) is at approximately 1,250,000 THB

Financial Aid and Scholarships Available:

Dusit Thani College offers scholarships and student loans for Thai students who have financial problems which grant them the opportunity to career achievement in the hospitality industry.

Admissions Information:

Prospective students must hold M.6 (grade 12) certificate or its equivalence issued by the Ministry of Education. All candidates are required to pass the written entrance examination in English and Mathematical Aptitude Test. Candidates whose English and Mathematics Scores are lower than those stipulated in the set criteria are required to take preparatory courses in those subjects.

Any candidate who meets the qualification criteria will be asked to participate in an interview process before being accepted into the program. For those who did not have M.6 certificate, they must possess a high school diploma or equivalent certificates from local or overseas educational institutions recognized by the Ministry of Education, Thailand and required to either pass International Baccalaureate level or submit:

- TOEFL-PBT ≥ 550 / TOEFL-CBT ≥ 173 / TOEFL-IBT ≥ 61
- IELTS ≥ 5.5
- SAT $\geq 1,000$ (Evidence-Based Reading & Writing ≥ 500 and Math ≥ 500)

These prospective students are not required to take English and Mathematics entrance examination however they must attend an interview process before being accepted into the program

In addition, prospective students must have no serious criminal record, not to suffer from any communicable disease or mental disorder, to be physically and mentally well, and to have no record of serious misconduct or inappropriate behavior.

East Carolina University
College of Business
School of Hospitality Leadership



Program Enrollment: 300
Institutional Enrollment: 29,000

Degrees Awarded: Bachelor of Science, Minor

Institution Website: www.ecu.edu

Emphases/Specializations: Bachelor of Science in Hospitality Management (Concentrations: Convention and Special Events Management, Food and Beverage Management, Lodging Management) Minor in Hospitality Management

Institutional Description

<https://info.ecu.edu/about/> · <https://facts.ecu.edu/>
School Website: <https://business.ecu.edu/shl/>

Institutional Accreditation: SACS

Program Description

Bachelor of Science in Hospitality Management

Our students come from across North Carolina and from a multitude of states along the Eastern seaboard. The SHL is the largest hospitality school of its kind in North Carolina and one of the largest in the Southeastern United States. We have been nationally ranked for online education by bestcolleges.com and ranked in the top ten programs in objective polls. Students may complete the BS in Hospitality Management either on campus or via distance learning. Our goal is to educate and train our students to be the next generation of leaders in the hospitality and tourism industry

Special Features

Bachelor of Science in Hospitality Management (Concentrations: Convention and Special Events Management, Food and Beverage Management, Lodging Management), Minor in Hospitality Management

Admissions Information

<https://info.ecu.edu/future-students/> · <https://admissions.ecu.edu/> · <https://online.ecu.edu/>

Approximate Tuition and Fees

<https://admissions.ecu.edu/afford/>

Financial Aid and Scholarships Available

<https://admissions.ecu.edu/afford/>

Graduation Requirements

GPA 2.0 120 credits

Contact:

Robert M. O'Halloran, Director
3417 Bate · Mailstop #503
East Carolina University
Greenville, NC 27858
ohalloranr@ecu.edu
+1 (252) 737-1604

EHL Swiss School of Tourism and Hospitality

Degrees Awarded: EHL Bachelor of Science in International Hospitality Management, Swiss Professional Degree called “Dipl. Hôtelière-Restauratrice / Hôtelier-Restaurateur HF”

Emphases/Specializations: Hotel and Restaurant Management, Hospitality Management, Culinary Arts, Spa and Wellness Management

Program Accreditation Information: EHL SSTH is accredited by the State Secretariat for Education, Research and Innovation (SBFI) and the International Centre of Excellence in Tourism and Hospitality Education (THE-ICE)

Institutional Accreditation: State Secretariat for Education, Research and Innovation (SBFI), International Centre of Excellence in Tourism and Hospitality Education (THE-ICE), Recognition for an equivalent value of 90 ECTS points from University of Applied Sciences Western Switzerland (HES-SO)

Institution website: <https://study.ssth.ch>

Institutional Description

With our strong focus on combined academic and practical learning, students at EHL Swiss School of Tourism and Hospitality in Chur-Passugg (EHL SSTH) have a comprehensive understanding of the industry and impress future employers with a set of soft skills, a sense of professionalism and at least two years of industry experience.

Contact:
Madlaina Sender
+41 81 255 11 11
+41 81 255 18 19
admission@ssth.ch

International student teams work on real-life projects and business plans. Our students gain the confidence and experience necessary to make a difference in their profession. They pass through all areas of professional life and get to know multisensory experiences on the EHL Campus in Chur-Passugg. Our courses focus on the individual emotions of our guests and the question of which skills can best serve them.

Intercultural awareness, open-mindedness, an exciting mixture of people and culture, fresh ideas and new ways of thinking - that is the lifestyle at EHL SSTH. The EHL SSTH family consists of a unique and diverse mix of international and Swiss students, staff, lecturers and alumni on a boutique campus. Small classes provide a unique study experience and individual attention, while the faculty members have a personal interest in the academic and personal success of their students.

Students experience true "Swissness" in Graubünden, Switzerland's number one tourist region. Graubünden is home to world-class destinations such as St. Moritz, Arosa, Davos, Laax and Lenzerheide. The amazing diversity of Switzerland's largest holiday region is unique and has a lot to offer both in summer and winter. EHL SSTH has been part of the EHL Group since 2013. The EHL Group is also the owner of the Ecole hôtelière de Lausanne (EHL), the oldest and most famous hotel management school in the world. The educational programs of EHL and EHL SSTH interlock and are constantly adapted to the latest needs of the hospitality industry. Since its inception in 1893, EHL has trained over 25,000 managers for the hospitality industry.

Program Description

Swiss Professional Degree

The Swiss Professional Degree (also called Dipl. Hôtelière-Restauratrice/Hôtelier-Restaurateur HF) taught at EHL SSTH, can be completed in either English or German. It provides extensive practical classes as well as specialist knowledge in management disciplines such as economics, marketing, HR and communication. Academic courses are combined with a wide range of practical courses in all operational areas of the hotel and restaurant industry, i.e. kitchen, service, reception and housekeeping.

The EHL SSTH's education programme offers students a high-calibre practical and academic training and at least two years of professional work until graduation thanks to internships which are accompanied by the school. This extensive work experience at graduation prepares students for a leading position in this exciting and international industry and leads to great employability at the start of their careers.

The EHL SSTH is the only hotel management school in Switzerland that offers federally recognized Swiss Professional Degrees in German and English. It consistently maintains high standards of training and management quality.

EHL Bachelor of Science in International Hospitality Management

Swiss Professional Degree graduates are eligible to top-up their degree with our Direct Entry Bachelor program. The Bachelor of Science in International Hospitality Management offers a balanced curriculum that combines management theory and applied business projects, for well-rounded professionals and leaders. EHL's bachelor's degree prepares graduates to be leaders and entrepreneurs in the fast-growing hospitality and service sectors around the world. Building on their prior studies and industry experience, the students will develop skills in applied management and explore strategic business areas.

The curriculum of the Bachelor programme is designed by the EHL (Ecole hôtelière de Lausanne) and is delivered on 2 EHL Campuses: Passugg & Lausanne. The EHL Bachelor's degree is the only Bachelor's degree in Hospitality Management recognized by the Swiss Federal Government. Dank seiner Anerkennung stehen alle weiteren Ausbildungsoptionen in Bezug auf Universität und Transfer offen to EHL bachelor's graduates.

Admission Information

Please find here our admission requirements: Swiss Professional Degree: <https://study.ssth.ch/ehl-bachelor-professional#admissions>; EHL Bachelor of Science: <https://study.ssth.ch/bachelor-in-hospitality-management#admissions>

Approximate Tuition & Fees

Tuition fees vary, depending on the program you are on. Please contact us under admissions@ssth.ch or visit our website for more information.

Financial Aid and Scholarships Available

Find here more info: Swiss Professional Degree: <https://study.ssth.ch/ehl-bachelor-professional#cost>; EHL Bachelor of Science: <https://study.ssth.ch/bachelor-in-hospitality-management#fees>

Endicott College

School of Hospitality Management



Program Enrollment: 150
Institutional Enrollment: 3,000

Degrees Awarded: Bachelor

Emphases/Specializations: Events, Hotel/Resort Management, Food & Beverage Entrepreneurship

Institutional Accreditation: NESAC and ACPHA

Approximate Tuition & Fees: 47,000 per year for tuition, housing and meal plan

Institution Website: www.endicott.edu

Institutional Description

4-year comprehensive liberal arts & professional programs

Program Description

Degree in Hospitality Management with three concentrations and experiential learning in non-traditional classrooms

Special Features

Three internships required for all students, building a strong resume underpinned with extensive workplace experience

Financial Aid and Scholarships Available

Approximately 89% of students receive some form of financial aid.

Admissions Information

Office of Undergraduate Admission, +1 (978) 921-1000, 1 (800) 325-1114, admission@endicott.edu

Graduation Requirements

126 credits and a minimum of a 2.0 GPA

Contact:

Admissions
376 Hale St
Endicott College
Beverly, Massachusetts 01915 USA
admission@endicott.edu
+1 (978) 232-2965

ESSEC Business School



Program Enrollment: 79
Institutional Enrollment: 5867

Degrees Awarded: Diplôme en Gestion et Stratégies Globales des Entreprises

Emphases/Specializations: Hospitality Management, Luxury Brand Management, Strategy & Management, Finance, Digital Business and Innovation

Institutional Accreditation: AACSB, EQUIS, AMBA

Approximate Tuition & Fees: €45,000

Institution Website: <http://www.essec.edu/globalmba>

Institutional Description

A pioneer of business-related learning since 1907, ESSEC's mission is to respond to the challenges of the future. In an interconnected, technological, and uncertain world, where the tasks are increasingly complex, ESSEC offers a unique pedagogical approach. This approach is founded on the creation and dissemination of cutting-edge knowledge, a blend of academic learning and practical experience, and a multicultural openness and dialogue. In both full-time education and executive education, ESSEC proposes a wide range of programs to all those wanting to obtain an extraordinary learning experience, strengthen their talent, express their leadership and become truly high-level managers. An institution nourished by research and committed to an ambitious development of alliances with leading institutions, ESSEC constantly strives to bring its students face to face with cutting-edge knowledge at the crossroads of disciplines and to provide them with the latest technologies. ESSEC's academic excellence is notably recognized through its highest international standards in management training and holds the prestigious «triple crown» of accreditations: EQUIS, AACSB, and AMBA. Hallmarked by a profound humanistic tradition, ESSEC has succeeded not only in making the link between business and society a major subject of research, but it is also one of the fundamental components in the training of responsible managers. ESSEC thereby affirms the necessity of putting innovation, knowledge and the creation of value at the service of the wider community. With students coming from 98 different countries, a largely international faculty body and campuses in France, Singapore, and Rabat, Morocco, ESSEC is both an international and multicultural institution.

Contact:

Armelle Leduc
3 Avenue Bernard Hirsch
95021 Cergy-Pontoise
global-mba@essec.edu
+33 (0)1 34 43 3000

Program Description

Being business savvy on your home turf is no longer enough. To succeed in today's fast-changing business world, global perspectives and intercultural competencies are essential. The ESSEC Global MBA aims to help you develop your creativity and problem-solving skills in a multicultural context, in very different business environments, and in a number of specialized areas of expertise. The digital impact currently experienced by all companies will be strongly present in the program giving it a unique structure. The ESSEC Global MBA is a 1-year full-time MBA, offering five Majors with an overall emphasis on international markets: Hospitality Management, Luxury Brand Management, Strategy & Management, Finance, and Digital Business and Innovation. You will focus on fundamental business concepts through strong academic and innovative learning approaches. You will also benefit from immersion in real-world projects and business situations through field trips and company visits, which will provide you with the skills needed to succeed in landing your future dream job.

Special Features

1-year full-time program delivered in France and in Singapore; Soft skills and hard knowledge; 5 majors; Strong industry ties to our Career Services Team; Innovative mix of rigorous learning and hands-on field experience; One-to-one mentoring program; Taught in English; 90% international participant cohort; Intake once a year in September

Financial Aid and Scholarships Available

Early Action Scholarship; Early Bird Scholarship; Young Potential Leader Scholarship; Regional Diversity Scholarship; ESSEC-QS Future Leader Scholarship; ESSEC USA Alumni International Leadership Award - Philippe Mathé Fellowship; Serge Bellanger French-American MBA Student Scholarship; The Firmenich Scholarship (Luxury Brand Management major only); L'Oréal Scholarship (Luxury Brand Management major only); LIFE Scholarship; Prodigy Finance Loan; For more details, please visit: www.essec.edu/globalmba

Admissions Info

Application is done online via www.essec.edu/globalmba. Supporting Documents are as follows: One common essay for all 5 majors, and additional questions corresponding to your major; A professional résumé (1-2 pages maximum); A copy of

your passport or ID card; Official transcripts of grades from all prior academic establishments (excluding high school); Official diplomas from all prior academic establishments (excluding high school); If you are a French candidate, a copy of your baccalauréat; Original GMAT or GRE score; Original TOEFL or IELTS or TOEIC score; An ID photo, passport style (medium to high-resolution digital image); Two professional referees, who will receive a request to complete the online reference form when you submit your online application

Fairleigh Dickinson University



Program Enrollment: 250
Institutional Enrollment: 12,000

Institutional Accreditation: Middle States Accreditation Organization

Degrees Awarded: Bachelor of Science in Luxury Hospitality Management, Bachelor of Arts in Individualized Studies with a Specialization in Hospitality Management, BS Luxury Hospitality Management / MS Hospitality Management Studies: combined degree

Institution Website:
<https://www.fdu.edu/academics/colleges-schools/ishstm/>

Emphases/Specializations: Luxury Hospitality Management

Institutional Description

Fairleigh Dickinson University is the largest private university in New Jersey, FDU is a not-for-profit, nonsectarian, multicampus institution. Founded in 1942, FDU achieved four-year status in 1948 and approval as a university in 1956.

The University offers over 100 undergraduate and graduate degree programs, including doctoral programs in pharmacy, nursing practice, clinical psychology and school psychology; and an AACSB-accredited business school. Degree programs are offered online, or in person on two New Jersey campuses and at two FDU locations outside the U.S.: Wroxton College, in Oxfordshire in England, and the Vancouver Campus, in British Columbia, Canada.

FDU's 12,000+ full- and part-time students pursue quality career-oriented programs on schedules tailored to their needs — days, evenings and weekends, either in person or online. The curriculum reflects a mission of global education and a foundation of a nationally-renowned Core.

Program Description

Our Hospitality degree programs feature a strong foundation in hospitality management including luxury hospitality management, analyzing and developing the accommodation business, and distribution channel management. We offer a Bachelor of Science (B.S.) in Luxury Hospitality Management, designed for traditional learners with the opportunity to spend a semester working at a luxury resort, and the Bachelor of Arts (B.A.) in Individualized Studies with a specialization in Hospitality Management, which is designed for adult learners and graduates of 2-year hospitality programs.

Special Features

The International School of Hospitality, Sports, and Tourism Management is a member of Hotel Schools of Distinction (HSD). HSD is an international non-profit organization based in the United States of America that accredits very high-quality hospitality schools and programs by measuring student learning outcomes against professional standards. Students graduating from HSD schools are awarded the HSD Visual Transcript™. This provides employers with concrete information about the relevant talent and competencies these graduates bring to their employers.

The hospitality program at FDU was established in 1942, and is the oldest program of its type in the New York/New Jersey Metropolitan area as well as the United States. Over 700 internships and career placement jobs are available to students each year. The placement rate of our graduates into key industry companies is exceptional. We have over 3,300 alumni in Hospitality & Tourism leadership positions, throughout the world. Average class size

Contact:
Dr. John Niser
1000 River Road H-DH2-14
Teaneck, New Jersey 07666
USA
+1 (201) 692-7271
+1 (201) 692-7279
jniser@fdu.edu

of 15 in courses related to our major. All full-time and adjunct faculty have at least 20 years of management experience in the hotel, restaurant and tourism fields, as well as possess notable advanced degrees.

Undergraduate students also have the opportunity to work and study at a luxury hospitality resort during their junior year. Senior year, students enrolled in the Global Issues in Hospitality Management course take an eight-day trip to Switzerland during spring break. There are also other study abroad programs at our campus in Wroxton, England. As part of their studies, students must complete a mandatory 1,200-hour internship program to gain a vast array of real-world work experiences and make valuable professional contacts.

Students can join our Club Management Association of America student chapter. The CMAA student chapter is the only student chapter based in the state. Our chapter offers opportunities for students to learn about the private club industry and club management professions. Through attending meetings and events and by gaining practical experience through internships, being a student member of CMAA is a great way to gain professional experience.

Students who have achieved exceptional academic and service are inducted into the international honor society Eta Sigma Delta (ESD).

The Florham, NJ campus houses the Le Chaine des Rotisseurs United States headquarters. This organization is the oldest and most prestigious culinary organization in the world.

Program Accreditation Information

Middle States Accreditation Organization

Approximate Tuition & Fees

Tuition for Full-time Undergraduate Students, Florham Campus: \$43,654.00

Financial Aid and Scholarships Available

Merit and Need based Scholarships are available

Admissions Information

The International School of Hospitality, Sports and Tourism Management seeks to provide students with the necessary management skills sought by the top hospitality industry employers, while at the same time preparing them to be an integral part of our global community. Therefore, we consider accepting students for admission on the basis of their ability to successfully undertake both professional training and a liberal arts curriculum. To make an appointment to discuss admission and credit evaluations, advising and registration. Please contact Donald Hoover at dhoover@fdu.edu.

Graduation Requirements

Bachelor of Science in Luxury Hospitality Management requires 120 credits, Bachelor of Arts with Hospitality Specialization requires 120 credits, BS/MS requires 144 credits.

Florida Atlantic University

College of Business



Program Enrollment: 1,000
Institutional Enrollment: 30,000

Degrees Awarded: Bachelor of Business Administration (BBA) or Bachelor of Science (BS) with major in hospitality and tourism management

Institutional Accreditation: AACSB, SACS

Emphases/Specializations: Hospitality and Tourism Management, Meetings and Events Management, Club Management

Institution Website: <https://business.fau.edu/hospitality>

Institutional Description

Our College of Business offers an MBA with a concentration in Hospitality and Tourism Management. The FAU College of Business is accredited by the Association to Advance Collegiate Schools of Business (AACSB) and is one of the 10 largest business schools in the United States.

The location in beautiful Southeast Florida provides students with a tremendous number of hospitality opportunities including resorts, casinos, theme parks, cruise lines, meeting & event venues, hotels, restaurants, and private country clubs. The institute is located among more than 15,000 hospitality businesses within a 90-mile radius. This amazing location is a large contributor to the institute's very high job placement rates often exceeding 95% per semester.

Contact:
Dr. Peter Ricci
777 Glades Road
320 Fleming Hall
Boca Raton, Florida 33431 USA
+01 (561) 297-3666
peter.ricci@fau.edu

Program Description

The program can best be described as one of a hospitality business focused environment. Students are immersed in the skills needed to become successful managers, entrepreneurs, or business owners within the vast hospitality and tourism industry. The FAU experience is like no other in hospitality due to its strategic location within minutes of the beaches, private country clubs, world class resorts, casinos, theme parks, and international cruise ports.

Coursework is rigorous and focused leading to extremely high job placement rates historically averaging over 90% annually. The most recently alumni salary data (2016) indicated first-year earnings in excess of \$40,000 for almost 70% of our graduates. To view our curriculum at the undergraduate level, please visit: <https://business.fau.edu/departments/marketing/hospitality-management/> To view our MBA information, please visit: <https://business.fau.edu/masters-phd/mba-program/mba/hospitality-and-tourism-management/>

We encourage you to visit Boca Raton to set foot upon our campus housed within the world-class tourism destination of South Florida.

Special Features

Amazing location in one of the world's most-visited tourism destinations (1), extremely low cost compared to peer programs (2), Association to Advance Collegiate Schools of Business - AACSB - accredited, the top accreditation body for business schools globally (3), in close proximity to over 1,000 tourism and hospitality businesses leading to extremely high job placement rates (4), a diverse set of faculty members who all hold extensive direct hospitality industry experience combined with outstanding academic credentials (5)

Admissions Information

Please visit: <https://www.fau.edu/admissions/> to start your journey!

Approximately Tuition and Fees

FAU offers some of the lowest tuition as a public, state university. In-state residents may pursue a 4-year degree with total expenditures of under \$25,000. Out-of-state residents have a total cost under \$39,000. These are undergraduate costs.

Our MBA in Hospitality and Tourism is approximately \$18,000 - one of the lowest costs with the highest returns on investment (ROI) based upon future earnings of alumni. This is an in-state resident price. For out-of-state, the cost is about \$40,000.

For further information, please visit: <http://www.fau.edu/finaid/other/cost-of-attendance.php>

Financial Aid and Scholarships Available

Many scholarships are available at both the college and university-wide levels. For incoming undergraduates, please visit: <http://www.fau.edu/admissions/scholarships.php> In addition, many hospitality and tourism industry organizations offer annual scholarships to our students. This includes, but is not limited to, the American Hotel & Lodging Association Foundation (AH&LA), Meeting Planners International (MPI), the Hospitality Sales and Marketing Association International Dr. Peter Ricci Scholarship (HSMIAI), and NEMH - The Hospitality Industry Network. For a sampling of these types of scholarships, please visit: <https://business.fau.edu/departments/marketing/hospitality-management/hospitality-scholarships/>

Graduation Requirements

Graduation requirements will vary upon degree or certificate pursued. For further undergraduate-level information, please visit: <https://business.fau.edu/departments/marketing/hospitality-management/>

Florida International University

Chaplin School of Hospitality & Tourism Management

Program Enrollment: 2,000
Institutional Enrollment: 54,000

Degree(s) Awarded: Bachelor of Science

Emphases/Specializations: Hospitality Management; Beverage Management; Culinary Management; Event Management; Hotel/Lodging Management; Restaurant/Foodservice Management; Travel & Tourism Management

Institutional Accreditation: ACPHA

Approximate Tuition & Fees: Tuition information can be found at <http://hospitality.fiu.edu/paying-for-school/>

Institution Website: www.hospitality.fiu.edu

Institutional Description

Florida International University is ranked as one of the top 100 public universities in the country by U.S. News & World Report. As Miami's first and only public research university, offering bachelor's, master's, and doctoral degrees, FIU is worlds ahead in its service to the academic and local community. Designated as a top-tier research institution, FIU emphasizes research as a major component in the university's mission.

The Herbert Wertheim College of Medicine and the School of Computing and Information Sciences' Discovery Lab, are just two of many colleges, schools, and centers that actively enhance the university's ability to set new standards through research initiatives. For over four decades, FIU has positioned itself as one of South Florida's anchor institutions by solving some of the greatest challenges of our time. We are dedicated to enriching the lives of the local and global community. With a student body of nearly 54,000, we are among the top 10 largest universities in the nation and have collectively graduated more than 200,000 alumni, 115,000 of whom live and work in South Florida.

Contact:

Rocco Angelo
3000 NE 151 Street HM 210
North Miami, Florida 33181 USA
01 (305) 919-4500
angelor@fiu.edu

Program Description

Florida International University's Chaplin School of Hospitality & Tourism Management has been distinguished as one of the top hospitality programs in the U.S. More than 2,000 undergraduate and graduate students from across the United States and around the world choose FIU for its outstanding reputation, advantageous campus locations, expert faculty, rich curriculum, and fast-track career opportunities in the international hotel, foodservice, and tourism industries. In August 2006, FIU unveiled the first US School of Hospitality and Tourism in Tianjin, China. The Marriott Tianjin China Program is FIU's largest international program, with a capacity for 1,000 students. The school is ranked #1 in the U.S. for its online program offering.

Special Features

State of the art facilities and instructional technology; Industry experienced faculty; Prominent location with industry-wide partnerships; More than \$700,000 scholarships awarded to students yearly; Students at the Chaplin School have the opportunity to study abroad in just about any of the growing and major markets in the world, from South America to African, Europe and Asia.; The school organizes cruise trips. Student can complete credit courses while cruising the oceans in Hospitality at Sea.

Admissions Information

Admission requirements can be found at <https://hospitality.fiu.edu/how-to-apply/undergraduate/>

Financial Aid and Scholarships Available

FIU's Chaplin School awards approximately \$700,000 in scholarships to students annually.

Graduation Requirements

Undergraduate: <https://hospitality.fiu.edu/undergraduate/hospitality-management/>

Florida State University

Dedman School of Hospitality



FLORIDA STATE UNIVERSITY
DEDMAN SCHOOL OF HOSPITALITY

Program Enrollment: 600

Institutional Enrollment: 41,867

Degrees Awarded: Bachelor of Science in Hospitality and Tourism Management, Bachelor of Science in Global Club Management and Leadership

Emphases/Specializations: Hospitality Management; Resort Management; Food & Beverage Management; Lodging & Luxury Hotel Management; International Travel, Tourism & Culture; Club Management.

Institutional Accreditation: The Southern Association of Colleges and Schools

Approximate Tuition & Fees: \$5,666 annually (FL residents); \$18,796 for nonresidents

Institution Website: dedman.fsu.edu

Institutional Description

Florida State University is a comprehensive, graduate-research university with a liberal arts base. Its Dedman School of Hospitality is an independent, industry-specific school located at FSU's Doak Campbell Stadium, University Center Building B. It provides classrooms, a state-of-the-art facility with a technology center, the Marriott Career and Professional Development Center, and teaching kitchens. The building also contains ClubCorp's University Center Club -- an affiliated 35,000 square-foot, professionally managed city club providing hospitality students with real-world food and beverage experience.

Contact:

Donald Farr
Dedman School of Hospitality
288 Champions Way, Suite 4100
Tallahassee, Florida 32301 32306-2541 USA
dfarr@dedman.fsu.edu

Program Description

The program in hospitality management was established in 1947 in recognition of the demand for hotel and restaurant industry executives, with the objective of providing the kind of education tomorrow's hospitality managers would need today. The curriculum is designed so students are required to meet high standards of general education, acquire specialized knowledge for their hospitality industry careers, and understand the basic functions, objectives, and tools of management common to executive roles. The Dedman School of Hospitality is nationally and internationally recognized as one of the best. Many firms visit the school each year to recruit students for internships and entry-level management positions. Graduates of the program enjoy top managerial and ownership positions in hotels, resorts, restaurants, clubs, and other facets of the hospitality and tourism industry. A requirement of practical, on-the-job experience, where the student applies classroom knowledge to the workplace, prepares the Dedman School of Hospitality graduate for the operational challenges of industry. For more information about our program, visit our website, dedman.fsu.edu.

Special Features

A state-of-the-art facility houses the school, and includes classrooms, a computer lab, the Marriott Career & Professional Development Center, a commercial kitchen, formal dining rooms, a casual restaurant, meeting rooms, and banquet facilities. A separate facility at Seminole Golf Course houses the Global Club Management and Leadership program.

Admissions Information

Email: admissions@admin.fsu.edu; Website: <http://www.admissions.fsu.edu>

Financial Aid and Scholarships Available

Numerous scholarships are available to majors. Financial aid information available through university website <http://www.fsu.edu>.

Graduation Requirements

Students must complete 36 hours in liberal arts; four pre-requisite classes; 27 required hours in hospitality core courses, 3 hours of internship; 9 required hours in Hospitality electives, 1000 work experience and a total of 120 credit hours.

Free University of Bolzano

Program Enrollment: 178

Institutional Enrollment: 29,776

Degrees Awarded: Bachelor in Tourism, Sport and Event Management

Institution Website:

<https://www.unibz.it/en/faculties/economics-management/bachelor-tourism-sport-event-management/>

Program Description

The bachelor program in management of tourism, sport and event is trilingual (English, Italian and German). The study program has a duration of three years and 180 ECTS. The first part of the course focuses on learning the basics of Management, Economics and Quantitative subjects. In the second part of the course, students are expected to define the study program independently by choosing specialist modules among those available in the field of Tourism, Sport and Event Management. The course will include theoretical and practical modules, in equal parts. The course is held at our Campus in Bruneck-Brunico, which regularly tops the ranking of Italian cities for its quality of life, according to the prestigious assessment by Il Sole 24 ORE. Bruneck-Brunico is located at the foot of Plan de Corones, one of the largest ski resorts in Europe.

Contact:

Serena Volo
Free University of Bolzano
Bolzano, Italy
Serena.Volo@unibz.it

Georgia State University

Robinson College of Business
Cecil B. Day School of Hospitality



Cecil B. Day School of Hospitality

Program Enrollment: 450
Institutional Enrollment: 52,000

Degrees Awarded: Bachelors in Business Administration in Hospitality Administration

Institutional Accreditation: Southern Association of Colleges and Schools

Institution Website: <https://robinson.gsu.edu/hospitality/>

Emphases/Specializations: Hotel Management, Restaurant/Foodservice Management, Hospitality Analytics, Event and Entertainment Management, Convention Services and Tradeshow Management, Franchising, Club Management, Hospitality Entrepreneurship; Because of the many degree options at Georgia State, there are opportunities to minor in of specialization areas such as real estate or music management.

Institutional Description

Ranked as the number two most innovative institution in the country, Georgia State University is located in the heart of downtown Atlanta surrounded by a vibrant business and hospitality community. Georgia State has been ranked #2 in the U.S. for undergraduate teaching and #10 as the most ethnically diverse university in the United States. Georgia State has received recognition as a national leader in student success and in graduating students from diverse backgrounds. Georgia State is the #1 public or nonprofit university in the U.S. to confer undergraduate degrees to African Americans and #1 in Georgia in conferring undergraduate degrees to African Americans, Asians and Latinos. Located in a dynamic global city, the University has over 3,000 international students from over 170 countries. The world-class faculty are leaders in scholarly work in this Tier One Research University.

Contact:

Debra Cannon, Ph.D.
School of Hospitality
Georgia State University
35 Broad Street Suite 315
Atlanta, Georgia 30303 USA
dfcannon@gsu.edu
+1 (404) 413-7617

Program Description

Georgia State University's School of Hospitality focuses on real-world learning by engaging students in top hospitality businesses throughout Atlanta and beyond. The School, located in the highly acclaimed Robinson College of Business is ranked in the "Top 25" hospitality programs in the world and #17 in the country. By preparing students with strong interpersonal and analytical skills, graduates fit changing leadership needs for the industry. Students have the opportunity to attend regional, national and international professional conferences and conventions which provide educational content and networking. International learning experiences are encouraged on both the undergraduate and graduate levels with semester-long global experiences and shorter May semester trips offered.

Special Features

Georgia State's School of Hospitality is accredited by AACSB and ACPHA - one of few academic programs with dual accreditation of this kind. The School has a dedicated classroom in the Georgia World Congress Center, the 4th largest convention center in the nation providing contact with industry leaders and real time learning experiences with major events, conventions and tradeshow. The Masters in Global Hospitality Management Program is named for the foodservice icon, Regynald G. Washington. All faculty have industry experience with full-time faculty having terminal degrees.

Admissions Information: Admission to Georgia State University for undergraduate programs is through the Office of Undergraduate Admissions. Application to GSU can be done on-line at www.gsu.edu/admissions. For the Regynald G. Washington Masters in Global Hospitality Management, contact the School of Hospitality at 404-413-7615 or email hospitality@gsu.edu.

Approximate Tuition & Fees

A full-load is considered to be a minimum of 12 credit hours (4 courses). For In-State tuition and fees, 12 credit hours is \$4,556 per semester. For Out-of-State tuition and fees, this amount is \$11,985.68. For 15 credit hours or more (5+

courses), in-state tuition and fees equal \$5,429.00 per semester. For Out-of-State tuition, this amount is \$14,716. (All tuition charges, fees, board and other charges are subject to change.)

Financial Aid and Scholarships Available

The School of Hospitality annually awards scholarships that are available specifically for hospitality majors. There are also scholarships available on the college and university level. Students interested in learning more about scholarship resources should contact the School at +01 (404) 413-7615 or email hospitality@gsu.edu.

Graduation Requirements

Georgia State University students work with Student Success Teams comprised of many departments and functions focused on positive College-Career outcomes. The team will consist of Academic Advisors who help guide course selection. Career Advisors help students with prepare for job searches – during college and at the point of graduation. The Delta Student Success Center, an important part of the Robinson College of Business, provides resume-writing and interviewing support. Hospitality faculty and staff help guide students toward organizations available that will support career interests as well as facilitate meetings with industry representatives and engage them in other co-curricular activities.

Grand Valley State University

College of Community and Public Service
Department of Hospitality and Tourism Management



Program Enrollment: 500
Institutional Enrollment: 25,000

Degrees Awarded: Bachelor of Science in Hospitality and Tourism Management

Emphases/Specializations: Food and Beverage Management, Lodging Management, Meeting and Event Management, Recreation and Leisure Management, Tourism Management

Institutional Accreditation: Higher Learning Commission

Admissions Information:
<https://www.gvsu.edu/admissions/>

Institution Website:
<https://www.gvsu.edu/htm/>

Institutional Description

MISSION Grand Valley State University educates students to shape their lives, their professions, and their societies. The university contributes to the enrichment of society through excellent teaching, active scholarship, and public service. VISION Grand Valley State University demonstrates its commitment to providing an inclusive learning environment where all students can explore new directions, find their niches, and develop skills for life and productive careers.

Grand Valley is known for increasingly innovative and outstanding teaching, recognized scholarship, significant community engagement, and excellent stewardship of its resources. Our university inspires and equips students to be active life-long learners and global citizens. Grand Valley strives to be a model public university shaping leaders for success.

Program Description

At Grand Valley State University (GVSU), the Department of Hospitality and Tourism Management (HTM) offers a practical, management-oriented program that seeks to integrate theory with experience. The program was established in 1977 in response to the need for professionally trained managers. The HTM program offers a Bachelor of Science degree with emphases in the following areas: Food and Beverage Management, Lodging Management, Meeting and Event Management, Recreation and Leisure Management, and Tourism Management. Our program also builds upon Grand Valley's tradition of a liberal arts orientation. We are dedicated to personal attention to students, professionalism, and practical application. HTM students complete 1000 hours of industry work in the form of internships, are expected to display excellent written and oral communication skills, and a high degree of professionalism. Our program includes international, transfer, non-traditional, and out-of-state students, as well as those from all over the state of Michigan. With vibrant student organizations, majors have the opportunity to interact professionally and socially with their fellow students, the faculty, and industry experts.

Special Features

Department offices are located in downtown Grand Rapids, MI surrounded in the heart of a vibrant hospitality community served by a world-class destination marketing organization -- <https://www.experiencegr.com/>

Approximate Tuition & Fees

2017-2018 academic year Michigan resident: \$11,994 (per year) Non-Michigan resident: \$17,064 (per year)

Financial Aid and Scholarships Available

<https://www.gvsu.edu/htm/scholarships-63.htm>

Contact:

Michael Sciarini, PhD
214C DeVos Center 401 Fulton St. W
Grand Rapids, Michigan 49504 USA
sciarinm@gvsu.edu
+1 (616) 331-2104

Hotelschool The Hague



Program Enrollment: 550
Institutional Enrollment: 700

Degrees Awarded: Bachelor of Arts in Hospitality Management (BA.HM)

Institutional Accreditation: NVAO, ECA and The-ICE

Emphases/Specializations: International Hospitality Management, International Hotel Management, Hotel Management, International Business, Finance, Marketing

Institution Website:
<http://humsci.auburn.edu/hosp/>

Institutional Description

Hotelschool The Hague was founded in 1929, making it one of the oldest independent hotel schools in the world. Since 1929, Hotelschool The Hague has been renowned for its education and innovative research and is ranked among the Top 5 Hospitality Management Schools in the World. The school has two campuses, one in The Hague and one in Amsterdam with over 2800 students and 200 employees. Since 2014 Hotelschool The Hague has been the best public Hotelschool in the Netherlands, according to the Dutch National Student Survey. Hotelschool The Hague offers the best Master in Business Administration in the Netherlands, according to Keuzegids Master 2019. Graduates of Hotelschool The Hague occupy leading positions in the hospitality industry all over the world.

Contact:
Mr. A. Hardorff
328 Spidle Hall
Campus The Hague
Brusselselaan 2
25787 AH The Hague
The Netherlands
+31 88 028 18 00
servicedesk@hotelschool.nl

Program Description

At Hotelschool The Hague you explore the world of hospitality, participating in two international internships. During the Bachelor Programme, you develop your social skills, business skills and practical skills. You will form life-long friendships during your first year on campus accommodation. After four years, you graduate with a Hotelschool The Hague Bachelor of Arts degree and excellent career opportunities: It's your Passport to the World!

Financial Aid and Scholarships Available

The Holland scholarship
The Orange Tulip scholarship

Admissions Information

Candidates must have academic qualifications enabling them to follow Higher Professional Education, in accordance with the guidelines specified by an independent body such as:

- International Baccalaureate (IB) (at least 24 points and diploma awarded, certificates are not accepted)
- European Baccalaureate (EB)
- American High School Diploma (GPA average at least 3.0)

Candidates must demonstrate proficiency in English and are given an English assessment on arrival.

If you have any question please contact our Recruitment Officers at study@hotelschool.nl.

Special Features

Developed from the demands of the Industry, the school's curriculum is designed to challenge you. You aren't just taught management theories; you apply them directly in practice whilst working on your personal development. You combine individual learning with group work. With your team you work on case studies, working for real-life companies. Our Training and Management Skills are praised by our alumni as one of our greatest educational

assets. The degree programme is 100% in English, and you choose a second language from a wide range of modern languages.

The 4-year Bachelor programme is divided into three phases. During Phase I (one year) you learn the basics, during Phase II (one and a half years) you start developing your management and leadership skills and in Phase III (one and a half years), you apply your knowledge and experience strategically, searching for new innovative combinations.

Approximate Tuition & Fees

EU/EEA tuition fee 2020/2021: € 3.500,-

Non-EU/Non-EEA tuition fee 2020/2021: € 13.680,-

Skotel accommodation (first year only): € 6.860,-

For more details: <https://hotelschool.nl/en/education/our-bachelor-programme#!general>

Graduation Requirements

Successful completion of the full study programme including internships.

Husson University

College of Business

Program Enrollment: 178
Institutional Enrollment: 3600

Degrees Awarded: Bachelor of Science

Emphases/Specializations: Hospitality Management, Sport Management, Tourism, Integrated Technology, Sales, Entrepreneurship

Institutional Accreditation: NECHE-Husson University; IACBE-College of Business

Approximate Tuition & Fees: Tuition \$18972-Housing \$5354-Board \$5278-Fees \$696-Total \$30300

Institution Website: <https://www.husson.edu/>

Institutional Description

Husson University was founded in 1898 and has maintained a long-standing commitment to extraordinary teaching and experiential learning. Husson University has the largest College of Business in the state of Maine.

Program Description

Husson University's School of Hospitality, Sport and Tourism Management has an established track record of placing its graduates in excellent managerial positions upon graduation. Our degree programs combine hands-on learning experiences and classroom simulations with practical classroom instruction to prepare our students for successful management careers in a wide variety of fields.

Financial Aid and Scholarships Available

Yes

Special Features

The School of Hospitality, Sport and Tourism Management offers 6 undergraduate BS degrees, 3 minors and 2 certificate programs. At the graduate level we offer 2 MBA concentrations and two 5-year combined BS/MBS programs.

Graduation Requirements

Undergraduate-121 Hours Graduate 36 hours

Contact:

Lee Speronis JD, CHE, CHIA, CAHTA
1 College Avenue
Bangor, ME 04401 USA
+01 (207) 941-7171
speronisl@husson.edu

Indiana University, Bloomington

Bloomington



Program Enrollment: 188
Institutional Enrollment: 42,552

Institutional Accreditation: The Higher Learning Commission

Degrees Awarded: BS

Institution Website: <http://indiana.edu>

Emphases/Specializations: Tourism, Hospitality and Event Management

Institutional Description

Indiana University Bloomington was founded in 1820 and is the flagship campus of IU's seven campuses and two regional centers statewide. Innovation creativity, and academic freedom are hallmarks of our world-class contributions in research and the arts.

Contact:
Sarah Hatch
Director of Student Recruitment
School of Public Health
sphadmit@indiana.edu

Program Description

Understanding the business of attracting and catering to the needs and expectations of visitors can take your career just about anywhere. As a tourism, hospitality, and event management major, you'll learn about the marketing and management of tourist facilities and destinations, with an emphasis on sustainable practices. And because this career field is truly global in scope, you'll be encouraged to explore an international learning landscape.

Approximate Tuition & Fees

11, 220 per year (Indiana Residents); 37,600 per year (Non-Residents)

Admissions Information

<https://publichealth.indiana.edu/admissions/index.html>

Financial Aid and Scholarships Available

<https://publichealth.indiana.edu/student-portal/financial-support/index.html>

Graduation Requirements

B.S. Degree:

- completion of general education requirements.
- completion of fitness and wellness major requirements.
- a minimum of 120 successfully completed credit hours which count toward the degree program.
- a minimum 2.0 cumulative GPA.
- a minimum 2.0 cumulative GPA in courses used to complete the portions of this degree entitled: public health core and fitness and wellness courses.
- No Pass/Fail except for free electives.

Iowa State University

Program Enrollment: 164

Institutional Enrollment: 31,825

Degrees Awarded: Bachelor of Science

Emphases/Specializations: Hospitality Management

Institutional Accreditation: North Central Association of Colleges and Schools

Approximate Tuition & Fees: See Below.

Institution Website: www.aeshm.hs.iastate.edu

Institutional Description

Iowa State University (ISU) is a public, land-grant university with nationally recognized programs in agriculture, apparel, engineering, education, family and consumer sciences, business, hospitality management, statistics, and the sciences. ISU enjoys a strong residence hall system and an excellent Greek system. The student body represents a rich diversity of age groups, socio-racial ancestry, ethnic heritage, and international cultures.

Contact:
Eulanda A. Sanders
31 MacKay Hall
Ames, Iowa 50011-1121 USA
+01 (515) 294-7474
+01 (515) 294-6364
sanderse@iastate.edu

Program Description

The undergraduate program is planned to provide a balanced curriculum of general education, business, and hospitality professional and elective courses. Instruction includes both theoretical and hands-on experiences. The master's degree program is designed to prepare individuals for managerial positions in the hospitality industry, teaching careers, and continued graduate study.

The doctoral program is designed to prepare individuals to teach in hospitality management programs at the university level and/or conduct advanced research on at the corporate level or with research firms.

Special Features

Students receive hands-on experiences in the program's foodservice operation and other food and lodging facilities. All faculty have industry experience; all tenured/tenure-track faculty have earned doctorates.

Financial Aid and Scholarships Available

ISU's financial aid office maintains scholarship and work-study programs. Department and college-funded scholarships are available.

Approximate Tuition & Fees

Tuition In-state/semester:

Undergraduate Freshman/Sophomore: \$4,021, Junior/Senior: \$4,576

Fees: \$636.95

Tuition Out-of-state/semester:

Undergraduate Freshman/Sophomore: \$11,615, Junior/Senior: \$12,175

Fees: \$636.95

Admissions Information

Admission to the undergraduate program is based on class rank in high school, completion of high school preparatory courses, grade average, and ACT scores.

Admission to the graduate programs is based on undergraduate and/or master's GPA, prior experience in the hospitality management industry, GRE or GMAT scores, and TOEFL scores for international students.

Graduation Requirements

Graduation requirements for the BS degree includes successful completion of the 123-credit required curriculum and 600-800 hours of industry experience.

Graduation requirements for the MS degree includes successful completion of 30 credits and a successful defense of thesis research. The non-thesis option MS degree requires 36 credits and a creative component.

Graduation requirements for the PhD degree includes successful completion of the 72 credits and a successful defense of dissertation research.

Program Accreditation Information:

The Hospitality Management undergraduate program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA)

ITF: Institute for Tourism and Leisure

Degrees Awarded: Bachelor of Science in Hospitality Management

Emphases/Specializations: Event Management Hotel and Restaurant Management

Program Enrollment: <https://www.fhgr.ch/en/degree-programmes/study-programme-application/?eventId=19819&htwEventTagSection=TOU+BSc>

Institutional Accreditation: UNWTO.TedQual certification, Swiss Accreditation Council, EFQM Recognised for Excellence (R4E) 4 Stars

Approximate Tuition & Fees: See below.

Institution Website: www.fhgr.ch/tourism

Institutional Description

The Institute for Tourism and Leisure (ITF) is the tourism department of University of Applied Sciences of the Grisons. Through applied research and practical projects, we contribute to the development of the tourism industry. Especially the revitalisation process for Swiss and Graubünden tourism is actively supported. For this purpose, the institute concentrates on the research fields of Service Innovation, Tourism 4.0, Management of Tourism Real Estate and Infrastructure as well as Sustainable Development. In cooperation with destinations, service providers and associations as well as stakeholders from the world of politics and administration departments, solutions for business, social and political issues relating to tourism and leisure are developed. With event series, like for example the Distinguished Speaker Series (DSS), students' projects and publications, the Institute for Tourism and Leisure (ITF) encourages exchanges of experience between the fields of science, economy and politics.

Contact:

University of Applied Sciences of the Grisons
Comercialstrasse 22
7004 Chur
Switzerland
Phone +41 81 286 24 56
tourismus@fhgr.ch

Program Description

The Bachelor in Tourism introduces you to tourism as a business discipline and helps you to successfully create customer-focused offers that include a consistently high level of service. The University of Applied Sciences of the Grisons draws inspiration from Switzerland's visionary thinkers, who were the first to recognise our country's special resources. They created unique tourism opportunities that appeal to visitors from all over the world.

During the three-year full-time study programme, you will acquire the expertise required for successfully commencing a professional career in the tourism and leisure sector. This expertise, which is taught in all of our modules, comprises specialist skills, methodological skills as well as social and personal skills.

The first year of study primarily serves to provide you with basic business knowledge, self-management training and teaches you the principles of (scientific) problem-solving methods.

During your second study year, you obtain profound basic tourism knowledge and expanded business knowledge. Furthermore, you will learn to think reflectively in an international environment.

In the third study year, you gain specialist tourism expertise and job-specific competence in your selected area of focus (major). A wide range of free elective modules and mandatory electives modules allows you to consolidate your knowledge in line with your personal preferences and thus to create your individual profile. The bachelor's thesis is compiled over a period of six months. The thesis will cover a practical issue that is looked at on behalf of a company or organisation.

To begin with, you will primarily be taught by lecturers in a lecture setting. For your second year of study, the self-study component increases, providing room for project work, larger case studies, excursions and attractive guest

presentations. As part of your guided self-study, you will receive active support and coaching from the lecturers. Manageable class sizes ensure a personal atmosphere with individual supervision. At the end of each semester, written or oral exams are held on the contents of each subject or your acquired knowledge is applied in interesting practical projects that are graded. Great importance is attached to language skills in the bachelor's degree programme in tourism at UAS Grisons. Students with an international background or an interest in an international career and who also possess a good knowledge of English can attend the international class. English plays an important role in our German-speaking classes, too. During the first two years, some of the modules are taught in English and the third year is mainly held in English. Furthermore, you will attend an English language course and also deepen your knowledge of a second foreign language that can be chosen freely from our range of offers.

Approximate Tuition & Fees

There is a one-off enrolment fee of CHF 300, which is deducted from the tuition fee for the first semester. If you do not take up the offer of a place on the programme, the enrolment fee will be forfeited.

The tuition fee per semester is CHF 960 for students with Swiss citizenship or the Principality of Liechtenstein citizenship. The tuition fee per semester for all other students is CHF 1,550.

Foreign students who have resided in Switzerland for at least two years before the start of their studies and who are financially independent and not in education may be able to benefit from the reduced tuition fee of CHF 960. The reduced tuition fee has to be reviewed and approved by the University of Applied Sciences of the Grisons based on documentation provided by the students. Students not from Switzerland, the Principality of Liechtenstein, the European Union or the European Free Trade Association are charged a deposit of CHF 3,000. The tuition fees do not include textbooks, travel, food or accommodation in connection with field trips, multiday seminars and the bachelor thesis.

James Madison University



Program Enrollment: 400
Institutional Enrollment: 21,800

Degrees Awarded: Bachelor of Science

Emphases/Specializations: Events, Food and Beverage, Hotels, Clubs and Wine

Admissions Information:
<https://www.jmu.edu/admissions/undergrad/index.shtml>

Institutional Accreditation: Southern Association of Colleges and Schools Commission on Colleges

Approximate Tuition & Fees:
<https://www.jmu.edu/admissions/fastfacts.shtml>

Institution Website:
<https://www.jmu.edu/hartschool/>

Institutional Description

Founded in 1908, James Madison University is a public university located in Virginia's Shenandoah Valley. JMU is fast becoming one of the nation's leading lights in higher education because students enjoy unusually engaged relationships with world-class faculty who are here because they want to pursue knowledge and make teaching their No. 1 priority.
<https://www.jmu.edu/>

Contact:
Ruth O'Rourke
Hospitality Management
MSC 2305
Harrisonburg, Virginia 22807 USA
+01 (540) 568-3890
+01 (540) 568-4199
orourkrk@jmu.edu

Program Description

The mission of the Hospitality Program in the Hart School is to engage in transformational education through innovative teaching, scholarship, and service. Our vision is to be a leader in impacting the future of global hospitality, sport and recreation, with our core values of leadership, integrity, respect, student-centered learning, diversity, and innovation. The Hart School of Hospitality, Sport and Recreation is the first and the only named school at James Madison University.

Our students go on to work with premier hospitality organizations throughout the USA and internationally. We are directly tied into Washington, DC, Virginia, and Maryland areas. The hotel industry, food and beverage industry, the private club industry, event management, property management, and associations look to JMU for hospitality graduates with strong educational excellence and entrepreneurial spirit to know what it takes to succeed in business. The Hart School instructional team is a diverse group of educators with relevant hospitality leadership that they bring to the classroom every day. Throughout the students' academic career, they have opportunities to engage in innovative learning activities, be hands-on in a state-of-the-art culinary kitchen, working with Aramark, a Fortune 200 company, and gaining industry experience with the Hotel Madison, <https://www.hotelmadison.com> an on-campus hotel with 21,000 square feet of ballroom space and over 225 guestrooms. All JMU Hospitality majors graduate with a minor in the College of Business, complete over 1,000 hours of related work experience, and achieve national certifications in ServSafe, TIPS, and other industry credentials. Details of the curriculum are at <https://www.jmu.edu/hartschool/hospitality-management/index.shtml>

Special Features

Students expand their classroom experiences through student organizations' involvement, travel to professional conferences, and possible study aboard at JMU's Palazzo Capponi in Via dei Michelozzi in Florence, Italy. as well as Perth, Australia. More details about the 100 plus programs offered by James Madison University around the globe at <https://www.jmu.edu/global/>

Financial Aid and Scholarships Available

Financial Aid and scholarships are available at JMU and the Hospitality and Tourism Management Program provides several scholarships to juniors and seniors. <https://www.jmu.edu/admissions/tuition-financial-aid-and-scholarships.shtml>

Graduation Requirements

Minimum of 120 credit hours Cumulative GPA of 2.0 or above. See <https://www.jmu.edu/hartschool/hospitality-management/index.shtml>

Program Accreditation Information

Affiliated with College of Business/AACSB

Kansas State University

College of Health and Human Sciences
Department of Hospitality Management



Department of Hospitality Management

Program Enrollment: 150
Institutional Enrollment: 22,221

Degrees Awarded: Bachelor of Science in Hospitality Management; Concurrent Bachelor of Science and Master of Science in Hospitality Administration

Emphases/Specializations: Food and beverage management, meeting and event management, and lodging management.

Institution Website: <http://www.he.k-state.edu/hm/>

Institutional Accreditation: Kansas State University has been continuously accredited by the Higher Learning Commission (HLC) of the North Central Association of Colleges and Schools since 1916, while the undergraduate program in hospitality management is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA) and has been accredited since 1994.

Institutional Description

Kansas State University is a comprehensive, research, land-grant institution serving students and the people of Kansas, the nation, and the world. Since its founding in 1863, the university has evolved into a modern institution of higher education, committed to quality programs, and responsive to a rapidly changing world and the aspirations of an increasingly diverse society. Together with other major comprehensive universities, K-State shares responsibilities for developing human potential, expanding knowledge, enriching cultural expression, and extending its expertise to individuals, business, education, and government. These responsibilities are addressed through an array of undergraduate and graduate degree programs, research and creative activities, and outreach and public service programs. In addition, its land-grant mandate, based on federal and state legislation, establishes a focus to its instructional, research, and extension activities which is unique among the Regents' institutions. Through quality teaching, the university is committed to provide all students with opportunities to develop the knowledge, understanding, and skills characteristic of an educated person. It is also pledged to prepare students for successful employment or advanced studies through a variety of disciplinary and professional degree programs. To meet these intentions, the institution dedicates itself to providing academic and extracurricular learning experiences which promote and value both excellence and cultural diversity. K-State prepares its students to be informed, productive, and responsible citizens who actively participate in advancing cultural, educational, economic, scientific, and socio-political undertakings.

Contact:

Kevin R. Roberts
152 Justin Hall 1324 Lovers
Lane Manhattan, Kansas
66506 USA
kevrob@ksu.edu
+1 (785) 532-5521

Program Description

The Department of Hospitality Management is proud to be the only program in Kansas that offers both undergraduate and graduate programs in hospitality management and is the only program accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA). In 2018, The Department of Hospitality Management was ranked #18 for Best Hospitality Management Degree Programs by Best Value Schools, ranked #32 for Best Hospitality & Leisure Management programs by the QS World University Rankings as well as ranked #22 Best Master's in Hospitality Management Degrees by College Choice in 2018. The Hospitality Management Department at Kansas State University is an internationally recognized program; committed to preparing the next generation of hospitality leaders for a successful career in industry or academia by delivering a transformational educational experience through experiential learning, professionalism, international experiences, and strong partnerships with hospitality industry. Today, the programs are designed to meet the needs of the vibrant hospitality industry. If you are interested in a dynamic career in lodging; foodservice; or meeting, convention, and event management you have come to the right

place. Teaching, research, study abroad, and leadership opportunities are designed to prepare students for professional careers in our service-oriented, information-based society. Come for a campus visit. Stay for an undergraduate or graduate degree and enhance your marketability and skills.

Special Features

Lacy's Fresh Fare & Catering, provides hands-on opportunities for all students in the hospitality program, while meeting and event and lodging experiences are coordinated through the local community. Several faculty-led study abroad programs allow students to explore hospitality around the world, while semester abroad programs, coordinated by K-State Education Abroad, are plentiful.

Approximate Tuition & Fees: Tuition and fees for 2020-2021 for a Kansas resident \$312.50 per credit hour. An out-of-state student would pay \$841.70 per credit hour. Additional costs would include campus fees, text books, housing, subsistence, etc.

Admissions Info

Admission to the university is test-optional and requires achieving EITHER:

- A cumulative high school GPA (weighted or unweighted) of 3.25 or higher OR
- ACT composite score of 21, or an SAT ERW+M score of 1060 or higher
- AND, if applicable, achieve a 2.0 GPA on all college credit taken in high school.

If you do not meet these assured requirements, you are still encouraged to apply. Your application will be reviewed individually.

Financial Aid and Scholarships Available

Financial aid is offered by the university, while scholarships are available from the university, college, and department. Each year, the university awards approximately \$38 million in scholarship money. The priority date for K-State scholarships is November 1.

Graduation Requirements

The Bachelor of Science in Hospitality Management program requires 120 credit hours of courses. These credits included on-campus classes, required work experiences, and a structured internship. A strong business acumen is another important element of successful hospitality operations. The program includes professional courses in management, marketing, finance and accounting that allow students to earn in minor in business administration. Through internship experiences, students gain valuable experience in operations. This provides students with the ability to apply concepts learned in the classroom to actual work situations. Foodservice, lodging and event management experiences are completed within hospitality organizations around the world.

Program Enrollment: 76
Institutional Enrollment: 2,065

Institutional Accreditation: ACBSP

Degrees Awarded: Hospitality & Event Management

Approximate Tuition & Fees:
\$36K for 2018-2019

Emphases/Specializations: Event Management, Hospitality Management, Resort & Casino Management

Institution Website: <http://www.lasell.edu>

Institutional Description

Recognized by the Chronicle of Higher Education as one of the 10 fastest growing universities in the country, Lasell, an innovator in education for over 160 years, is a comprehensive coeducational university offering professionally oriented bachelors and master's degree programs. Our 53-acre campus is located in suburban Newton, Massachusetts-within eight miles of downtown Boston at the heart of the Route 128 high-tech corridor. We engage students in the work of their field through collaborative, team-based hands on activities including internships, practicum, service learning, and meaningful projects. One hundred percent of our students participate in at least one internship. Lasell University was recognized with the distinguished Carnegie Classification for Community Engagement, an honor bestowed on less than 10% of colleges nationwide. With over 90% of grads participating in a credit bearing service-learning experience and over 33% participating in a university sponsored international learning experience, Lasell provides global opportunities for students.

Contact:
Alexandrina Tanvuia
Lasell University
1844 Commonwealth Avenue
Newton, Massachusetts 02466 USA
atanvuia@lasell.edu
+1 (617) 243-2400 Admissions

Program Description

The Hospitality Management major at Lasell have a professional focus, rooted in Connected Learning, that seeks to educate students by promoting self-expression, academic exploration and critical thinking in academic, civic, and career-relevant areas. • With the Hospitality Management major, students are provided with a comprehensive background in business while learning about the inner workings of the hospitality industry including lodging, food and beverage, service quality, and facility operations. • The Hospitality degree programs at Lasell includes the Hospitality Management, Event Management, and Resort and Casino Management majors.

Special Features

Eta Sigma Delta Honor Society, Required Internships, Professional Hospitality Industry Certifications.

Admissions Information: Lasell University reviews completed applications for entry to the Fall (September) term, as well as for entry to the Spring (January) term. Students who wish to enroll at Lasell University must submit an application, a university essay, a copy of their academic transcripts, and two letters of recommendation. Standardized test scores are not required for admission to most academic programs. Lasell University holistically evaluates applicants emphasizing their scholastic record, extracurricular involvement, personal essay and interview. Students who believe the results from the SAT or ACT support their candidacy for admission, are encouraged to submit their scores. SAT and ACT scores are not used in consideration of merit scholarships.

Financial Aid and Scholarships Available

Lasell University offers merit scholarships that range between \$10,000 per year to \$20,000 per year. Lasell University also offers institutional merit based funding to our incoming students. Students need to complete the Free Application for Federal Student Aid and list Lasell College, OPEID 002158, on the FAFSA. Once you are

admitted and we have received the FAFSA results, we will put together an aid package that includes all merit and need based institutional, federal and state grants, scholarship and loan options available to you.

Graduation Requirements

120 credits

Le Cordon Bleu Ottawa

Program Enrollment: 178

Institutional Enrollment: 29,776

Institution Website:

<https://www.cordonbleu.edu/ottawa/bachelor-integrated-food-sciences/en>

Degrees Awarded: Honours Bachelor of Integrated Food Sciences

Institutional Description

Le Cordon Bleu is the leading global network of culinary arts and hospitality management institutes with more than 35 institutes in 20 countries and over 20,000 students graduating each year. Le Cordon Bleu offers a wide range of training programs, from initiation right through to university curricula in the restaurant, hospitality and tourism sectors.

Contact:
Ottawa-admission@cordonbleu.edu
+1 (613) 755-2368
+1 (888) 289-6302 ext. 2368

Le Cordon Bleu Ottawa is the exclusive campus in North America. Le Cordon Bleu Ottawa's programs are designed to provide students with an opportunity to develop classic French techniques of Cuisine, Pastry and Bakery through a mix of hands-on practical and theory learning in professional kitchens.

The University of Ottawa, referred to as uOttawa, is among Canada's top 10 universities with 550 bilingual programs to choose from. uOttawa enrolls over 35,000 undergraduate and over 6,000 post-graduate students. The school has approximately 7,000 international students from 150 countries, accounting for 17 per cent of the student population. The university has a network of more than 195,000 alumni.

Program Description

The Honours Bachelor of Integrated Food Sciences, the first of its kind in Canada, is an outstanding multidisciplinary program delivered jointly by Le Cordon Bleu Ottawa and the University of Ottawa.

This program will provide a unique education in culinary expertise combined with food and nutrition sciences with an emphasis on innovation and creativity. Using a multidisciplinary approach, the curriculum provides courses in culinary techniques, nutrition, food sciences, microbiology, psychology and food service management. The program will prepare future Integrated Food Sciences specialists to take on major roles and responsibility in restaurants, the food industry or health care institutions in order to provide nutritious, safe, appetizing foods that meet the client specific needs including cultural beliefs, allergies, food intolerances and disease related diet restrictions. Graduates of this program will have a broad, comprehensive understanding of the food and nutrition-related practices and will be equipped to provide strategic leadership and operational guidance in commercial settings.

All inter-disciplinary courses will be taught by University of Ottawa professors and industry experts, and the culinary component of the program will be delivered by the world renowned Le Cordon Bleu. Culinary techniques, menu planning, gastronomy, food services will complement the food science and management courses of the program. In the final semester, the program concludes with a practicum placement in Integrated Food Sciences which will give students an opportunity to explore and develop experience in a professional environment.

This competitive program only admits a maximum of 14 students for the 2021 academic year.

Program is delivered in two locations:

Le Cordon Bleu Ottawa

Faculty of Health Sciences, School of Nutrition Sciences - U Ottawa

Career Opportunities: Food innovation/design consultant; Food industry manager; Food and nutrition research and development; Nutrition consultant; Molecular gastronomist; Food and nutrition manager

Admissions Information

- High school diploma or equivalent (including completion of English, Chemistry, Biology and Math prerequisite courses)
- Proof of English proficiency for International Students who have not completed at least three years full time in an institution where English is the only language of instruction - aside from language courses (Language test scores are noted on the University of Ottawa admissions website).
- Letter of intention

More admissions information at: <https://www.uottawa.ca/undergraduate-admissions/>

Program Enrollment

Applications for admission into this program will be accepted as of Fall 2020 for the term starting in September 2021. This program is only offered in English in 2021 and 2022. French cohort will be offered as of 2023.

September 2021 English cohort (max. 14 students)

September 2022 English cohort (max. 28 students)

September 2023 English cohort (max. 28 students)

September 2023 French cohort (max. 14 students)

Approximate Tuition & Fees

\$40,000 CAD per year (36 consecutive months)

Le Cordon Bleu, Paris Institute



Degrees Awarded: Bachelor of Science in Hospitality Management

Emphases/Specializations: Event Management Hotel and Restaurant Management

Institution Website: <https://www.cordonbleu.edu/paris/bachelor-business-culinary-arts-management/en>

Institutional Description

Bachelor allowing to work as a manager, to pursue a Master's degree or to start a business.

Contact:
paris@cordonbleu.edu

Program Enrollment

Conditions

- Candidates must be between 18 and 28 years old when the course starts
- High-school diploma or an equivalent and provide transcripts
- English Level: 5.5 at the IELTS, 63 at the TOEFL IBT or Cambridge Advanced Examination
- French is required for the internship.
- A resume and a 500-word cover letter

Institutional Enrollment

Enrollment is made with the admissions department.

The applicant must present a cover letter in English and his/her professional project - if the application is accepted, the application then has a 30-minute motivation interview with the educational managers.

Degrees Awarded

Paris-Dauphine: Bachelor International - Talent in Culinary Arts and Hotel Management

Le Cordon Bleu Paris: Bachelor of Business in International Hospitality Management.

Le Cordon Bleu Madrid institute, in partnership with the University Francisco de Vitoria De Madrid, co-signs the Diploma delivered by Le Cordon Bleu Paris

Program Description

The Bachelor of Business in Culinary Arts is a double degree created together by Paris-Dauphine University and Le Cordon Bleu Paris. In 3 years, it offers excellent training in management and French savoir-vivre, in the hospitality business and in a multicultural environment.

The objective of the programs of these two Bachelors is to give the students the knowledge and skills to become future managers in the culinary sector.

They will be able to pursue a Master afterwards or to work in operational positions.

During the first year, they will explore the culinary & hospitality industry. At the end of their first internship they will choose their specialization: Culinary Arts Management or International Hospitality Management.

During the second year, students will begin by completing a culinary certificate (Cuisine, Pastry or Bakery) in the Le Cordon Bleu Institute of their choice (Paris or in the Le Cordon Bleu global network). They will then have 3

months of theoretical courses and management in action (Events management / restaurant creation / Room Service / design).

In the third year, the emphasis will be on management courses. With this purpose, Le Cordon Bleu Paris has concluded a partnership with the Paris Dauphine University - PSL. Theoretical management courses will be given every 2 weeks at the university.

During this second week at Le Cordon Bleu Paris they will have professional culture courses and language courses. Students will also have regular case studies (Management in Action) every two weeks at the institute.

Throughout the year they will create their own hotel/restaurant concept with issues to solve each week.

Admissions Information

- Candidates must be between 18 and 28 years old when the course starts
- High-school diploma or an equivalent and provide transcripts
- English Level: 5.5 at the IELTS, 63 at the TOEFL IBT or Cambridge Advanced Examination
- French is required for the internship.
- A resume and a 500-word cover letter

Approximate Tuition & Fees

36,500 euros for European students; 42,000 for foreigners

Graduation Requirements

Passing the exams with a strong commitment and quality in the produced work.

Le Cordon Bleu Peru University

Degrees Awarded: Peruvian bachelor; International bachelor (Fondation Le Cordon Bleu); Título a nombre de la nación (National registry of Peruvian university students)

Institutional Accreditation: We are accredited by SUNEDU (Superintendencia Nacional de Educación Superior del Perú)

Institution Website: <http://www.ulcb.edu.pe>

Institutional Description

125 years of excellence and tradition with La Fondation Le Cordon Bleu International around the world endorse our more than 10 years training professionals in gastronomy, food science, hospitality, tourism and business management under international educational standards in Perú.

Contact:
informes@ulcb.edu.pe
+511 617 8310 annex 2

Program Description

There are several reasons to study at Universidad Le Cordon Bleu.

- Careers focused on creativity, research and sustainable management.
- Academic training in real work situations.
- Research and projects center with social and environmental commitment.
- International job market with more than 120 thousand companies around the world.
- International Recruitment with international hotel chains, cruise ships and restaurants.

Admissions Information

To apply to our university you must take an exam and a personal interview; both virtually. To register contact to admission@ulcb.edu.pe to provide information on the registration price and requirements.

Approximate Tuition & Fees

Payment have to be made in advance and for the entire academic semester. This single payment is made each cycle and includes the work materials for the career.

Gastronomy and Business Management	US\$ 4,488.57
Hotel and Tourism Business Administration	US\$ 3,638.28
Business and Services Administration	US\$ 3,638.28
Marketing and Commercial Management	US\$ 3,638.28
International Business Management	US\$ 3,638.28
Nutrition and Food Techniques	US\$ 4,099.14
Engineering in Food Industries	US\$ 4,110.57

Graduation Requirements

To graduate in your career you must present the following documents:

- Receipt of payment for the Bachelor's Degree.
- Proof of English language proficiency at Intermediate level (or if you already took the proficiency exam at the University, the proof is included in the payment)
- 03 passport photos
- Current legalized copy of Passport or Immigration Card.
- Original Birth Certificate.
- Certificates of studies – Highschool.

Michigan State University

The Eli Broad College of Business
The School of Hospitality Business

MICHIGAN STATE
UNIVERSITY

The School of
Hospitality Business
Broad College of Business

Program Enrollment: 721

Institutional Enrollment: 50,500

Degrees Awarded: Bachelor of Arts in Hospitality Business

Emphases/Specializations: Hospitality Business, Real Estate
Investment and Management

Institutional Accreditation: Association of
American Universities; North Central
Association of Colleges and Schools

Institution Website:
<https://hospitalitybusiness.broad.msu.edu/>

Institutional Description

Michigan State University Spartans work to advance the common good with uncommon will. The nation's pioneer land-grant university, MSU began as a bold experiment that democratized higher education and helped bring science and innovation into everyday life. Today, MSU is one of the top research universities in the world—on one of the biggest, greenest campuses in the nation—and is home to a diverse community of dedicated students and scholars, athletes and artists, scientists and leaders. MSU was founded in 1855 and is the prototype for 69 land-grant institutions established under the Morrill Act of 1862. MSU was the first institution of higher learning in the United States to teach scientific agriculture. MSU is located in East Lansing, three miles east of Michigan's capitol building in Lansing. MSU has a 5,200-acre campus with 2,100 acres in existing or planned development, 557 buildings, including 106 with academic or instructional space. There are approximately 19,600 acres throughout Michigan used for agricultural and natural resources research and education.

Contact:

Carl Borchgrevink
carlb@msu.edu
+1 (517) 353-9211

Program Description:

Founded in 1927, THE SCHOOL OF HOSPITALITY BUSINESS is the second-oldest hospitality school in the nation. It has launched the careers of industry presidents at some of the world's leading hospitality companies and includes an alumni network of more than 10,000 professionals in management careers across hotels, restaurants, clubs, sports and entertainment, the cruise industry, and hospitality real estate development. Led by renowned faculty known for industry research and expertise, hospitality students graduate with a business degree and develop leadership skills through two required internships, participation in nine student clubs, and three major annual events.

Special Features

One of the unique features of The School of Hospitality Business is a dedicated career development center called The Student and Industry Resource Center (SIRC). SIRC coordinates a host of services such as: assisting students in obtaining required internships and permanent management positions, coordinating industry speakers for classroom presentations, matching students with industry mentors, and assisting with resumes. Students are also encouraged to develop their leadership skills in the Hospitality Association by participating in a variety of hospitality student clubs (with national affiliation) and by volunteering to assist with The School's three main events: Les Gourmets Reception and Dinner, the Hospitality Association/Alumni Association Auction, and CAREER EXPO, one of the largest university-sponsored hospitality career fairs.

Approximate Tuition & Fees

In-state freshmen: Tuition and fees (15 credits per semester): \$14,522. Room and board (double room/silver meal plan): \$10,322 Total for two semesters: \$24,844 Non-Michigan freshmen: Tuition and fees (15 credits per semester): \$39,827. Room and board (double room/silver meal plan): \$10,322. Total for two semesters: \$50,149 International freshmen costs: The totals reflect expenses included in the undergraduate financial proof requirements for MSU to issue an I-20. Tuition and fees (15 credits per semester): \$41,327. Room and board (double room/silver meal plan, including three weeks between fall and spring semesters): \$11,286. Books and supplies: \$1,108. Personal/miscellaneous: \$3,740. Medical: \$1,687 Total for two semesters: \$59,148

Admissions Information

Prospective students seeking application to Michigan State University should consult the MSU Office of Admissions. If you are a freshman or a sophomore, you may declare Hospitality Business as a major. The formal on-line admission process is described below. Enrollments are limited, and admission is competitive. Those seeking admission must meet the criteria below: Overview: Completion of 28 credits. Completion of the following Core courses: WRA 101 (4), STT 200 (3) or STT 201 (4) or STT 315 (3) CSE 101 (3) General Admission Standards: MSU Cumulative GPA = 2.75 MSU Core GPA = 2.50 Admission is based primarily on MSU Cumulative GPA and MSU Core GPA. Academic and non-academic factors and experiences will also be considered. The application requires a statement of intent and goals as well as documented work experience and extracurricular activities.

Financial Aid and Scholarships Available

MSU offers a comprehensive financial assistance program, including scholarships that reward academic excellence and financial aid programs that are based on need. The School of Hospitality Business manages many scholarships specific for Hospitality Business students and awards about \$300,000 annually.

Graduation Requirements:

Graduation requires the completion of 120 minimum credits, which include general education courses, hospitality business pre-core courses, hospitality business core courses, and free elective credits. A minimum of 800 hours in hospitality internships are also required for graduation. For greater detail:

<https://reg.msu.edu/AcademicPrograms/ProgramDetail.aspx?Program=1312>

Missouri State University

College of Natural and Applied Sciences



Program Enrollment: 240
Institutional Enrollment: 26,216

Degrees Awarded: Hospitality Leadership, Bachelor of Science Hospitality Leadership, Bachelor of Applied Science Food & Beverage

Institutional Accreditation: Higher Learning Commission

Institution Website: www.missouristate.edu

Emphases/Specializations: Club Management, Food & Beverage, General Operations, Lodging, Senior Living Management

Institutional Description

Missouri State University is a public, comprehensive university system with a mission in public affairs. Our purpose is to develop fully educated persons with a focus on ethical leadership, cultural competence and community engagement. The Missouri State University system has four physical campuses. The main campus of the University is located in Springfield, the third largest population center in Missouri with a metropolitan statistical area population of approximately 420,000. Supported by an industrial/manufacturing base and an expanding service industry in tourism, the community serves as a regional center for health and medical services for southwest Missouri, northwest Arkansas, southeast Kansas, and northeast Oklahoma. The academic experience is grounded in a general education curriculum which draws heavily from the liberal arts and sciences. This foundation provides the basis for mastery of disciplinary and professional studies in upper division coursework. It also provides essential forums in which students develop the capacity to make well-informed, independent critical judgments about the cultures, values, and institutions in society.

Contact:
Stephanie Hein
Missouri State University
901 S. National
Springfield, Missouri 65897 USA
stephaniehein@missouristate.edu
+1 (417) 836-4409

Program Description

The Department of Hospitality Leadership's mission is to create an environment of academic excellence. We prepare our students to be ethical leaders in the hospitality and tourism industries by providing an environment where meaningful learning and development is a priority. We serve our constituencies through quality teaching, community engagement, and relevant focused research. Since 1983, the department has prepared its graduates for leadership positions in hotels, restaurants, resorts, casinos, institutional foodservice, special events, catering, and many other areas. All undergraduate students in the major complete a business focused core curriculum that is relevant to industry demands and graduates' future success. Students also gain in-depth knowledge by focusing on one or more of the following options: Lodging, Tourism, Food and Beverage Operations, Senior Living Services, Club Management, and General Operations. Additionally, graduate students can advance their studies by completing the department's Hospitality Administration Graduate Certificate. The department's student body is vibrant and diverse comprised of traditional, first-generation, and non-traditional students. The department's diversity enhances the learning environment and prepares students for the intricacies of the global economy. The department strives to create an engaged learning environment with opportunities for experiential learning, active student organizations, access to many industry professionals, supportive alumni, and a dedicated advisory board. Faculty understand the importance of incorporating the knowledge of industry professionals into the classroom experience. Industry professionals from large corporations as well as small independent hospitality firms routinely guest lecture in hospitality classes. The academic and industry experiences students encounter in the classroom are designed to prepare them for professional careers.

Admissions Information

The Department of Hospitality Leadership at Missouri State accepts and encourages all students to apply. Admission requirements are available at www.missouristate.edu/futurestudents/applynow.htm.

Special Features

Students can complete their course of study in either a traditional classroom setting or an online format. All Hospitality Leadership students are required to complete a paid-internship experience prior to graduation. To assist students in their internship placement, the department has developed a sizable network of industry partners that are willing to employ student interns. Students realize exceptional job placement rates as a result of their internship experience, engaged research opportunities, and the department's industry networks. On average, the Department of Hospitality Leadership achieves a 90-95% job placement rate of its graduates.

Approximate Tuition & Fees

In-state tuition and fees: \$7,376 Out-of-state tuition and fees: \$15,326

Financial Aid and Scholarships Available

Numerous institutional and departmental scholarship opportunities are available. To review scholarship requirements visit www.missouristate.edu/financialaid/scholarships/.

Graduation Requirements

Missouri State University requires 120 credit hours of specified courses to graduate. Degree graduation requirements are available at hospitality.missouristate.edu/bs/Program-Requirements.htm.

Montclair State University

Feliciano School of Business



Program Enrollment: 250
Institutional Enrollment: 2,800

Institutional Accreditation: AACSB

Institution Website: <https://business.montclair.edu/>

Degrees Awarded: Bachelor of Science

Emphases/Specializations: Sports, Events, and Tourism
Marketing Hospitality Management

Institutional Description

The Feliciano School of Business is accredited by AACSB International at both the undergraduate and graduate levels. It offers a BS in Business Administration (ten concentrations), BS in Accounting, BA in Economics, MBA (six concentrations, cohort based model), MS in Accounting, MS Business Analytics degree programs and several graduate level certificates. In fall 2015, the Feliciano School officially opened a new 143,000-square-foot, six-story, high-tech, interactive learning environment for their 3,500 undergraduate and graduate students. Among the building's many noteworthy features are a 3-D printing innovation lab, a Social Media Listening Center powered by Radian6, a Financial Resource Center with multiple Bloomberg terminals, interview rooms for corporate recruiting, state-of-the-art classrooms and computer labs, a 150-seat lecture hall that may be used for public events as well as classes, collaborative spaces for networking, team building and group study and market research/analysis labs. The recently named Elyn A. McColgan Student Services Center provides undergraduate students with integrated and individualized academic advisement and career placement programs from admission to graduation, and graduate students with support and resources for career development. The school also incorporates the Feliciano Center for Entrepreneurship, which fosters an entrepreneurial mindset and nurtures an extensive community of followers through innovative, interdisciplinary programs and events. The Feliciano School of Business is highlighted in The Princeton Review's Guide to the Best 295 Business Schools. The Feliciano School of Business is committed to enhancing its reputation and engagement with the business community while raising its scholarly profile.

Contact:

Yawei Wang
1 Normal Ave.
Montclair, New Jersey 07043 USA
wangya@mail.montclair.edu
+1 (973) 655-4254

Program Description

Business Administration Major, Sports, Events and Tourism Marketing Concentration (B.S.) The Sports, Events, and Tourism Marketing program provides students the knowledge and skill sets to be successful in the growing workforce of the sports, events, and tourism sector. This program incorporates marketing concepts along with management skills and internships to provide students with a diversified and competitive edge. If you enjoy working with people in a fast paced and growing industry, then consider a concentration in Sports, Events, and Tourism Marketing which encompasses the many industries under the tourism umbrella including sports, entertainment, lodging, retailing, attractions, food services, cruise ships, ski areas and many more. **Business Administration Major, Hospitality Management Concentration (B.S.)** This program of study focuses on training students to manage daily operations, understanding financial and human resources, as well as marketing. An emphasis is placed on studying new trends and the impact of globalization, giving students a dynamic education. This dynamic, expanding field is built on people who are team builders, strategic planners, quality control specialists, and "people" people. If this sounds like you, consider a concentration in Hospitality Management. We support our program with practical training through internships, field experiences and on-site courses at local hotels.

Special Features

Both concentrations are housed in an AACSB-accredited business school. There are many experiential and hands-on courses, such as a Cruise Management course on a cruise, Study Abroad (international exchange program). The University provides many outstanding internship opportunities including special relationships with Disney, Sea World Parks, and two professional sports teams (soccer and baseball) which operate on the university campus. We are also located just 10 minutes from the new American Dream complex, which is predicted to be the #1 tourist attraction in the U.S.A.

Admissions Info

<https://www.montclair.edu/admissions/apply-and-check-status/admissions-requirements/>. Freshman Admission Standards: Montclair State University considers a number of factors in reviewing an admissions application. The most important of these factors is the student's academic performance in high school, particularly the student's high school GPA and the rigor of the courses taken (minimum course requirements plus additional, more comprehensive coursework as described below). Other factors considered in our holistic review process include: strong letters of recommendation from teachers and/or counselors; a well-written, thoughtful admissions essay; a commitment to extra-curricular engagement (for example, community service, leadership in student organizations and athletics, performance and artistic activities, and part-time employment); and standardized test scores. Transfer Admission Standards: We review each application individually. However, when considering an applicant for transfer admission, strong candidates for admission generally meet the following criteria: A sustained, rigorous academic curriculum with an overall "B" average. A demonstrated interest in intended major by displaying academic success in the courses taken. If you have attended more than one regionally accredited college or university, the grade point average from all schools will be considered. School of Business Accounting: 3.0 GPA AND the completion of at least 12 college level credits Business Administration (all concentrations): 3.0 cumulative GPA AND the completion of at least 12 college level credits

Approximate Tuition & Fees

Full-time undergraduate flat rate per semester: 12 – 18 credits In State \$6,394.93 Out of State \$10,288.80

Financial Aid and Scholarships Available

Presidential Scholars <https://www.montclair.edu/presidential-scholars/> Joseph and Fran Cucci Marketing Department Scholarship (\$5,000)

Graduation Requirements

A minimum of 120 credits of coursework is required for the baccalaureate degree with a minimum 2.0 overall GPA, and a minimum 2.0 major GPA. However, more than 120 credits may be required depending upon the major field of study.

New Mexico State University

College of Agricultural, Consumer & Environmental Science
School of Hotel, Restaurant & Tourism Management



BE BOLD. Shape the Future.
**College of Agricultural, Consumer
and Environmental Sciences**
School of Hotel, Restaurant
and Tourism Management

Program Enrollment: 175
Institutional Enrollment: 15,500

Institutional Accreditation: Higher Learning
Commission

Degrees Awarded: Bachelor of Science in Hotel,
Restaurant and Tourism Management

Institution Website: <https://www.nmsu.edu/>

Emphases/Specializations: Hotel Operations Food and
Beverage Operations Meetings and Events

Institutional Description

New Mexico State University (NMSU) sits on a 900-acre campus in Las Cruces, NM. It enrolls more than 15,000 students from 49 states & 89 foreign countries. NMSU serves a multi-cultural population of students and community members across the state at 5 campuses, a satellite learning center in Albuquerque, cooperative extension offices in each of New Mexico's 33 counties, and 12 agriculture research and science centers. The NMSU System is the state's land-grant university, serving the educational needs of New Mexico's diverse population through comprehensive programs of education, research, extension education, and public service. The HRTM program is part of the College of Agricultural, Consumer and Environmental Sciences (ACES) which is an engine for economic and community development, improving the lives of New Mexicans. The college positively impacts water usage and conservation, food and fiber production and marketing, environmental stewardship, family development and health of New Mexicans. HRTM students benefit from having farm animals, agricultural crops, green houses, composting, food science, technology, and processing facilities, and the world-famous Chile Pepper Institute right on campus. NMSU is classified as a Hispanic-serving institution by the Dept. of Education and is a member of the Hispanic Association of Colleges and Universities. For a second consecutive year, NMSU received the Higher Education Excellence in Diversity award by INSIGHT into Diversity magazine. A 2017 report from the Brookings Institution, lists NMSU as a leader in equal access to higher education. NMSU received the nation's second-highest score as a public university providing opportunities for social mobility to students and producing valuable research. Forbes recognized NMSU as one of America's Top Colleges in 2018. NMSU ranked 195th for American's Best Value Colleges. NMSU has been a top Military Friendly school since 2010 according to G.I. Jobs.

Contact:

Jean Hertzman, Ph.D.
3HRTM, PO Box 30003
New Mexico State University
Las Cruces, New Mexico 88003 USA
jhertzma@nmsu.edu
+1 (575) 646-4786

Program Description

The School of Hotel, Restaurant & Tourism Management's mission is to serve the needs of our constituents through innovative teaching, research, service, professional applications and partnerships in a multi-cultural and international environment. It embraces the following values: 1. Providing excellence in instruction in a broad-based hospitality and tourism curriculum. 2. Preparing students to enter and advance in their chosen professions. 3. Conducting research to add to the HRTM body of knowledge. 4. Sharing this knowledge with our students, the industry, and the community to improve individuals and organizations. 5. Providing professional service and leadership to stakeholders. Our curriculum provides students with an excellent foundation in hotel and food service operations in the context of the broad tourism sector as well as general education. It allows the student to continue at the senior level with general hospitality education or to focus in a particular area such as hotel operations or restaurant and food services operations. Our dedicated professors provide the resources our students need to achieve their best and meet their academic and personal goals. Inside and outside of the classroom, HRTM's professors actively engage with students, offering individual attention in a learning-centered environment. Program website: <https://aces.nmsu.edu/academics/shrtm/index.html>

Special Features

The School of Hotel, Restaurant and Tourism Management provides excellent opportunities for experiential learning. Students take hands-on food and beverage and meetings and events courses in the 100 West Café and Bobby Lee Lawrence Academy of Wine. Courses using hospitality simulation and general software programs are taught in the Hospitality Technology Lab. A Courtyard by Marriott hotel is opening on university property in Spring 2019. The School of

HRTM has a special relationship with the hotel operator and owner, Total Management Systems, Inc. to provide educational opportunities for our students. Corporate executives and property managers are frequent guest speakers in classes. Part-time jobs, internships, and management opportunities are available at the property as well as the company's other locations throughout the state. The School of HRTM's Annual Career Fair brings 25 – 30 companies to campus each February to interview students for jobs, internships, management training programs and other career opportunities. Many recruiters come to campus at other times of the year as well. Trips to industry trade shows, such as the NRA Show in Chicago and HX - The Hotel Experience in NYC and field trips to major properties are only a few of the professional activities available. HRTM's specific Faculty Led International Program (FLIP) takes students to Florence, Italy each summer. The School's National Society for Minorities in Hospitality chapter is extremely active and represents HRTM at many college, university, and national activities. Other student organizations include Eta Sigma Delta, Delta Sigma Pi, College Ambassadors, and Peer Mentors. Students are encouraged to become student members of industry organizations such as ACF, MPI, and NACE.

Admissions Info

First Time Freshmen Requirements: Graduate of an accredited high school, and meet one of the following: A cumulative high school GPA of 2.75, or ACT composite score of 21 or SAT score of 1060, or Ranked in the top 20% of their graduating class. All entering freshmen must submit official ACT or SAT scores before final admission is granted. Test scores are used for scholarship purposes and initial placement for math and English courses. **Transfer admission requirements:** Application for admission and official college transcripts or e-transcripts mailed directly from each college or university attended. At least a 2.0 cumulative GPA in your college courses and 30 completed credit hours. Must be eligible to return to your last college or university. If you have fewer than 30 completed college credit hours, you must fulfill the First Time Freshmen admission requirements and have at least a 2.5 overall college GPA. **Graduate program requirements:** The graduate application includes both the institution's application and the graduate program supplement. There is a required non-refundable \$50 international application fee. In addition to the regular admissions materials you will need to submit TOEFL or IELTS scores. TOEFL scores for regular NMSU admission: • 68 on the iBT or 520 on the paper-based test for undergraduate degree applicants • IELTS scores for regular NMSU admission: • 6.0 overall for undergraduate applicants

Approximate Tuition and Fees

Fall 2018 Rates Undergraduate: Resident Students: (1-14 credits) \$278.60 per credit Flat Rate (15 credits and above) \$3,684.00 Non-Resident Students: (1-6 credits) \$336.05 per credit (7-14 credits) \$907.10 per credit Flat Rate (15 credits and above) \$11,754.00 Graduate: Resident Students: (1- 14 Credits) \$301.50 per credit Flat Rate (15 credits and above) \$3,978.00 Non-Resident Students: (1-6 credits) \$364.68 per credit Rate per credit (7-14 credits) \$929.90 per credit Flat Rate (15 credits and above) \$12,046.50 Distance Education Course Fee: \$35.00 per credit Application fees: Undergraduate \$25.00, Graduate \$35.00 Undergraduate Orientation Fee: \$165.00 Other international student and course fees may apply. Significant discounts are available for Non-Resident Students from within a 135-mile radius of Las Cruces, from any Western Undergraduate Exchange (WUE) state, and from Mexico.

Financial Aid and Scholarships Available

All students are encouraged to complete the FAFSA form and apply for NMSU's "Scholar Dollars." Almost 50% of NMSU students are eligible for Pell Grants. Scholarships are available from the university, College of ACES, and HRTM. Information on institutional scholarships and discounts can be found at <https://fa.nmsu.edu/scholarships/>. The College of ACES has more than \$600,000 available for scholarships each year giving majors in the college an excellent opportunity for scholarship support. HRTM endowed scholarships are available with funding from some of New Mexico's most prominent businesses, organizations and individuals. Students may also apply for outside industry scholarships

Graduation Requirements

Bachelor of Science in Hotel, Restaurant and Tourism Management: 37 credits General education requirements: 50 HRTM department credits; 15 credits from the College of Business; Electives sufficient to bring the total number of credits to 120. Basic skills requirements must be met to enroll in upper division courses. At least 48 credits of upper division courses. A minimum 2.0 GPA must be maintained. A "C" or better is required in all HRTM upper division courses. Students must also must complete 400 hours of internship which is part of the curriculum and 400 hours of practical industry work experience. Qualified students may also take courses through the William Conroy Honors College to Graduate with Honors (18 credits of honors coursework) or earn an Honors Certificate (6 credits of honors coursework). HRTM students frequently earn Minors in areas such as Marketing, Business Administration, Culinary Science, and Human-Animal Interaction. Minors require 18 credits, which may include some courses that are already part of the HRTM degree plan.

New York University

NYU School of Professional Studies
Jonathan M. Tisch Center of Hospitality



Program Enrollment: 250

Institutional Enrollment: 55,000

Degrees Awarded: BS Hotel and Tourism Management

Approximate Tuition & Fees: \$51,000 per academic year

Emphases/Specializations: Event Management, Tourism Management, Marketing and Revenue Management, Organizations and Operations Hotel Development

Institution Website:

<http://sps.nyu.edu/academics/departments/tisch.html>

Institutional Description

The importance and influence of the consumer experience, from the guest perspective, invigorates and perpetuates the virtually unlimited economic potential of the hospitality and tourism industries. Whether you are interested in marketing an emerging travel destination or analyzing lodging feasibility in mixed-use development, the interdisciplinary curricula, field internships, alumni-student mentorship, applied research, individualized degree advisement, dedicated and accomplished Advisory Board, and expert faculty members of the NYU School of Professional Studies Jonathan M. Tisch Center of Hospitality provide the pathway to help you to meet your professional goals. Our graduate and undergraduate degrees, career advancement courses, and diploma programs provide a top-notch education and the opportunity to meet and to network with industry leaders. Our renowned, highly attended professional conferences and events offer an unparalleled opportunity to learn from leaders in their fields.

Contact:

NYU School of Professional Studies
7 East 12th Street
New York, New York 10003 USA
tisch.center@nyu.edu
+1 (212) 998-9100

Program Description

The NYU School of Professional Studies Jonathan M. Tisch Center of Hospitality undergraduate degree program prepares future leaders for successful careers in these exciting and expanding business sectors. The Tisch Center's entrepreneurial model of education delivers the scholarship of NYU and experiential learning in New York City for an extraordinary undergraduate education. An undergraduate degree from NYU means graduating into an influential world-wide community of intellectual and professional leadership. NYU alumni are fluent not only in their professional disciplines and the liberal arts, but at home within and among diverse global, creative, cultural, and business communities and contexts. Educated by industry leaders and scholars, Tisch Center graduates are in demand. Global organizations want employees who communicate clearly, solve complex challenges, and act on opportunities. You become that kind of leader at the Tisch Center. Through a valuable combination of NYU's world-renowned liberal arts curriculum, a dynamic professional education, and in-depth exposure to real-world business practices in these exciting global industries, the Tisch Center offers an undergraduate experience like no other.

Special Features

Extraordinary career opportunities are available for students of the NYU School of Professional Studies Jonathan M. Tisch Center of Hospitality through internships and industry partnerships, as well as through its location in New York City. Students benefit from personalized career services that emphasize relationships with employers and alumni, corporate engagement, and internship placements with leaders in our sectors. These programs are designed to cultivate the next generation of professionals who will be prepared to assume global leadership roles. Based upon academic and professional interests, students are matched with a Tisch Center faculty advisor, who provides guidance regarding career options and the job-search process, and who helps to facilitate networking opportunities. Additionally, the Tisch Center provides dedicated, full-time career services staff members who support students, alumni, and employers. Career-planning programs, workshops, and counseling sessions are available to students and to alumni. An international roster of hospitality and tourism organizations participate in on-campus recruiting, information sessions, résumé collection, panel discussions, mock interviews, and classroom visits. The Tisch Center

student societies also host a semi-annual career fair. Upon entering the program, undergraduate and graduate students attend faculty-taught professional seminars to enhance their career development. Topics include résumé and cover letter writing, and interviewing strategies. Alumni and executives serve as guest speakers, providing advice and contacts. Networking continues during the entire course of study through the Tisch Center's community of alumni and professional contacts. Our student's relationship with peers and faculty members also serve as the foundation for their professional future. The Tisch Center provides extraordinary access to industry leaders through panel discussions and events featuring noted experts.

Admissions Info

Admission to the BS in Hotel and Tourism Management, at the Jonathan M. Tisch Center of Hospitality is administered through the NYU Office of Undergraduate Admissions. Dedicated, knowledgeable admissions professionals welcome your questions, while student ambassadors are available to share a peer perspective on the NYU undergraduate experience during a campus visit or tour. Contact Information NYU Office of Undergraduate Admissions 665 Broadway, Suite 1100 New York, NY 10012-2339. The Jonathan M. Tisch Center of Hospitality maintains rigorous and highly selective standards for admission. They seek students with a variety of interests, talents, and goals, who are excited to learn and to become leaders in their fields of interest beyond graduation. Every application is carefully considered, giving weight to a number of factors, including: Academic record Standardized test scores Recommendations Essay Participation and leadership role in school and/or community. An applicant's special talents, alumni affiliation, socioeconomic background, geographic location, and race and ethnicity are also taken into careful consideration. To apply, please visit: <http://www.scps.nyu.edu/content/scps/admissions/undergraduate/tisch.htm>

Financial Aid and Scholarships Available

The Jonathan M. Tisch Center awards over \$500,000 in scholarships to its undergraduate and graduate students each academic year.

Niagara University

College of Hospitality and Tourism Management

Program Enrollment: 250
Institutional Enrollment: 2,818 undergraduate; 979 graduate

Degrees Awarded: Bachelor of Science (B.S.)

Emphases/Specializations: Hotel planning, development and operations; Food and beverage management; Luxury hospitality operations; Tourism destination management; Event and meeting management; Sport operations; Revenue management

Institutional Accreditation: Middle States Commission on Higher Education

Approximate Tuition & Fees: Tuition for the 2018-19 academic year is \$31,700 (up to 18 credits per semester); room and board, \$13,200; general feeds, \$1,480

Institution Website:
www.niagara.edu/hospitality

Institutional Description

Niagara University, founded as a liberal arts university in 1856, is a private, independent institution in the Vincentian tradition. This tradition is based on the conviction that students need to be provided with the opportunity to fulfill their intellectual, physical, emotional, cultural, and spiritual potential. Niagara University is located in the western corner of New York State, and is five minutes from world-famous Niagara Falls, 20 minutes from Buffalo, New York, and 90 minutes from Toronto, Canada.

Contact:

Kurt A. Stahura, Ph.D., Dean
College of Hospitality and Tourism Management
St. Vincent's Hall PO Box 2012
Niagara University, New York 14109-2012 USA
stahura@niagara.edu
+1 (716) 286-8270

Program Description

In 1968, the University established the Institute of Travel, Hotel, and Restaurant Administration with the goal of providing students with competencies recognized as fundamental for positions in hospitality and tourism field. These competencies include management principles, accounting and finance, human resources, organizational behavior, marketing and sales, facilities management, and food production.

Special Features

The University offers a variety of opportunities to students enrolled in the College. These include specialized study/work abroad programs to countries in Europe, South America, and Asia, Walt Disney World Internship, an Honor program, student professional associations, diverse field trip opportunities and lifetime placement and career service assistance.

Admissions Info

Niagara University welcomes students whose aptitude and demonstrated academic achievement in high school give evidence of their ability to successfully complete the various university programs. Acceptance of a student is based on intellectual ability, past performance and character, as evidenced by permanent records. Submission of the result of either the SAT or the ACT is optional.

Financial Aid and Scholarships Available

Niagara University has resources available to help students finance their education. In fact, more than 90 percent of students who apply for financial aid receive assistance. Scholarships are awarded on both academic achievement and financial need.

Graduation Requirements

Graduation requires successful completion of a total of 124 credit hours. In addition to the credit hours, a practicum requirement involves 800 hours of practical work experience in a student's chosen field. Half of the course units are in the general education (liberal arts and sciences); the remainder provides a flexible approach to careers in the hospitality and tourism industries.

North Carolina Central University



Degrees Awarded: Bachelor of Science (B.S.) degree in Hospitality and Tourism Administration

Emphases/Specializations: Hospitality and Tourism Management; Certification in Hotel Industry Analytics (CHIA)

Institution Website: <https://www.nccu.edu/>

Institutional Accreditation: ACPHA

Approximate Tuition & Fees:

Instate 12+ hours = \$11,332.62

Out of State 12+ hours: \$17,686

Tuition and fees are available at:

<https://legacy.nccu.edu/admissionsandaid/tuitionandfees/>

Institutional Description

North Carolina Central University, with a strong tradition of teaching, research, and service, prepares students to become global leaders and practitioners who transform communities. Through a nationally recognized law school, highly acclaimed and innovative programs in visual and performing arts, sciences, business, humanities, and education programs, NCCU students are engaged problem solvers. Located in the Research Triangle, the University advances research in the biotechnological, biomedical, informational, computational, behavioral, social, and health sciences. Our students enhance the quality of life of citizens and the economic development of North Carolina, the nation, and the world.

Contact:
Tanya Stringer
328 Spidle Hall
Auburn University
Auburn, Alabama 36849 USA
+01 (334) 844-4261
tds0001@auburn.edu

Management education at North Carolina Central University can be traced to the year 1910, when the institution first opened its doors to students. On July 1, 1972, the Department of Business and Economics separated from the Undergraduate School of Arts and Sciences and became the School of Business.

Program Description

The Bachelor of Science (B.S.) degree in Hospitality and Tourism Administration is a 120-semester-hour management degree program. Students majoring in Hospitality and Tourism Administration are prepared to become hospitality professionals who possess the knowledge, managerial skills, and competencies to obtain entry level management positions and assume leadership roles in various aspects of this global and dynamic industry. The Program maintains a high job placement rate each academic year. Graduates of the program are employed in lodging, food and beverage service, Convention and Visitors bureaus, event management, resorts, conference centers, cruise lines, and airlines. The program's Mission is to educate and empower a diverse population of students to assume leadership and managerial roles within the global hospitality and tourism industry through innovative teaching, relevant scholarship, industry work experience, and community service.

Program Accreditation Information

Accreditation Commission for Programs in Hospitality Administration (ACPHA) certification

Admissions Information

Admission information is available at: <https://www.nccu.edu/admissions/first-year-students>

Please complete the form at: <https://forms.gle/tXxTrMNgHozajXQLA>

Admission Deadlines

- 1st Priority Deadline: October 15
- 2nd Priority Deadline: November 15
- 3rd Priority Deadline: January 15

All undergraduates who carry 12 or more credit hours and graduate or law students who carry nine or more hours must pay full tuition and fees. Students who carry less than a full-time load must pay tuition and fees at the following rates per semester:

Requirements for admission to NCCU include the following:

- Satisfactory scores on the Scholastic Assessment Test (SAT) or the American College Test (ACT)

- Satisfactory grade point average
- All students must satisfy the University of North Carolina (UNC) minimum admissions requirements to be eligible for admission
- Complete record from an accredited secondary or preparatory school, with graduation based on UNC minimum undergraduate course requirements:
 1. In English, four (4) course units emphasizing grammar, composition, and literature
 2. In mathematics, four (4) course units including Algebra I, Algebra II, Geometry, and a fourth math higher than Algebra II; or Algebra I, Algebra II, and two (2) course units higher than Algebra II (Advanced Functions and Modeling, Discrete Mathematics, Pre-Calculus, Integrated Mathematics IV, AP Statistics, Essential for College Math, AP Calculus A/B, or AP Calculus B/C)
 3. In science, three (3) course units, including at least one lab science
 4. In foreign language, two (2) course units
 5. In social studies, two (2) course units, including at least one in U.S. history

Financial Aid and Scholarships Available

Financial Aids are available. Scholarships are available, for example, Mama Dip's Endowed Scholarship, Marriott Hospitality Endowed Scholarship, FDY, Inc. Endowed Scholarship, etc. (www.nccu.edu/scholarships).

Graduation Requirements

120-semester-hour management degree program

- Complete a minimum cumulative grade point average of 2.0 (the last 30 hours must be completed at NCCU).
- Complete all hospitality and tourism major and business courses with a grade of "C" or better. • Complete 1,000 hours of documented work experience and supervised internship.
- Participate in professional development activities and hold membership in a hospitality professional organization

North Dakota State University

Program Enrollment: 40
Institutional Enrollment: 13,100

Institutional Accreditation: North Central Association

Degrees Awarded: B.S. Hospitality and Tourism Management

Institution Website:
https://www.ndsu.edu/adhm/hospitality_and_tourism_management/

Institutional Description:

NDSU is located in northwest Fargo, the state of North Dakota's largest city with a population of approximately 125,000 people. The metro area, which includes the cities of West Fargo, Moorhead, Minn., and Dilworth, Minn., numbers approximately 238,000. Of that, over 20,000 are college students. The campus is approximately 30 square blocks and skirts residential neighborhoods and commercial areas. Downtown and the West Acres shopping mall are only minutes away from the campus. In its entirety, NDSU is a small community with its own newspaper, post office, campus stores and fast-food restaurants and a population of over 15,500 students, faculty, and staff.

Contact:
Amelia Asperin, EML 304
Fargo, North Dakota 58105 USA
+01 (701) 231-5720
+01 (701) 231-5273
Amelia.asperin@ndsu.edu

Program Description

The hospitality and tourism management (HTM) major at North Dakota State University is the only four-year HTM degree in ND. It begins with a solid foundation in general education courses vital in developing a well-rounded professional. All students complete a core of fundamental courses on the management of people, materials, finances, technology, and time in lodging, foodservice, events, and tourism settings. Upper-division courses concentrate on project-based, critical evaluation, and production of quality services in hospitality and tourism operations. Students choose professional electives in areas such as beverage operations, casino operations, professional club management, resorts, and convention and meeting planning. A minor in business administration is required with this major.

Program Accreditation Information

The HTM program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA).

Special Features

A faculty advisor is assigned to work with each student majoring in HTM. The academic adviser helps students set goals for their college work, choose courses, and seek meaningful work experiences during their college career. The Hospitality Student Association (HSA) is open to all majors and minors in the program. They meet monthly, bring in industry speakers, tour local operations, plan and undertake study trips, and plan and produce the Food and Wine Show each spring.

Admissions Information

NDSU uses selective criteria in order to assure adequate preparation which will enable students to be successful in their academic pursuits. For that reason, the general guidelines used in making admission decisions include a cumulative high school grade point average of 2.75 (4.0 scale) with strong consideration given to grades earned in core curriculum courses. An ACT composite score of 22 or higher or SAT score of 1100 or higher is recommended. Students who do not meet these guidelines will be considered if other supporting factors show potential for success.

Approximate Tuition & Fees

\$4,100 for residents (\$8,600 room and board included)

Financial Aid and Scholarships Available

The Office of Financial Aid makes available grants, loans, scholarships and work-study jobs. In addition, several scholarships for HTM students are available through the Department of Apparel, Merchandising, Interior Design, and Hospitality Management, as well as the College of Human Sciences and Education.

Note: NDSU's ACT/SAT requirement has been waived for applicants applying for Fall 2020-Spring 2022. The limited availability of tests and testing site closures during the spring of 2020 and beyond may prevent students from taking these exams. NDSU will rely on the high school grade point average (GPA) to make admission decisions.

Graduation Requirements

Satisfactory completion of 120 credits in approved course work with a minimum cumulative GPA of 2.0. At least 36 of the 120 credits must be NDSU resident credits. Completion of 36 credits in 300-400 level courses is required.

Northern Arizona University

School of Hotel and Restaurant Management

Program Enrollment: 683
Institutional Enrollment: 30,736

Degrees Awarded: Bachelor of Science

Emphases/Specializations: Association of Colleges and Schools; Accreditation Commission for Programs in Hospitality Administration (ACPHA)

Institutional Accreditation: Association of Colleges and Schools; Accreditation Commission for Programs in Hospitality Administration (ACPHA)

Institution Website: www.nau.edu/hrm

Institutional Description

NAU, nestled in a beautiful mountain setting, is known for its commitment to the undergraduate experience and to faculty who thrive on teaching and mentoring students. Most students enjoy the option of living on campus and participating in the rhythm of university life, but NAU also offers online learning choices and numerous locations throughout Arizona. NAU offers unique high-quality programs not available at its sister universities, notably the hotel and restaurant management program, forestry, and physical therapy.

Contact:
Dr. Frederick DeMicco
Executive Director and Professor
School of Hotel and Restaurant
Management
+1 (928) 523-0644
Frederick.DeMicco@nau.edu

Program Description

Established in 1986, NAU's School of Hotel and Restaurant Management is Arizona's oldest—and only accredited—hospitality program and is consistently ranked among the world's best. Here, you'll engage in quality courses and collaborate with faculty mentors who will provide you with the knowledge you need to excel. You'll gain professional experience through internships, connect with industry leaders, and take part in hands-on opportunities that reflect cutting-edge hospitality standards.

Program Accreditation Information

ACPHA

Special Features

Flagstaff, Arizona is an internationally known tourist destination, and, as such, provides many hospitality-related employment opportunities for students. Situated about 80 miles south of the Grand Canyon, 10 miles south of prime ski slopes, and 30 miles north of Sedona's famous red rocks, the city enjoys a four-season climate. Phoenix is just two hours away and Las Vegas just four hours. HRM has active chapters of important student organizations, including the National Association for Catering and Events, Disney Club, Hospitality Entrepreneurs, Hospitality Sales and Marketing Association International, National Society of Minorities in Hospitality, Meeting Planners International, and Future Executive Women in Hospitality.

Admissions Information

All students who have been admitted to NAU are eligible for admission to the School of Hotel and Restaurant Management.

Approximate Tuition and Fees

Resident tuition: \$5,948 per semester. Nonresident tuition: \$13,321 per semester.

Financial Aid and Scholarships Available

Private and institutional donor scholarships are available ranging from \$500 to \$5,000, with an average scholarship award of \$1,000. There are 58 scholarships dedicated exclusively to HRM students.

Graduation Requirements

Graduation requires completion of 120 semester hours, including 35 units of liberal studies, 8 units of foreign language, 45 units of hospitality administration courses, 12 units of business administration courses, 15 units of hospitality electives, and 5 units of general electives. A 1,200 hour hospitality work experience is also required. Internships are encouraged and placement assistance is available.

For graduation, a minimum overall cumulative GPA of 2.00 is required; within the major, a core GPA of 2.50 is required for graduation.

Notre Dame of Maryland University

Leadership in Hospitality and Event Management



Degrees Awarded: Bachelor of Arts in Leadership in Hospitality and Event Management

Institutional Accreditation: Notre Dame of Maryland University is accredited by the Middle States Commission on Higher Education.

Emphases/Specializations: Our program emphasizes preparing women with the skills and confidence to be industry leaders in a field where women are underrepresented at the executive level.

Institutional Description

For more than a century, Notre Dame of Maryland University has prepared thousands of high performers and instigators of social change. We're consistently responsive to the needs of a student body hungry to learn, and a world hungry for knowledgeable, compassionate leaders. NDMU offers certificate, undergraduate, graduate, and Ph.D. programs to women and men along with being home to Maryland's only undergraduate women's college.

Contact:

Gemma Wenner
4701 North Charles Street
Baltimore, Maryland 21210 USA
gwenner@ndm.edu
+1 (410) 532-5512

Program Description

Our Leadership in Hospitality and Event Management program includes a focus on leadership, a liberal arts foundation, and a core of industry-relevant courses which will prepare you to enter the field of hospitality and events at the highest level.

Special Features

Our Baltimore location, a hub of travel and large-scale events, is a prime area to gain field experience.

Admissions Information

Application materials include a completed application, official high school transcript, and a teacher or advisor assessment. Apply online at ndm.edu/apply.

Approximate Tuition & Fees

2018-19 Full-Time Tuition - \$35,600 Room & Board - \$11,850 Student Fees - \$1,300

Financial Aid and Scholarships Available

Our counselors exhaust every resource to make your education affordable. NDMU offers grants, scholarships, loans, and federal Work-Study funds to eligible students.

Institution Website: ndm.edu

Ozyegin University

School of Applied Sciences



Program Enrollment: 400
Institutional Enrollment: 8,500

Degrees Awarded: Bachelor of Science in Hotel Management, Bachelor of Science in Gastronomy and Culinary Arts

Emphases/Specializations: Hospitality Management, Food and Beverage Management, Professional Cooking, Culinology, Food Studies and Design.

Institutional Accreditation: The Council of Higher Education of Turkey

Approximate Tuition & Fees: See Below

Institution Website: www.ozyegin.edu.tr

Institutional Description

Ozyegin University is established in 2007 by the Husnu M. Ozyegin Foundation and aims to contribute to social development of the international societies by producing creative, original and applicable knowledge with its modern education system, its innovative structure integrated with life and its education programs focusing on the service sector. The mission of the Ozyegin University includes an approach leading to the creation of most sought-after individuals in society: life-long learners who have vision, ethics, individual responsibility and principles. Ozyegin University graduates will be results-oriented, with theoretical knowledge as well as practical experience and highly-developed work skills. Ozyegin University names itself as an entrepreneurial university and focuses on professional programs in business, engineering, law, social sciences, architecture and design, aviation and aeronautical sciences, hotel management and gastronomy and culinary arts and considers the commercialization of technology and the creation of spin-offs and start-ups as a core activity of its academic programs.

Contact:

M. Teoman Alemdar
Nişantepe, Orman Sk. No:34-36,
34794 Alemdağ-Çekmeköy
İstanbul, Turkey 34794
+90-216-564-9335
+90-216-564-9999
Info.sas@ozyegin.edu.tr

Program Description

Through its applied project-oriented curriculum, the Ozyegin University Hotel Management B.Sc. degree program aims to produce influential leaders who will assume managerial roles in four- and five-star hotels, holiday resorts and cruise lines as well as develop their own initiatives in the accommodation and food and beverage industries on both the national and international scale. A first in the world, Ozyegin University Hotel Management Program has signed a protocol with Swissotel Hotels & Resorts to provide students with a unique opportunity to complete their internships at various branches of Swissotel throughout the world and gives Ozyegin University students priority during Swissotel's recruitment after graduation. Further partnerships include The Marmara Collection Group, Accor HotelsTurkey and TÜROB-Hotel Association of Turkey agreements. The medium of instruction at Ozyegin University's academic programs is English. Second foreign languages such as German, Spanish, Russian and Chinese are also available for Hotel Management students as part of the elective courses.

The Gastronomy and Culinary Arts B.Sc. degree program is designed for students who aspire to have careers in the fields of gastronomy, culinary arts, and restaurant management. Offering a rich curriculum integrated with restaurant management, the program is the first of its kind in Turkey. The program provides a solid foundation in the field of Gastronomy and Culinary Arts with its theoretical and practical foundation courses, while offering a comprehensive education with its courses on advanced culinary techniques and restaurant management. During the four-year period of study, students have the opportunity to put their theoretical gastronomy knowledge to work in their practical classes.

The Gastronomy and Culinary Arts Program boasts an exclusive partnership with Le Cordon Bleu International. Through this partnership, the program profits Le Cordon Bleu International's extensive experience and deep-rooted education in the field of culinary arts. Students take their culinary art courses directly from Le Cordon

Bleu's instructor chefs and use Le Cordon Bleu's education materials to excel in Le Cordon Bleu techniques. The Gastronomy and Culinary Arts students are also honored with a certificate issued jointly by Le Cordon Bleu International and Özyeğin University. Further partnerships include TURİYİD-Turkish Restaurant and Entertainment Association and d.ream-Dogus Restaurant Entertainment and Management agreements.

The Gastronomy and Design Track, under the Design, Technology and Society M.Sc. degree program takes a holistic approach to the concept of gastronomy and hopes to bring a multidisciplinary, scientific and innovative perspective to its study. The module is intended for those who want to conduct academic research within the field of gastronomy and food studies as well as those already in design, agriculture, food and beverage sectors and the food industry. Students will have the opportunity to scientifically identify problems related to gastronomy and come up with new design models, research topics, and ideas.

Program Accreditation Information

All programs are accredited by The Council of Higher Education of Turkey.

Special Features

Istanbul, as the most elegant tourist destination worldwide provides world class hotel properties, ample of new developments, a leading international port for cruise-lines and elite restaurants with varied cuisines from all over the world, creates unique experiences and excellent career opportunities upon graduation. Students will concentrate on managerial and practical courses using several hospitality software and different kitchen facilities and a practice restaurant as well as sample hotel rooms to search for contemporary design.

Admissions Information

Kindly refer to the following Ozyegin University's web site for latest information
<http://www.ozyegin.edu.tr/ULUSLARARASI/Full-Time-International-Students/Undergraduate>

Approximate Tuition & Fees

Approximate annual tuition (VAT inclusive) for the Hotel Management B.Sc. degree program is 10,000 USD, for the Gastronomy and Culinary Arts degree program is 12,000 USD and for the Gastronomy and Design M.Sc. degree is 9,500 USD (Fall and Spring semesters). This tuition and fees do not include accommodation, living expenses, insurance and other expenses. Limited scholarships are available for international students with high caliber.

Financial Aid and Scholarships Available

Kindly refer to the following Ozyegin University's web site for latest information
<http://www.ozyegin.edu.tr/ULUSLARARASI/Full-Time-International-Students/Undergraduate>

Graduation Requirements

Completion of all required and optional courses, including 2000 hours of internships leading to 240 ECTS in total (equivalent of 120 credits in US system) with a minimum CGPA of 2.0 or above (students whose level of English is insufficient are required to enroll in the School of English Language Instruction prior to attend the degree program).

Pennsylvania State University

School of Hospitality Management

Program Enrollment: approximately 500
Institutional Enrollment: approximately 45,000 at University Park (main campus) and 90,000 total at all commonwealth campus

Degrees Awarded: Baccalaureate Degrees (Bachelor of Science in Hospitality Management and a Minor In Hospitality Entrepreneurship and Innovation) also offering a Meeting and Event Management Certification

Emphases/Specializations: In addition to traditional offering in hotels and restaurant management we also have specializations in Entrepreneurship, Meeting and Event Management, and Casino Management

Institution Website: hhd.psu.edu/shm

Institutional Description

The Pennsylvania State University (Penn State) is a state-related institution serving the Commonwealth of Pennsylvania as its land-grant university. It provides comprehensive undergraduate and graduate education in sixteen colleges, both on the main University Park campus and at the 19 commonwealth campuses. The university offers 275 baccalaureate degrees and 20 associate degrees, as well as 190 graduate fields of study.

Contact:
Donna Quadri-Felitti, PhD;
Marvin Ashner, Director;
Brian Black, Director of
Hospitality Industry Relations

Institutional Accreditation

Middle States Commission on Higher Education

Program Description

Now celebrating our 8th decade, the School of Hospitality Management at Penn State is one of the nation's longest-standing programs of its kind.

With origins integrating a range of disciplines from business to home economics, this world-class field of study offers an engaging curriculum, hands-on research, and top-tier facilities, including an on-site full-service restaurant and state-of-the-art laboratories.

Our ever-evolving scholarship examines all angles of business management within a hospitality context spanning a wide variety of settings — from large global hotel brands, restaurants and wineries, event and tourism venues, corporate meetings and convention centers, franchises, start-ups and technology providers, and everything in between.

Students have the opportunity to engage in international learning experiences through travel embedded in resident instruction, international Summer programs and semesters abroad with hospitality management partner universities.

Its top-ranked undergraduate and doctoral programs prepare global leaders with a rigorous, diverse curriculum focused, since its inception, on engaged scholarship, featuring partnerships with Penn State's Hospitality Services, Housing and Food Services, and top global hospitality brands. It's also home to the oldest Penn State alumni program group, the Penn State Hotel & Restaurant Society.

Special Features

State-of-the-art management lab (student-run restaurant), research kitchen, career center, collaboratory for inclusion and innovation including, events lab, beverage lab, entrepreneurship lab, and tutoring center. Hospitality Management Honors program delves deeply into examining the nuances of working with people and the forces that will shape the service economy of the future. Designed for dedicated scholars who have an

interest in pursuing a vast spectrum of far-reaching service-oriented careers, will help you make your professional mark within the hospitality sector.

Two on-campus university-owned hotels, one being a member of the Historic Inns of America and the other a certified member of the International Association of Conference Centers (IACC) and campus dining operations provide a variety of opportunities for student learning. Several international programs offer students the chance to broaden their educational horizons, while our long-term relationships with top hospitality firms provide excellent job placement. Our alumni organization, the Penn State Hotel and Restaurant Society, has more than 10,000 members in all 50 states and in many countries around the world.

Admissions Information

Students are admitted to Penn State and the College of Health and Human Development based upon meeting the requirements established by the university faculty senate. Admission to the School may take place at the beginning of the sophomore year after entrance requirements to the major are met.

<https://admissions.psu.edu/apply/requirements/>

Approximate Tuition and Fees

<https://admissions.psu.edu/costs-aid/tuition/>; Pennsylvania Resident: \$18,454 per academic year; Non-PA Resident: \$35,984 per academic year

Financial Aid and Scholarships Available

The School of Hospitality Management awards over 40 scholarships (approximately \$250,000+) each year exclusively to its students based on academic achievement, need, industry promise, as well as other criteria. The university maintains a comprehensive financial aid office. Nearly 80 percent of all university candidates received at least partial support from scholarships, fellowships, work-study programs, government loans, grants and other forms of assistance.

Graduation Requirements

Students generally complete a minimum of 120 credits. In addition, all students must complete 1,000 hours of work experience within the hospitality industry.

Purdue University

School of Hospitality and Tourism Management (HTM)



School of Hospitality and
Tourism Management

Program Enrollment: 398

Institutional Enrollment: 41,573

Degrees Awarded: Bachelor of Science in HTM

Institutional Accreditation: ACPHA

Emphases/Specializations: Foodservice, Lodging,
Tourism and Management, Event Planning

Institution Website: www.purdue.edu/hhs/htm

Institutional Description

Purdue University is a world-renowned, public research university that advances discoveries in science, technology, engineering and math. With its flagship campus in West Lafayette, Indiana, Purdue is a land-grant university with a system that has statewide campuses and online, adult-learning and polytechnic programs.

Contact:

Richard Ghiselli
Marriott Hall, 900 W State Street
West Lafayette, Indiana 47907 USA
htm@purdue.edu
+1 (765) 494-6844

Program Description

The School of Hospitality and Tourism Management (HTM) is a global leader in hospitality management education and ranks among the best hospitality programs in the country. Our mission is to prepare managers and leaders for the challenges that lie ahead and to identify solutions and tools to make better decisions. Core components of the undergraduate program include experiential, theoretical, and analytical study. HTM's programs combine sound research and real-world engagement, leading to highly sought after graduates throughout the industry.

Special Features

HTM has a dedicated Career Center hosting two Career Fairs each year, excellent internship and employment opportunities. Three Research Centers: Avery Foodservice Research Laboratory, Center for the Study of Lodging Operations, and Purdue Tourism & Hospitality Research Center, eight student organizations geared to the hospitality industry, and one graduate student organization. Other special features include the Black Tie Dinner, Marriott Executive in the Classroom Lecture Series, and Marriott Sponsored Leadership Development Certification with Dale Carnegie.

Admissions Info

Undergraduate: Admission to Purdue is dependent on class rank in high school, probability of success, grade average, trends in achievement, strength of college preparatory program, and ACT or SAT scores.

Approximate Tuition & Fees

Undergraduate: In-state tuition is \$9,992 per year; out-of-state is \$14,397 per year.

Financial Aid and Scholarships Available

Over \$47,000 in academic and industry scholarships are awarded annually to HTM students. Over \$280,000 in Purdue/Alumni Outside awards are available.

Graduation Requirements

Undergraduate: 120 hours which include 36-38 hours general education, 57-58 hours HTM major courses, and 24-27 hours electives. Minimum 320-hour work experience and internship required.

Program Enrollment: 60
Institutional Enrollment: 18,963

Institutional Accreditation: Middle States
Commission on Higher Education

Degrees Awarded: BS

Institution Website: rit.edu

Institutional Description

FOUNDED IN 1829, Rochester Institute of Technology is a privately endowed, coeducational university with nine colleges emphasizing career education and experiential learning. THE CAMPUS occupies 1,300 acres in suburban Rochester, the third-largest city in New York state. RIT also has international locations in China, Croatia, Dubai, and Kosovo. THE RIT STUDENT BODY consists of approximately 15,700 undergraduate and 3,250 graduate students. Students from across the United States and from over 100 countries attend RIT. Nearly 2,400 students from diverse racial and ethnic backgrounds are enrolled on the main campus along with more than 2,700 international students. An additional 2,400 students are enrolled at RIT's international locations. RIT is an internationally recognized leader in preparing deaf and hard-of-hearing students for successful careers in professional and technical fields. The university provides unparalleled access and support services for the more than 1,100 deaf and hard-of-hearing students who live, study, and work with hearing students on the RIT campus. RIT ALUMNI number nearly 135,000 worldwide. COOPERATIVE EDUCATION provides paid career-related work experience in many degree programs. RIT has the fourth-oldest and one of the largest cooperative education programs in the world, annually placing more than 4,500 students in nearly 6,200 co-op assignments with nearly 3,400 employers across the United States and overseas.

Contact:
William Dresnack
Rochester Institute of Technology
14 Lomb Memorial Drive Eastman, Room 4206
Rochester, New York 14623 USA
wdresnack@saunders.rit.edu
+1 (585) 475-2132

Program Description

The hospitality and tourism management major prepares students for a wide variety of careers in food and beverage management, hotel/resort management, travel management, food marketing and distribution, and event management. Core business courses provide a foundation in business fundamentals with an emphasis on technology and data analytics. Courses in the major promote an understanding of the interrelationships among the food, lodging, travel, and event management sectors based on the underlying concept of quality service management. Students may also customize the degree program with a variety of electives and minors providing the flexibility to switch concentrations or jobs as their career goals evolve. Hospitality careers are diverse and specialized requiring creative problem solving, technical knowledge, communication skills, and leadership. Students acquire these competences throughout the major, including experiential learning with two paid cooperative education experience. RIT's program is recognized by Forbes, Travel Weekly, Nation's Restaurant News, and Corporate Travel magazines. Alumni occupy top positions in highly recognized resorts and properties residing in more than 38 countries.

Emphases/Specializations

The HTM program includes 12 free elective credits. A unique and highly flexible curriculum in the Saunders College of Business allows students to choose a focus area in a field of their choice. Some examples include: robotics, artificial and cognitive computing, human-computer interfaces, public relations and marketing, services marketing, real-estate finance, packaging of processed/fresh food products, game-design for employee training applications, virtual reality for marketing, web design and social media management, wine and beverage marketing, food innovation, or food and cultures. The choices are only limited by students' imaginations. The program provides students the ability to acquire a minor or double major in an area of their interest or a field that helps them acquire a distinct and valuable competency. Our academic advisors help

students to find pathways that fit particular career interests. The program includes 30 business core credits, 60 General Education credits, 22 Hospitality core credits and 12 elective credits.

Approximate Tuition & Fees

Tuition per year: Tuition (12-18 credit hours) \$50,564 Student Activities Fee \$306 Health Facilities \$370 Rent \$8,140 Board \$5,836 Total \$65,216

Admissions Information

Rochester Institute of Technology One Lomb Memorial Drive, Rochester, NY 14623-5603 585-475-2411
Admissions@rit.edu

Ryerson University

Ted Rogers School of Hospitality and Tourism Management



Program Enrollment: 750

Institution Website: www.ryerson.ca

Degrees Awarded: Bachelor of Commerce (Honours),
Hospitality and Tourism Management

Institutional Accreditation: AACSB, SMART+

Institutional Description

Ryerson University is at the intersection of mind and action. What our students learn in the classroom is enhanced by real-world knowledge and experience. We champion diversity, entrepreneurship and innovation. The Ted Rogers School of Management at Ryerson University is Canada's leading diverse, entrepreneurial business school centred in an urban learning environment.

Contact:

Ted Rogers School of Hospitality
and Tourism Management
Ryerson University
350 Victoria St.
Toronto, M5B2K3 CANADA
+01 (416) 979-5041
htm@ryerson.ca

Program Description

In the early 1950s, Ryerson introduced the first hospitality program in Canada. Today, more than 3,800 alumni later, Ryerson is still recognized for its innovative, responsive programming in hospitality and tourism management. The four-year Bachelor of Commerce (Honours) program contains a unique blend of applied professional, professionally-related and liberal studies courses. Applied professional courses in hospitality and tourism management are core offerings. Management skills are developed through the study of marketing, accounting/finance, organizational behaviour and human resources management. Research and technology are integrated into all facets of the program. Applied professional skills are developed throughout research assignments, tutorials, case studies, simulations, an internship course and off-campus applied projects. In addition to completing all academic requirements for graduation, students in the Ted Rogers School of Hospitality and Tourism Management are required to complete a total of 1,000 hours of documented work experience in the hospitality and tourism industry (if not enrolled in the Co-Op option). This enables students to be exposed to a range of professional settings and to observe and evaluate industry styles of management in action. This first-hand experience helps many students clarify their career goals before graduation. Students are encouraged to gain an educational experience in hospitality and tourism internationally, with the opportunity, through Exchange Programs, to study abroad for a semester.

Admissions Information

Ontario Secondary School Diploma (OSSD) or equivalent with a minimum of six Grade 12 U or M courses including the following program specific requirements. Typically, a minimum overall average of 70% establishes eligibility for admission consideration; subject to competition individual programs may require higher pre-requisite grades and/or higher overall averages: English/Anglais (ENG4U/EAE4U preferred) Mathematics [One of: Advanced Functions (MHF4U), Calculus and Vectors (MCV4U) or Mathematics of Data Management (MDM4U)] Grade 12 U Calculus and Vectors (MCV4U) is the preferred Mathematics course. The minimum grade(s) required in the subject prerequisites (normally in the 65-70% range) will be determined subject to competition. Academic admission requirements for all other applicants are available at: <https://www.ryerson.ca/admissions/undergraduate/requirements/>

Approximate Tuition & Fees: Domestic Fees Range: \$9,320 - \$9,956 International Fees Range: \$26,320 - \$26,376

San Diego State University

L. Robert Payne School of Hospitality & Tourism Management



Degrees Awarded: Bachelor of Applied Science in Hospitality and Tourism Management, Bachelor of Applied Science in Recreation and Tourism Management

Admissions Information: Please contact the Office of Admissions for general admissions to San Diego State University. <https://admissions.sdsu.edu/>
For HTM specific program questions please visit: <https://sdsu.edu/htm>

Institution Website: <https://sdsu.edu/htm>

Institutional Description

The mission of San Diego State University is to provide research-oriented, high-quality education for undergraduate and graduate students and to contribute to the solution of problems through excellence and distinction in teaching, research, and service. The university strives to impart an appreciation and broad understanding of the human experience throughout the world and the ages. This education extends to diverse cultural legacies and accomplishments in many areas, such as the arts and technology; the advancement of human thought including philosophy and science; the development of economic, political, and social institutions; and the physical and biological evolution of humans and their environment. San Diego State University pursues its mission through its many diverse departments and interdisciplinary programs in the creative and performing arts, the humanities, the sciences, and the social and behavioral sciences.

Contact:

Sandra Ponting, Ph.D.
5500 Campanile Drive
San Diego, California 92182-4512 USA
01 (619) 594-4964
sandra.ponting@sdsu.edu

Program Description

We are entirely committed to serving our students. The results of this effort are reflected in our academic rigor; the practical job experience garnered through the work of the J. Willard and Alice S. Marriott Student Center for Professional Development; and the positive local and global impact of our entire constituency. We teach leadership in a real world context that is customized for each student, and we are proud of our 99% post-graduation job placement rate. Our program encompasses two unique fields of study: hospitality and tourism management (HTM) and recreation tourism management (RTM). HTM is business-based in curriculum and is tailored to meet both industry needs and student expectations. RTM is centered in social science with a strong connection to community, and has been a leading program in this field since the 1950s. All students of both fields are required to complete internship and work experience, both domestic and internationally. As you are getting to know us and what we have to offer, please feel free to reach out with questions; we want to get to know YOU. The L. Robert Payne School of Hospitality & Tourism Management provides exciting opportunities and I am proud to share the positive impact it has on our students. Here's to your future! Carl Winston, Director

Approximate Tuition & Fees

The CSU makes every effort to keep student costs to a minimum. Fees listed in published schedules or student accounts may need to be increased when public funding is inadequate. Therefore, CSU must reserve the right, even after fees are initially charged or initial fee payments are made, to increase or modify any listed fees. All listed fees, other than mandatory system wide fees, are subject to change without notice, until the date when instruction for a particular semester or quarter has begun. All CSU listed fees should be regarded as estimates that are subject to change upon approval by the Board of Trustees, the Chancellor, or the Presidents, as appropriate. Changes in mandatory system wide fees will be made in accordance with the requirements of the Working Families Student Fee Transparency and Accountability Act (Sections 66028-66028.6 of the Education Code). Please refer to the URL for up to date tuition fees: <http://bfa.sdsu.edu/financial/student/tuition.aspx>

South Dakota State University

College of Education and Human Sciences
Department of Consumer Sciences



**SOUTH DAKOTA
STATE UNIVERSITY**

Program Enrollment: 57
Institutional Enrollment: 12,107

Institution Website: <https://www.sdstate.edu>

Degrees Awarded: Bachelor of Science in
Hospitality Management

Institutional Accreditation: ACPHA

Institutional Description

Founded in 1881, South Dakota State University is the state's Morrill Act land-grant institution as well as its largest, most comprehensive school of higher education. SDSU confers degrees from seven different colleges representing more than 200 majors, minors, and specializations. The institution also offers 36 master's degree programs, 15 Ph.D. and two professional programs. The work of the university is carried out on a residential campus in Brookings, at sites in Sioux Falls, Pierre, and Rapid City, and through Extension offices and Agricultural Experiment Station research sites across the state.

Contact:

Dr. Kendra Kattelmann
Box 2275A, Wagner Hall 425
Brookings, South Dakota 57007 USA
+01 (605) 688-5161
Kendra.kattelmann@sdstate.edu

Program Description

For over 30 years, the Hospitality Management program at SDSU creates visionary leaders and successful professionals in the hospitality industry. The program, accredited by ACPHA, provides a comprehensive and challenging curriculum that includes course in general education, business, and hospitality management. The curriculum is complemented by relevant operational and management experience under the supervision and guidance of industry professionals and program faculty. Hospitality Management faculty work closely with industry leaders which assists in building the reputation of the program and its students. Minors in Event and Facilities Administration and Management are options to pursue. For more information, please visit <https://www.sdstate.edu/consumer-sciences/hospitality-management>.

Special Features

Students have the opportunity to participate in a variety of travel and experiential learning adventures. The Hospitality Management program encourages students to explore job and internship opportunities, not only within different regions of South Dakota, but also throughout the United States. The Hospitality Management Club provides students the opportunity to attend regional and national professional conferences, network with industry leaders, and tour hospitality businesses. Students with a GPA of 3.0 or higher can be recognized by joining Eta Sigma Delta, the International Hospitality Management Honor Society, in their junior and seniors years.

Admissions Info

Freshman admission is based primarily on the courses taken in high school as well as ACT/SAT scores, class rank or cumulative grade point average. For more admission information, please visit <https://www.sdstate.edu/admissions>.

Approximate Tuition & Fees

Tuition \$256.55/credit hour (in-state) or \$372.40/credit hour (out of state) + Fee \$50.10/credit hour. For Tuition/Fees information, please visit <https://www.sdstate.edu/cashiers-office/undergraduate-tuition-and-fees>.

Financial Aid and Scholarships Available

Numerous competitive scholarships are available for Hospitality Management students ranging from \$400 to \$4,500 annually. For Financial Aid information, please visit <https://www.sdstate.edu/admissions/office-financial-aid>. For Scholarships information, please visit <https://www.sdstate.edu/scholarships>.

Graduation Requirements

120 credits required for completion. For more information, please visit http://catalog.sdstate.edu/preview_program.php?catoid=34&poid=7935.

Southern Utah University

Dixie L. Leavitt School of Business

Program Enrollment: 65
Institutional Enrollment: 11,224

Degrees Awarded: BA, BS

Emphases/Specializations:
Event Planning and Management Emphasis
Food and Beverage Management Emphasis
Lodging Management Emphasis

Institutional Accreditation: Northwest
Commission on Colleges and Universities

Approximate Tuition & Fees: \$3,400 per
semester

Institution Website: <http://www.suu.edu>

Institutional Description

Southern Utah University is a dynamic teaching and learning community that engages students in experiential education leading to personal growth, civic responsibility, and professional excellence. SUU explores diverse ideas, disciplines, skills, cultures, and places; creates intentional and transformative learning experiences; and excels through a commitment to high-quality outcomes and student achievement.

Contact:
Emmet Steed, Ph.D.
Dixie L. Leavitt School of Business
351 W. University Blvd.
Cedar City, UT 84720 USA

Program Description

Southern Utah University's Hotel, Resort, and Hospitality Management program prepares students to become general managers with strong training in hospitality business operations, management, customer service, financial services, leadership and event planning.

Special Features

Within a few hours of some of the nation's best resorts, hotels, and national parks, students spend considerable time learning hospitality management outside of class from industry leaders throughout the intermountain west and inside the classroom from professors with extensive industry experience. HRHM students have extensive access to part-time, seasonal, and career positions in the hospitality industry.

Financial Aid and Scholarships Available

There are many different types of financial aid available to students. This aid can come from various sources, including the Federal government, state departments and agencies as well as private organizations and donors. As an institution, SUU also provides many scholarships each year to eligible students. For specific financial aid opportunities, visit: <https://www.suu.edu/finaid/typesofaid.html>

Admissions Information

No essay requirement. Automatic scholarship consideration. A two-week admission decision. To apply visit: https://www.go-suu.org/web/step_one.htm

Graduation Requirements

Complete a minimum of 120 semester hours. Complete a minimum of 40 upper-division semester hours. Have an overall GPA of 2.0 or better. Have a 2.5 GPA or better in all of the business core and upper-division major core requirements. For specific courses, visit: <https://catalog.suu.edu/content.php?catoid=22&navoid=3652>

St. Cloud State University



Program Enrollment: 100

Institutional Enrollment: 16,000

Degrees Awarded: B.A. Hospitality and Tourism

Emphases/Specializations: hospitality, tourism development, sustainable tourism

Institutional Accreditation: North Central Association of the Higher Learning Commission.

Institution Website:
www.stcloudstate.edu/programs/hospitality-tourism/default.aspx

Institutional Description

Founded in 1869, St. Cloud State has evolved into a comprehensive university with a mission to unleash ideas... unleash imagination, purpose and promise. St. Cloud State University makes a positive, long-term impact on the lives of students providing rigorous and relevant academic experiences with engaged, active learning opportunities in an intellectually vibrant, inclusive and diverse campus community. Our graduates are well-prepared to act as responsible global citizens and professionals who remain actively connected with our university.

Contact:
Randal G. Baker
+01 (320) 308-2271
rgbaker@stcloudstate.edu

Program Description

Hospitality and Tourism students prepare for a career in one of the world's largest and fastest growing industries. In preparation to manage tour companies, destinations and travel-related services, students practice working with airlines, event planners, tour operations, hotels and cruise lines to develop insight on arranging their personal travel as well as corporate and group travel. Majors complete courses for careers that involve marketing, sales, travel management, tourism development, convention and event planning.

Special Features

Over 70 domestic and international companies support hospitality and tourism internships (major requirement). Faculty led programs to international destinations to observe and study current issues in hospitality and tourism. Active student led organization that hosts alumni and other hospitality and tourism professionals to develop professional networks and identify trends and career opportunities.

Approximate Tuition & Fees

\$4,500 - \$8,500 per semester (dependent upon residency status) Housing, books and other supplies not included.

Financial Aid and Scholarships Available

Melvin and Shirley Kazek Scholarships are award each year to students in their junior/senior term. Scholarship amounts vary annually. Students may apply/receive an award in both junior and senior years.

Financial aid information is available online at www.stcloudstate.edu/financialaid.

Admissions Information

St Cloud state admits students based on a thorough evaluation of each candidate, which includes GPA, curriculum and other academic indicators. Extra-curricular activities may also be considered, and personal statement and recommendations, which are optional, may be considered if you opt to submit them.

Students with no college level credit completed after HS graduation are guaranteed admission if the student:

has a 3.0 GPA (on a 4.0 scale) OR

a 2.75 GPA (on a 4.0 scale) with a class rank in the top 50% OR

a 2.75 GPA (on a 4.0 scale) with a 21+ ACT/1060+ SAT.

More admission information is available at www.stcloudstate.edu/scsu4u/admissions/default.aspx

Graduation Requirements

Complete a minimum of 120 undergraduate semester credits, which includes the HTSM major and general education requirements. An overall 2.0 GPA is required for graduation.

Stephen F. Austin State University

School of Human Sciences

Degrees Awarded: Bachelor of Science

Admissions Information:

<http://www.sfasu.edu/admissions-and-aid>

Institution Website: <http://www.sfasu.edu/hms/>

Approximate Tuition & Fees

Tuition & Fees: \$78 Loan Fees; \$8,964 Room & Board; \$1,202 Books;
\$1,800 Travel; \$1,874 Personal Expense; \$23,176 Total
Cost estimates based upon the average cost for a full-time
undergraduate student (15 credit hours / semester) for the 2018-2019
nine-month academic year.

Contact:

Lynda Martin
P.O. Box 13014
Nacogdoches, Texas 75962 USA
01 (936) 468-4502
martinlj@sfasu.edu

Stockton University

School of Business



Program Enrollment: 215
Institutional Enrollment: 8,387

Degrees Awarded: Bachelor of Science

Emphases/Specializations: Event Management, Tourism Management, Restaurant & Beverage Management, Resort Management

Institutional Accreditation: Commission on Higher Education; Association to Advance Collegiate Schools of Business (AACSB)

Program Accreditation Information: AACSB

Institution Website: <http://www.stockton.edu>

Institutional Description

Stockton University is ranked among the top public universities in the Northeast with more than 160 undergraduate and graduate programs, as well as continuing education opportunities. The University, one hour from Philadelphia and two hours from New York City, offers unique living and learning environments throughout southern New Jersey, including the 1,600-acre Galloway campus in the Pinelands National Reserve and Stockton University Atlantic City, located on the Boardwalk, just steps from the beach. Additional locations include Hammonton, Manahawkin and Woodbine. Founded in 1969, Stockton held its first classes in 1971 and is planning its 50th anniversary.

Contact:
 Jane Bokunewicz
 School of Business
 101 Vera King Farris Drive
 Galloway, NJ 08205 USA
 +01 (609) 761-1261
 +01 (609) 626-5539
jane.bokunewicz@stockton.edu

Stockton University's mission is to develop engaged and effective citizens with a commitment to life-long learning and the capacity to adapt to change in a multi-cultural, interdependent world. As a public university, Stockton provides an environment for excellence to a diverse student body, including those from underrepresented populations, through an interdisciplinary approach to liberal arts, sciences and professional education.

Program Description

The Stockton University Hospitality, Tourism and Event Management Program launches student's careers, through active learning, internship experience, and professional networks. Profession ready graduates are empowered with passion, knowledge, skills, values, and engaging perspectives to develop as competitive leaders.

As a major employer in the world today, education in hospitality and tourism can open doors to exciting career paths in every segment of the industry.

Special Features

Our fertile training ground is evident in the nearby casino industry and beach communities of the New Jersey shore.

Financial Aid and Scholarships Available

Many scholarships and financial aid is available to Stockton students who are eligible. Information can be obtained from the Office of Financial Aid on the College's campus, Room F109; Telephone: +01 (609) 652-4201.

Approximate Tuition & Fees

Undergraduate - Per Credit Rate	IN-STATE Per Credit	OUT-OF-STATE Per Credit
Tuition Per Credit	\$470.93	\$756.86
<12 credits (Part-Time) or over 20 credits		
Educational and General Fees (per credit)	\$71.93	\$71.93
Facilities Fees (per credit)	\$8.22	\$8.22
	\$551.08	\$837.01

Admissions Information

For information concerning Admissions to the University, please contact: Dr. Jane Bokunewicz, Program Coordinator. Applications to the University may be obtained from the Admissions Office on the University's campus, Room CC101; Telephone: 01 (609) 652-4261

Students can create an account and apply online at <https://www.stockton.edu/admissions/applications.html>

Graduation Requirements

128 credit hours including work experience and a supervised internship.

Strathmore University

Degrees Awarded:

Bsc Tourism Management
Msc in Hospitality and Hotel Management

Institutional Accreditation: Module University

Approximate Tuition & Fees: 12000 usd

Admissions Information:

High school qualification
Diploma in a related field

Institution Website: <http://Sth.strathmore.edu>

Institutional Description

Strathmore University launched the School of Tourism and Hospitality (STH) in 2008 offering full time and part time (evening) degree programmes in hospitality and tourism management.

Contact:

sth@strathmore.edu
pkibe@strathmore.edu

STH was established with the aim of uplifting the hospitality profession translating domestic work into professional work through education and professional training to provide competent workforce and entrepreneurs in the tourism and hospitality industry.

This was in line with the teachings of St. Josemaria Escriva who desired that there be training institutions and universities dedicated to the formation of the work of the home where persons can be professionally trained to carry out these tasks with the greatest perfection.

Hospitality is creating a “*home away from home*”, a tagline most often quoted by hotels and accommodation providers. It is a common fact that everyone needs the warmth of a home and if this is missing then it becomes very difficult to learn how to relate in a truly human way. From this perspective, the homemaker plays a very important role in the well-being of society.

The hospitality discipline focuses mainly on the care of the human person, both in the tangible and intangible aspects of service. The presence of this discipline tends to humanize society and will deeply influence the human tone of the environment.

Program Description

The Hospitality and Hotel Management programme (BHHM) exposes the students to an environment oriented to both business and hotel operations and management. The BHHM curriculum is a combination of theory and practice where the students are exposed to hands-on training in food and beverage production and service and in room division management within the Strathmore facility and in the hotels where they will do their attachment and internship.

Financial Aid and Scholarships Available

Yes

Graduation Requirements

Passed all the units as permitted by the senate

Temple University

School of Sport, Tourism, and Hospitality Management



Program Enrollment: 400
Institutional Enrollment: 40,000

Approximate Tuition & Fees: PA-Resident:
\$20,208 Non-PA Resident: \$35,712 *number
based on annual 2017-2018 tuition rates only

Degrees Awarded: Bachelor of Science in Tourism and
Hospitality Management

Institution Website: sthm.temple.edu

Emphases/Specializations: Hospitality Operations
Concentration, Destination Management Concentration,
Event Leadership Concentration

Institutional Description

Established in 1998, Temple University's School of Sport, Tourism and Hospitality Management (STHM) has a distinguished tradition preparing leaders in the sport, recreation, tourism and hospitality industries. Our innovative approach to learning combined with our location in the heart of Philadelphia fosters transformational education experiences.

Program Description

The School of Sport, Tourism & Hospitality Management (STHM) goes beyond helping you write a resume and ensures that you've got what it takes to succeed in today's job market. Here, you get face-to-face interaction with industry leaders, become immersed in professional development programs and gain access to internship opportunities. This blend of skills with academic preparation is one reason STHM graduates are recognized for their ability to hit the ground running in their careers. Our Bachelor of Science in Tourism and Hospitality Management is partnered with the world-renowned Fox School of Business allowing students to easily build an arsenal of business skills and knowledge that is specialized in the Tourism, Sport and Hospitality industry. Our hospitality program is the #1 provider of employees in these industries within the greater Philadelphia area and combined with our ever-growing alumni network and ties to businesses, we send graduates into the world not with only a powerful skill set, but ample opportunities to be successful. Students in this program participate in innovative coursework, real-world projects, full-time and part-time internships, and industry hours as part of the 124-credit curriculum. The business-minded knowledge paired with 1,000 hours of industry experience give STHM graduates the skills employers seek in hospitality leaders.

Admissions Info

Temple University considers the following for admissions: -Your high school performance. We're looking for students who are serious about academics, with at least a B average in high school classes, and in the 3.0 range in college-prep courses. -Your standardized test scores: We accept both the SAT or the ACT. Results should be forwarded directly to the Office of Undergraduate Admissions. SAT or ACT scores are recommended but not required of applicants 22 years of age or older. The Temple Option: Undergraduate candidates can apply without submitting standardized test scores. Learn more about the Temple Option. Your application essay: It's key to your application. It tells us something about you beyond your grades and standardized test scores. It's also an opportunity to stand out from other applicants, minimum of 250 words. Extracurricular activities: Tell us about what you do outside the classroom. Your outside interests help paint the full picture of who you are, and can factor into the review process.

Financial Aid and Scholarships Available

We offer assistance to eligible students in the form of scholarships, grants, loans, and work-study programs. We also offer other types of aid, like employer tuition remission and veterans' benefits. In addition to financial

Contact:
Courtney Kubitza
111 Speakman Hall
1810 N. 13th St. Philadelphia,
Pennsylvania 19122 USA
+1 (215) 204-7254
courtney.kubitza@temple.edu

aid that is awarded by the university, many outside groups sponsor private scholarships, loans, and grants. 70 percent of first-year students receive need-based financial aid.

Graduation Requirements:

Completion of 124 credits of required coursework and electives, including a part-time and full-time internship and 250 industry-related hours.

Troy University

Sorrell College of Business

School of Hospitality, Sport and Tourism Management

Program Enrollment: 701

Degrees Awarded: Baccalaureate Degree in Hospitality, Sport, and Tourism Management with concentrations available in Hospitality Management, Sport Management and Tourism Management

Admissions Information: <https://www.troy.edu/applications-admissions/admissions-process-requirements/undergraduate/index.html>

Institutional Accreditation: Southern Association of Colleges and Schools Commission on Colleges (SACSCOC)

Approximate Tuition & Fees:
<https://www.troy.edu/scholarships-costs-aid/costs/index.html>

Institution Website: www.troy.edu

Program Description

The School of Hospitality, Sport and Tourism Management offers three undergraduate concentrations: (1) Hospitality Management, (2) Sport Management, and (3) Tourism Management. The focus of the undergraduate program is to provide a comprehensive educational experience and to train students for entry into the sport management, leisure services, and/or tourism and hospitality occupations at the professional level.

Contact:

Dr. Heather Lewis
hrlewis@troy.edu
+1 (334) 808-6693

The Hospitality Management concentration prepares students for careers in hotels, restaurants, resorts, conference centers, casinos, retail businesses, and other entertainment related businesses.

The Tourism Management concentration prepares students for careers in convention and visitors bureaus, chamber of commerce, meeting planners, event coordinators, outfitters, recreation facilities/activities, resorts, tourism associations, destination marketing organizations, conference centers, national and state parks, theme parks, historic sites, sport events, festival/event organizers, and other tourism related businesses.

Financial Aid and Scholarships Available

<https://www.troy.edu/scholarships-costs-aid/scholarships/undergraduate-scholarships.html>

Graduation Requirements

Requirements are accessible at: https://www.troy.edu/_assets/academics-records/departments/records/degree-maps/2020-2021/sorrellcollegeofbusiness/hospitalitymgtconco71520sem.pdf

Universidad Anáhuac Cancún (Anáhuac Cancun University)

International School of Gastronomy



Degrees Awarded: Bachelor's in Gastronomy

Emphases/Specializations: Restaurant Management, Culinary Arts, Gastronomy

Approximate Tuition & Fees: \$7,600 USD per year

Institution Website: <https://www.anahuac.mx/cancun/en/bachelors-degree>

Institutional Accreditation: FIMPES--Federación de Instituciones Mexicanas Particulares de Educación Superior (Federation of Private Mexican Institutions of Higher Education); CONAET (National Council for Quality in Tourism Education); National and International Accreditations.

Institutional Description

Our mission is to contribute to the integral formation of leaders and institutionally promote the student's and society's self-development, inspired by the values of the Christian humanistic philosophy.

Contact:

alejandra.gutierrez@anahuac.mx

Studying at Anáhuac Cancun University represents an extraordinary opportunity for students to develop their skills in a competitive environment, which is led by the highest quality standards in all fields of knowledge.

Cancun, Mexico's top destination was founded on April 20th, 1970. It is globally recognized for its natural resources, its rapid growth and world-class infrastructure that not only attracts tourists but also great investors, entrepreneurs, and a large amount of university students.

Affiliations To:

- Le Cordon Bleu
- TedQual UNWTO Academy, which is responsible for implementing the Program Studies for Education and Development of the World Tourism Organization
- International Council on Hotel, Restaurant and Institutional Education (ICHRIE).
- Confederación Panamericana de Escuelas de Hotelería, Gastronomía y Turismo (CONPEHT)

Asociación Mexicana de Centros de Enseñanza Superior en Turismo y Gastronomía (AMESTUR)

Program Description

<https://www.anahuac.mx/cancun/en/gastronomy>

Special Features

- Anáhuac Cancun University is an international campus with students from more than 40 different countries.
- You will receive classes from international professors, top lecturers, and industry leaders.
- The students will obtain a dual degree, one from Anahuac University and a European degree from Le Cordon Bleu-Paris.
- Our campus is located within the most important tourist and hotel destination in Latin America. This destination won the 2018 World Travel Awards in the Latin American Category for Best Beach Destination, Best Business Travel Destination, Best Visitors' and Conventions Office, so you will complete your internships with leaders in the industry.
- Cancun was chosen by Forbes magazine as the "Best city in Mexico for doing business" due to its air connectivity, hotel infrastructure, and gastronomic offerings.
- Cozumel is the most visited cruise ship port in the world.

Financial Aid and Scholarships Available

Academic, Sport, Art Scholarships up to 80% Financial Aid up to 30%

<https://www.anahuac.mx/cancun/en/financial-aid-scholarships-and-education-credits>

Admissions Information

barbara.bigurra@anahuac.mx

Graduation Requirements

Secondary & High-School Diplomas

Universidad de las Americas

School of Hospitality and Tourism

Program Enrollment: 380

Institutional Enrollment: 16,000

Degrees Awarded: B.A. in Hospitality Management, with international certificate in Hospitality Operations (optional) B.A. in Tourism Management, with international certificate in Sustainable Tourism (optional)

Institutional Accreditation: WSCUC

Approximate Tuition & Fees: \$6,000 USD per academic year.

Institution Website: www.udla.edu.ec

Institutional Description

UDLA (Universidad de las Americas) is the largest private university system in Ecuador with 16,000 students in 14 schools and faculties and 4 campuses. UDLA is the only university accredited by a US accrediting body (WSCUC).

Program Description

Four-year (8 semester) Bachelor of Arts programs in Hospitality Management and Tourism Management. Although emphasis is placed on management skills, the “learn by doing” philosophy is a key part of our programs. Our school has over 16 laboratories for Front Desk Management, Rooms Division, Computer Operating Systems and Food and Beverage, as well as a restaurant and a deli open to the public. Practical training is also achieved through the agreements signed with over 40 companies in Ecuador and worldwide. Students have the opportunity to be part of a study abroad program with over 30 international universities.

Emphasis/Specializations

Management, entrepreneurship and sustainability. Hospitality students have the opportunity to obtain an additional certificate in Hospitality Operations from an international partner institution (optional); as well as a certificate of proficiency of the Opera system. Tourism students have the opportunity to obtain an additional certificate in Sustainable Tourism from an international partner institution (optional); as well as an official Sabre system proficiency certificate.

Admissions Information: Please contact: Monica Alatorre, Dean Sandra Rodriguez, Hospitality program director Veronica Roman, Tourism program director

Special Features

Classes are taught primarily in Spanish, but some are also offered in English.

Financial Aid and Scholarships Available

Financial aid and scholarships are available based on merit and on financial need.

Graduation Requirements

1. Successfully complete all courses in the program 2. 400 hours of practical training 3. An undergraduate thesis

Contact:

Monica Alatorre, Dean
Ave. Granados E 12-41 y Colimes, esquina
Quito, Ecuador
+593 2 3981 000, ext 958
monica.alatorre@udla.edu.ec

University of Alabama

College of Human and Environmental Sciences

Program Enrollment: 400 Undergraduate students and 50 graduate students

Institutional Enrollment: 37,500

Degrees Awarded: B.S. Hospitality Management (on-campus and distance learning options available)

Institution Website: <http://www.nhm.ches.ua.edu/hospitality-management.html>

Emphases/Specializations: For the undergraduate program there are 3 concentrations; Food & Beverage Operations, Hotel Management, and Event Management.

Institutional Accreditation: Southern Association of Colleges and Schools (SACS)

Institutional Description

Founded in 1831 as the state's first public college, The University of Alabama is dedicated to excellence in teaching, research and service. We provide a creative, nurturing campus environment where our students can become the best individuals possible, learn from the best and brightest faculty, and make a positive difference in the community, the state, and the world. The mission of The University of Alabama is to advance the intellectual and social condition of the people of the state, the nation, and the world through the creation, translation and dissemination of knowledge, with an emphasis on quality programs in the areas of teaching, research and service. The core values of The University of Alabama are:

- Undergraduate education that produces socially-conscious, ethical and well-rounded leaders who are grounded in their subject matter and capable of controlling their own destinies.
- Graduate education that is deeply vested in subject matter knowledge, professional content, research skills and creative activity.
- Public outreach and service that is held in the highest regard and fosters impactful public engagement to enhance the quality of life for the citizens of Alabama, the nation, and the world.
- Campus life that embodies collaboration, collegiality, respect, and a culture of inclusivity.

Contact:
Ciera Harris
420 Russell Hall Box 870311
Tuscaloosa, Alabama 35487 USA
01 (205) 348-3280
crharris1@ches.ua.edu

Program Description

The Hospitality Management (HM) Program offers a variety of courses designed to develop the skills and abilities required for a career in hospitality management. The curriculum prepares the student for employment in meeting, convention and special event management, hotel event services, destination marketing organizations, convention center operations, food and beverage management, hotel marketing and sales, country club management, and restaurant, commercial and institutional food service operations. Students must complete 120 hours of coursework and a 500 hour internship in hospitality management. Students also select one of three concentrations (meetings/events, hotel/lodging, or restaurant/food and beverage) to complete, and/or chose a minor in another approved discipline.

Special Features

Onsite food lab, study abroad, internship opportunities, and the University Club (private club operations)

Admissions Information

For entering Freshman: 1. Complete the University of Alabama application for admission. If you are not applying online, submit your print application with a check or money order for \$40 made payable to The University of Alabama. The application fee is nonrefundable. Return your print application to The University of Alabama, Office of Undergraduate Admissions, Box 870132, Tuscaloosa, AL 35487-0132. 2. Students admitted by December 15 will have access to the scholarship application located at mybama.ua.edu. (Step-by-step instructions for completing the scholarship application) 3. Have your ACT or SAT score(s) sent to us. Our ACT code is 0052 and our SAT code is 1830. Information on these tests is available from your high-school counselor

or from the test services: ACT, Box 451, Iowa City, IA 52243; SAT, College Board ATP, Box 592, Princeton, NJ 08541. 4. Have your most recent official high-school transcript sent to The University of Alabama, Office of Undergraduate Admissions, Box 870132, Tuscaloosa, AL 35487-0132.

Approximate Tuition & Fees

Tuition In-State: \$10,780, Fee Estimate: \$800, Room: \$8,900, Board: \$4,502, Total Direct Cost: \$24,982
Tuition Out-of-State: \$29,230, Fee Estimate: \$800, Room: \$8,900, Board: \$4,502, Total Direct Cost: \$43,432
Indirect Cost: Books: In-State: \$1,200 Out-of-State: \$1,200; Transportation: In-State: \$2,100 Out-of-State: \$2,900;
Miscellaneous: In-State: \$2,390 Out-of-State: \$2,390; Loan Fee Estimate: In-State: \$70 Out-of-State: \$70
Total (Direct + Indirect): In-State \$30,742 Out-of-State \$50,032

Financial Aid and Scholarships Available

Several scholarship opportunities are available for students as listed • Applications for the American Express Scholarship Program and the Ecolab Scholarship Program, offered through the American Hotel and Lodging Education Foundation (www.ei-ahla.org) are available. The awards for full time students are \$2,000, part-time student awards are \$1,000. • Applications for the National Restaurant Association Educational Foundation scholarships are also available on-line from their web site: www.nraef.org. Each scholarship award is \$2,000. Awards are available to U.S. citizens attending school in the U.S. Applicants must have a minimum GPA of 2.75, be currently enrolled and have completed at least one term of a restaurant/foodservice related program; have a minimum of 750 hours of work experience in the restaurant and foodservice industry verified by pay stubs of letters from employers; and submit one to three letters of recommendation on letterhead from a current or previous employer. • The Red Diamond Scholarship of \$7,000 is awarded to two HM students during May each year.

Graduation Requirements

120 credit hours and a 500 hour internship in hospitality

University of Applied Sciences of the Grisons

Degrees Awarded: Bachelor of Science FHGR in Tourism with respective major

Institutional Accreditation: UNWTO.TedQual certification, Swiss Accreditation Council, EFQM Recognised for Excellence (R4E) 4 Stars

Emphases/Specializations: eCommerce and Sales in Tourism, Marketing and Product Development in Tourism, Leadership and Change, Event Communication, Sustainable Tourism and International Development

Institution Website: www.fhgr.ch/tourism

Institutional Description

The Institute for Tourism and Leisure (ITF) is the tourism department of University of Applied Sciences of the Grisons. Through applied research and practical projects, we contribute to the development of the tourism industry. Especially the revitalisation process for Swiss and Graubünden tourism is actively supported. For this purpose, the institute concentrates on the research fields of Service Innovation, Tourism 4.0, Management of Tourism Real Estate and Infrastructure as well as Sustainable Development. In cooperation with destinations, service providers and associations as well as stakeholders from the world of politics and administration departments, solutions for business, social and political issues relating to tourism and leisure are developed.

Contact:
University of Applied Sciences
of the Grisons
Comercialstrasse 22
7004 Chur
Switzerland

With event series, like for example the Distinguished Speaker Series (DSS), students' projects and publications, the Institute for Tourism and Leisure (ITF) encourages exchanges of experience between the fields of science, economy and politics.

Program Description

The Bachelor in Tourism introduces you to tourism as a business discipline and helps you to successfully create customer-focused offers that include a consistently high level of service. The University of Applied Sciences of the Grisons draws inspiration from Switzerland's visionary thinkers, who were the first to recognise our country's special resources. They created unique tourism opportunities that appeal to visitors from all over the world.

During the three-year full-time study programme, you will acquire the expertise required for successfully commencing a professional career in the tourism and leisure sector. This expertise, which is taught in all of our modules, comprises specialist skills, methodological skills as well as social and personal skills.

The first year of study primarily serves to provide you with basic business knowledge, self-management training and teaches you the principles of (scientific) problem-solving methods.

During your second study year, you obtain profound basic tourism knowledge and expanded business knowledge. Furthermore, you will learn to think reflectively in an international environment.

In the third study year, you gain specialist tourism expertise and job-specific competence in your selected area of focus (major). A wide range of free elective modules and mandatory electives modules allows you to consolidate your knowledge in line with your personal preferences and thus to create your individual profile. The bachelor's thesis is compiled over a period of six months. The thesis will cover a practical issue that is looked at on behalf of a company or organisation.

To begin with, you will primarily be taught by lecturers in a lecture setting. For your second year of study, the self-study component increases, providing room for project work, larger case studies, excursions and attractive

guest presentations. As part of your guided self-study, you will receive active support and coaching from the lecturers. Manageable class sizes ensure a personal atmosphere with individual supervision. At the end of each semester, written or oral exams are held on the contents of each subject or your acquired knowledge is applied in interesting practical projects that are graded. Great importance is attached to language skills in the bachelor's degree programme in tourism at UAS Grisons. Students with an international background or an interest in an international career and who also possess a good knowledge of English can attend the international class. English plays an important role in our German-speaking classes, too. During the first two years, some of the modules are taught in English and the third year is mainly held in English. Furthermore, you will attend an English language course and also deepen your knowledge of a second foreign language that can be chosen freely from our range of offers.

Admissions Information

Application Deadline: 30 April; <https://www.fhgr.ch/en/degree-programmes/study-programme-application/?eventId=19819&htwEventTagSection=TOU+BSc>

Approximate Tuition and Fees

There is a one-off enrolment fee of CHF 300, which is deducted from the tuition fee for the first semester. If you do not take up the offer of a place on the programme, the enrolment fee will be forfeited.

The tuition fee per semester is CHF 960 for students with Swiss citizenship or the Principality of Liechtenstein citizenship. The tuition fee per semester for all other students is CHF 1,550.

Foreign students who have resided in Switzerland for at least two years before the start of their studies and who are financially independent and not in education may be able to benefit from the reduced tuition fee of CHF 960. The reduced tuition fee has to be reviewed and approved by the University of Applied Sciences of the Grisons based on documentation provided by the students.

Students not from Switzerland, the Principality of Liechtenstein, the European Union or the European Free Trade Association are charged a deposit of CHF 3,000.

The tuition fees do not include textbooks, travel, food or accommodation in connection with field trips, multiday seminars and the bachelor thesis.

Graduation Requirements

Passing all modules and a successful bachelor thesis

University of Arkansas

Dale Bumpers College of Agricultural, Food and Life Sciences



Program Enrollment: 175

Institutional Enrollment: 27,000

Approximate Tuition & Fees:

<https://finaid.uark.edu/cost-of-attendance.php>

Degrees Awarded: Bachelor of Science, Hospitality Management

Admissions Information:

<https://www.uark.edu/admissions/index.php>

Emphases/Specializations: Hospitality Management, Event Management

Institution Website:

<https://human-environmental-sciences.uark.edu/academics/undergraduate-studies/hospitality-management.php>

Institutional Accreditation: Higher Learning Commission

Institutional Description

Founded in 1871 as a land-grant college and state university, the University of Arkansas established its campus on a hilltop overlooking the Ozark Mountains. There were few facilities and little money that first academic year, but the eight students and three faculty members who gathered for classes in 1872 showed the same dedication to learning and commitment to excellence that has carried the University of Arkansas into the 21st century. More than 145 years later, the university's enrollment is more than 27,500 and its students represent all 50 states and 120 countries. The university is the state's foremost partner and resource for education and economic development. It serves as the major provider of graduate-level instruction in Arkansas.

Contact:
Kelly A. Way
HOEC 118
Fayetteville, AR 72701
+1 (479) 575-4985
kway@uark.edu

Program Description

At the University of Arkansas, our students are provided with a strong business-focused curriculum to prepare for careers in all areas of hospitality management including event planning, lodging, food studies and beverage management. People skills are essential to success in this major.

Special Features

A Hospitality Management degree from the University of Arkansas will give you a taste of what it is like to pursue a career in the global hospitality industry. An Executive in Residence partnership and a variety of service learning courses are just two of the program's unique strengths.

Financial Aid and Scholarships Available

Scholarships for students seeking rewarding careers involving food, family, or the environment are made possible by generous gifts from many firms and individuals. We greatly appreciate the support of our benefactors. The Bumpers College was able to award more than \$760,000 to students last year. The criteria for these scholarships include academics, financial need, interests, organizational involvement, etc. Because most Bumpers College scholarships are one-year awards, all current and prospective Bumpers College undergraduate students are encouraged to apply each year.

Graduation Requirements

Each student must complete 120 credit hours, with 36 credit hours consisting of upper division courses.

University of Central Florida

Rosen College of Hospitality Management



Program Enrollment: 3,000
Institutional Enrollment: 69,000

Degrees Awarded: Bachelor of Science in Hospitality Management, Bachelor of Science in Event Management, Bachelor of Science in Restaurant & Foodservice Management, Bachelor of Science in Entertainment Management, Bachelor of Science in Senior Living Management

Emphases/Specializations: Hospitality Management, Hospitality Information Technology, Hospitality and Tourism Management, Entertainment Management, Event Management, Lodging Management, Professional Tennis Management, Restaurant and Foodservice Management, Senior Living Management, Sporting Events Management, Theme Park and Attraction Management

Institutional Description

The University of Central Florida is an emerging pre-eminent research university located in metropolitan Orlando, one of the most visited cities in the world. UCF benefits from a diverse faculty and staff who create a welcoming environment, a high quality of life, and opportunities to grow, learn and succeed. UCF's main campus is 13 miles east of downtown Orlando and adjacent to one of the top research parks in the nation. The university also has an accredited [College of Medicine](#) in the Medical City at Lake Nona, [Rosen College of Hospitality Management](#) located off International Drive, a campus in [downtown Orlando](#) and [UCF Connect locations](#) throughout Central Florida.

Contact:
Susan Vernon-Devlin
9907 Universal Blvd
Orlando, Florida 32819 USA
01 (407) 421-0244
Susan.Vernon-Devlin@ucf.edu

Program Description

UCF Rosen College of Hospitality Management located in Orlando, Florida, offers students an unrivaled opportunity to learn and work in the heart of hospitality. Named the nation's best, and No. 2 in world, the hospitality college has consistently moved up in the ShanghaiRankings' survey over the last three years. Uniquely positioned in America's top tourism destination, we educate the next generation of industry leaders through internationally recognized faculty, innovative academic programs, cutting-edge research and strong industry and community partnerships. To learn more, visit hospitality.ucf.edu.

Special Features

Rosen College's campus is the largest, most modern facility ever built for hospitality management education. The 159,000-square-foot, state-of-the-art, Mediterranean resort-style building features 18 high-tech classrooms, an executive education center, a 200-seat training dining room and bar, a beer and wine laboratory, two kitchen labs and a demonstration kitchen classroom, a 400-seat auditorium, three computer labs, a library, and a bookstore. Rosen College has on-campus housing to accommodate approximately 400 students.

Admissions Information

UCF accepts applications every semester and Rosen College does not require a separate application. Students are encouraged to apply early for our Bachelor of Science degree programs in Hospitality Management, Entertainment Management, Event Management, Restaurant & Foodservice Management or Senior Living Management. Detailed information for freshman, transfer and international applicants can be found on the UCF Undergraduate Admissions website: <https://www.ucf.edu/admissions/undergraduate/>. The Online Undergraduate Hospitality Management degree program and the Online Restaurant & Foodservice Management degree program are both restricted access. Learn more: <https://hospitality.ucf.edu/restricted-access-degree-programs/>. Generally, all college level course work from other accredited institutions of higher education (meeting university transfer eligibility requirements) will transfer to UCF. UCF abides by a rolling admissions basis, with application deadlines for each semester. Once admitted, students will meet with an academic advisor during Orientation to discuss transfer credits and register for classes.

Approximate Tuition & Fees

Estimated 2020-21 Annual Costs* Florida Resident: Tuition and Fees \$6,379, Room and Board \$10,300, Books \$1,200, Total \$17,879; Annual Costs* Non-Florida Resident: Tuition and Fees \$22,478, Room and Board \$10,300, Books \$1,200, Total \$33,688

Financial Aid and Scholarships Available

Students can receive financial assistance through scholarships, grants, loans, fellowships and assistantships. Full details and application information are available through the Office of Student Financial Assistance. For information on fellowships and assistantships, please visit the Office of Graduate Studies website.

Graduation Requirements

Students must fulfill both the requirements for a major and University requirements to receive a bachelor's degree from the University of Central Florida. The student must:

- Fulfill the requirements for the chosen major;
- Earn a minimum of 120 unduplicated credit hours with at least a "C" average (2.0 GPA) for all UCF course work attempted. Some majors require more than 120 hours;
- Earn at least 48 of these 120 credit hours in 3000-level courses or above (upper-division);
- Earn a minimum of 30 of their last 39 hours in regular courses at UCF. Credit by Examination may not be used to satisfy this requirement;
- Earn a minimum of 25% of the total hours required for the degree in residence at UCF. For programs that require the minimum of 120 total hours, residency will be 30 hours. For programs that exceed 120 hours, the specific residency requirement increases proportionally and is listed with the requirements for the specific degree program;
- Earn a minimum of 60 credit hours after CLEP credit has been awarded;
- Apply no more than 45 credit hours in any combination of extension, correspondence, CLEP, University Credit by Examination and Armed Forces credits toward an undergraduate degree;
- Fulfill the General Education Program requirements;
- Fulfill the Gordon Rule requirements;
- Fulfill the Foreign Language requirements as defined elsewhere in this section;
- Earn a minimum of nine credit hours during Summer terms, if applicable; and,
- Be registered at UCF during the semester of graduation

University of Delaware

Alfred Lerner College of Business and Economics
Department of Hospitality & Sport Business Management



Program Enrollment: 400
Institutional Enrollment: 23,883

Institutional Accreditation: Middle States Commission on Higher Education

Degrees Awarded: The Department of Hospitality & Sport Business Management offers three undergraduate Bachelor of Science majors:
• Hospitality Business Management • Hospitality Industry Management

Institution Website: www.udel.edu

Institutional Description

Come join us! The University of Delaware is committed to excellence in undergraduate and graduate education, research and service. From its roots as a private academy in 1743, the institution today is a research intensive, technologically advanced university with global impact. Our alumni tell our story of achievement -- from the first class that included three signers of the Declaration of Independence and a signer of the Constitution to a Nobel Prize-winning scientist, a Tony Award-winning choreographer and the former vice president of the United States. Our distinguished faculty includes internationally known authors, scientists and artists. State-of-the-art facilities support UD's academic, research and service activities. Campus life is welcoming -- enriched by distinguished guest speakers, NCAA Division I intercollegiate athletics, 300-plus engaged student organizations, concerts and other arts and cultural activities. In addition to our vibrant main campus in Newark, UD has locations across the state -- in Wilmington, Dover, Georgetown and Lewes. A thriving study-abroad program and expanding international partnerships further enhance our students' education as global citizens.

Contact:

Sri Beldona
University of Delaware
Raub Hall 14 W. Main Street
Newark, Delaware 19716 USA
(302) 831-6077
hospitality-dept@udel.edu

Program Description

We are Business! Graduates receive a degree from an AACSB accredited business college with the opportunity to take a 4+1 MBA PROGRAM that enables students to complete their undergraduate work and obtain a MBA in five years of study. Honors program is also available. We believe in learning by doing. Our students make the transition from student to professional effortlessly because of the real-world learning experiences they have during their time at the Lerner College. From our high-tech facilities to our advanced practicums, opportunities for hands-on learning are woven throughout the curriculum. We enable students to develop a global perspective. Over half of our students study abroad during the program. There are a variety of Winter and Summer session programs around the globe. You could also study for a semester at the Swiss School of Tourism and Hospitality in Switzerland or one of several other opportunities. In terms of practical experience, nothing complements classroom-based learning like practical, on-the-job learning. The Hospitality Business Management major provides 550 hours of experiential training and requires 300 hours of paid hospitality-related work experience. The honors program at UD offers a scholarly and enriching community that extends well beyond graduation. You'll enjoy smaller, more challenging classes and the opportunity to engage in research and assume leadership roles. The department offers a special HSBM "Lerner to Leader" program where each semester honors students interact with industry leaders and visit corporate headquarters.

Emphasis/Specializations

Graduates of Lerner College's hospitality and sport business management department were fourth highest in earnings among hospitality programs in a study published by the Wall Street Journal. Our resources of faculty, facilities and learning experiences make us a leader among hospitality programs, and we pride ourselves on how we care for each student personally. You can see this combination of excellence and personal attention not only in our students, but in the success of our graduates. Come explore Hospitality Business Management -- we blend top-notch business education and experience driven learning with a global orientation, shaping the next generation of business leaders in an ever-changing world. We are large enough to lead, but small enough to care personally for each student. All classes are taught by faculty with real industry experience and academic credentials. Through the Blue Hen Alumni Network and events, like the Hospitality Career Fair and the Wise Distinguished Speaker Series, industry alumni, leaders and managers frequently visit campus to meet, mentor and hire our students!

Special Features

As a hospitality business management (HSBM) major, you'll prepare for an exciting and rewarding career in the hospitality industry. The possibilities are endless: you could manage a hotel, food and beverage operation or country club; own a restaurant; or plan weddings, meetings, events and conferences and much more! Students learn by experience in our two on-campus learning labs: Vita Nova, our fine dining student managed and operated restaurant, and the award-winning Courtyard Newark at the University of Delaware. As a hospitality industry management (HSIM) major, there are opportunities for analytical careers such as digital marketing, hospitality valuations, revenue management and more. Students choose their own educational path from a wide range of courses and are mentored by successful alumni, which prepares them for employment as they get closer to graduation. The possibilities are endless!

Admissions Info

<https://www.udel.edu/apply/undergraduate-admissions/> Join UD, a top-ranked university with an award-winning faculty, talented students and programs that let you craft a unique college experience. APPLY AND MAKE YOUR IDEAS A REALITY We believe that inside you is a revolutionary idea, a visionary innovation. We believe you can break through barriers. We believe it because our students have done it. Join us. See How UD Graduates are Achieving Success at: <https://www.udel.edu/apply/career-outcomes/>

Approximate Tuition and Fees

College is an investment in both time and money. At the University of Delaware, we guarantee you an excellent education at a great value. We work hard to keep our tuition affordable while maintaining the highest of academic standards. The University of Delaware is annually recognized as one of the best values in higher education for our academic quality and cost. The University of Delaware offers a variety of grants and scholarships (money that does not have to be repaid) to students during the admission process. A separate application is not required and all first time non-resident students are reviewed for these merit scholarships based upon all materials and information supplied with the application for admission. Approximate Tuition and Fees: undergraduate-admissions/financing-your-degree/ DE residents - \$29,342*; Non-resident \$49,972* *Tuition, Room and Board and fees are subject to change.

Financial Aid and Scholarships Available

College is an investment in both time and money. At the University of Delaware, we guarantee you an excellent education at a great value. We work hard to keep our tuition affordable while maintaining the highest of academic standards. The University of Delaware is annually recognized as one of the best values in higher education for our academic quality and cost. The University of Delaware offers a variety of grants and scholarships (money that does not have to be repaid) to students during the admission process. A separate application is not required and all first time non-resident students are reviewed for these merit scholarships based upon all materials and information supplied with the application for admission.

Graduation Requirements

Please see catalog and department website for requirements:

http://catalog.udel.edu/preview_entity.php?catoid=18&ent_oid=1671&returnto=1246
<https://lerner.udel.edu/departments/hospitality-and-sport-business-management/>

University of Denver

Fritz Knoebel School of Hospitality Management



Program Enrollment: 200
Institutional Enrollment: 5,700 undergraduates

Degrees Awarded: Bachelors of Business Administration

Emphases/Specializations: Lodging Real Estate; Revenue Management & Analytics; Restaurant Food & Beverage Management; Conference Services

Institutional Accreditation: AACSB

Institution Website:
<https://daniels.du.edu/hospitality-management/>

Institutional Description

The University of Denver is a premier private institution in the heart of the Rocky Mountain West. Small classes taught by professors who are leaders in their field, a focus on experiential learning, top-ranked study abroad programs, and a strong and supportive alumni base help students build the foundations they need to create the kinds of lives and careers that lead to big impacts and positive changes. Welcome to DU.

Contact:
Lauren Sepulveda
Associate Director
+1 (303) 871-4427
lauren.sepulveda@du.edu

Program Description

The Fritz Knoebel School of Hospitality Management is the place where you can unlock your potential. How do you do it? In extraordinary ways. From the time you contact Fritz, you'll experience a 70-plus year tradition of exceptional devotion to education, service, and detail. It's here, at one of the top hospitality programs in the world, where you'll obtain the skills, knowledge, and power to excel in hospitality.

If you're aiming for a senior management position in the fast-paced, competitive hospitality industry, learning to think on your feet, solving problems creatively, and leading diverse teams is essential. At the Fritz Knoebel School of Hospitality Management, you'll jump in quickly, gaining the experience you need for success. This includes studying abroad and gaining real-world experiences—required assets in today's global hospitality industry.

We're not just producing alumni—we're pioneering powerhouses who can adapt to any situation in life. At Fritz, learning and growing is embedded in an unrivaled, high-touch environment in which you'll thrive. Fritz is about accomplishments and experiences you never thought possible. It's about becoming. We invest in our students, faculty, staff, and community to help you unlock the extraordinary.

We don't compete. We pioneer.

Special Features

Dedicated Academic and Career Advisors who only assist Hospitality Majors over the course of four years.

Admissions Information

<https://www.du.edu/admission-aid/undergraduate/first-year-applicants>

Approximate Tuition and Fees

\$69,493 (Tuition \$53,640; Fees \$1,179; Housing \$14,674)

Financial Aid and Scholarships Available

Merit awards range from \$12,000 to \$27,000. Additionally, Fritz Knoebel offers additional scholarships to eligible students in the major. For the 2021-2022 school year, Fritz will award over \$500,000 in scholarships.

Graduation Requirements

1,000 industry work experience hours, which includes a management internship. International experience requirement. 185 credits required for the degree; 49 credits for the major

University of Hawai'i at Mānoa

School of Travel Industry Management



UNIVERSITY OF HAWAII AT MĀNOA
SHIDLER COLLEGE OF BUSINESS
SCHOOL OF TRAVEL
INDUSTRY MANAGEMENT

Program Enrollment: 350
Institutional Enrollment: 17,000

Institutional Accreditation: WASC

Degrees Awarded: B.S. Travel Industry Management

Institution Website: tim.hawaii.edu

Emphases/Specializations: Hospitality Management
Tourism/Transportation Management

Institutional Description

Founded in 1907, the University of Hawai'i at Mānoa is a destination of choice for students and faculty from across the nation and the world. UH Mānoa offers unique research opportunities, a diverse community, a nationally-ranked Division I athletics program and much more.

Program Description

Founded in 1966 and accredited by ACPHA, the School of Travel Industry Management (TIM) possesses a rich history of innovation, growth, and change bringing it to its current status as one of the most respected programs, worldwide, in the field of hospitality, tourism, and transportation management. TIM pioneered the concept of integrating all aspects of the travel industry under a single discipline built on a foundation of management science.

Special Features

* Located in one of the world's premiere tourism destinations. * Full and part-time faculty with rich industry experience. * Internships in all facets of the travel industry. * A mentoring program that offers select students to mentor with Hawaii's leading general managers. * A global alumni network, with graduates in leadership positions throughout the world. * Student organizations that provide opportunities for leadership and networking. * A diverse student body within a diverse campus in a diverse community that provides TIM students with background to excel in the global travel industry market.

Admissions Info

UH Mānoa Requirements, First Time Freshmen 2.8 HS GPA, 510 SAT or 22 ACT UH Mānoa Requirement, Transfer Applications 2.0 GPA for Hawai'i Residents, 2.5 GPA Non-Residents 24 transferable credit completed Students to Contact: Director of Student Services Address: School of Travel Industry Management University of Hawai'i at Mānoa 2560 Campus Road Honolulu, HI 96822 Telephone: 808.956.8946 Contact email: timinfo@hawaii.edu

Approximate Tuition & Fees

2018-19, tuition per semester * Fulltime Undergraduate Resident: \$5,444 * Fulltime Undergraduate Non-resident: \$16,500 * Undergraduate fees: \$436 per semester

Financial Aid and Scholarships Available

Over \$200,000 in scholarships awarded each year

Graduation Requirements

120 credits: 61 in TIM, 43 in general education, 16 in electives

Contact:
Thomas Bingham
School of Travel Industry Management
2560 Campus Road
Honolulu, Hawaii 96822 USA
+1 (808) 956-7166
bingham@hawaii.edu

University of Hawaii – West Oahu

Department of Business Administration and

Department of Applied Science

Program Enrollment: 178

Institutional Enrollment: 29,776

Degrees Awarded: Bachelor of Arts in Business Administration: Hospitality and Tourism Bachelor of Applied Sciences: Culinary Management

Institutional Accreditation: WSCUC

Institution Website: <https://westoahu.hawaii.edu/>
<https://westoahu.hawaii.edu/academics/degrees/business-administration/hospitality-and-tourism/>

Institutional Description

The University of Hawai'i–West O'ahu serves as a pu'uhonua, where one is nurtured and prepared with a solid foundation. It is a place where one goes to be educated, informed, cared for, safe, and re-energized, which extends beyond the campus in a synergetic relationship with the community. Reflective of its unique place and the culture of UH West O'ahu, the University instills within students, faculty, and staff a conscious responsibility toward respecting, caring for, and sustaining our 'aina, both within the campus boundaries and beyond. UH West O'ahu acknowledges Hawai'i as an indigenous space whose original people are today identified as Native Hawaiians through its Hō'ōia 'Āina.

Contact:

uhwobusa@hawaii.edu
holly7@hawaii.edu

Program Description

The concentration in Hospitality and Tourism is designed to provide students with a comprehensive understanding of the skills necessary to manage operations in large and small hospitality and tourism related businesses including hotels, restaurants, food service, airlines, travel agencies, events and attractions and more. Courses are offered at UH West O'ahu in-class and through distance learning instruction.

The Hospitality and Tourism concentration prepares students for managerial positions with a local and global perspective of the industry; students have the opportunity to expand their knowledge of the service-oriented economics and concepts of hospitality and tourism.

Admissions Information

High school GPA: 2.7 cumulative GPA (on a 4.0 scale) based on the coursework listed below

- High school coursework: minimum 22 credits
- 4 English credits
- 3 Math credits (including Algebra II and Geometry)
- 3 Natural Sciences credits
- 3 Social Studies credits
- 4 College Prep credits (e.g., Language, Fine Arts)
- 5 Elective credits
- SAT or ACT test scores

Applicants who meet the requirements 1 and 2 are automatically admitted. Applicants are expected to submit official records for all admissions requirements.

Applicants who do not meet the minimum 2.7 cumulative GPA or the minimum 22 credits of coursework will be evaluated based on SAT or ACT scores. Additionally, applicants will also be required to submit one letter of recommendation from a teacher and/or counselor and a one-page personal essay (Essay topic: Tell us about yourself and explain why you have chosen UH West O'ahu for your academic studies).

Financial Aid and Scholarships Available

Yes, our University offers financial aid assistance at the office. Here is the count of total people financial aid has awarded in the academic year 2019: Pell Grant Recipients - 1,158; Other Federal Grant Recipients – 215; State and Inst Grants/Scholarship Recipients – 972; External Scholarships Recipients – 19; Federal Work-Study - 30
Also, we have five full scholarships.

1. Regents Scholarship
2. Presidential Scholarship

- 3. Chancellor Scholarship
- 4. Native Hawaiian Tuition Scholarship

- 5. Ho'oilina Scholarship

Graduation Requirements: https://westoahu.hawaii.edu/wp-content/uploads/docs/advising/BUSA_Hospitality_and_Tourism_2020-21.pdf

Core Requirements- 24 credits

- 3 BUSA 300 Principles of Marketing
- 3 BUSA 312 Intermediate Financial Accounting I (Pre: ACC 201 & ACC 202)
- 3 BUSA 320 Statistics for Decision-Making (Pre: MATH 103 or MATH 115 with a C- or higher)
- 3 BUSA 321 Business Finance(Pre: ACC 202 & completion of BUSA 320 or concurrent enrollment)
- 3 BUSA 324 Business Law
- 3 BUSA 345 Management Information Systems (Pre: ICS 101 or equivalent)
- 3 BUSA 386 Global Management and Organizational Behavior
- 3 BUSA 435 Strategic Management (Pre: BUSA 300 & BUSA 321)

Concentration Requirements- 15 credits (15 UD) Choose division credits from the list below:

- 3 HOST 304 Hospitality and Tourism Marketing
- 3 HOST 306 Hospitality and Tourism Administration
- 3 HOST 309 Hospitality Accounting
- 3 HOST 313 Foodservice Management
- 3 HOST 314 Lodging Operations Management
- 3 BUSA 340 Business Intelligence
- 3 BUSA 351/MGMT 330 Human Resources Administration
- 3 HOST 390alpha HOST Topics
- 3 BUSA 395 Internship
- 3 BUSA 403 Revenue Management
- 3 HOST420 Root Culture: Hawaiian Hospitality
- 3 HOST 421 Sustainability in Tourism
- 3 BUSA 423 Hotel Investments
- 3 BUSA 482 Executive Lecture Series
- 3 BUSA 498 Selected Topics in Business Administration (HOST)
- 3 BUSA 499 Directed Reading and Research
- 3 FMGT 300 Principles and Practices for Facilities Management

University of Houston

Conrad N. Hilton College of Hotel and Restaurant Management



Program Enrollment: 1064

Institutional Enrollment: 45,364

Degrees Awarded

Bachelor of Science in Hotel and Restaurant Management; we also offer a minor in Beverage Management and Marketing. Students may complete their last two years at our San Antonio program. Finally, undergraduates can enroll in our Duel BS/MS degrees (4+1 program).

Emphases/Specializations: The undergraduate degree offers four specialized tracks in Lodging Management, Foodservices, Wine and Beverage Studies, and Project Management and Analytics.

Institutional Accreditation: Southern Association of Colleges and Schools

Institution Website: www.uh.edu

Institutional Description

The University of Houston is a Carnegie-designated Tier One public research university recognized with a Phi Beta Kappa chapter for excellence in undergraduate education. UH serves the globally competitive Houston and Gulf Coast Region by providing world-class faculty, experiential learning and strategic industry partnerships. Located in the nation's fourth-largest city and one of the most ethnically and culturally diverse regions in the country, UH is a federally designated Hispanic- and Asian-American-Serving institution with enrollment of more than 45,000 students. The Conrad N. Hilton College of Hotel and Restaurant Management is one of 15 colleges at UH.

Contact:
Director of Recruiting and Enrollment
Conrad N. Hilton College
4450 University Dr., Room 227
Houston, Texas 77204-3028 USA
+01 (713) 743-1380
HiltonFreshmen@uh.edu

Program Description

Hilton College was established in 1969 by one of the most iconic names in the hospitality industry, Conrad N. Hilton. With 54 countries representing our student body, Hilton College has the most diverse hospitality program in the world. In 2014, we expanded our reach to San Antonio to become the city's first provider of a bachelor's-level hospitality degree. Hilton College graduates are highly sought after by the industry's leading employers. More than 91 percent of our students have jobs upon graduation - many have multiple offers - thanks to our unmatched industry connections, career fairs and extensive alumni network. Our bi-annual career fairs feature recruiters from some of the top hospitality companies in the world. All of our degree programs offer a curriculum that is comprehensive, current and immediately applicable to the industry. Known for our experiential, real-world learning opportunities, we have an ideal balance between tenure-track professors and master's-qualified lecturers who bring industry experience into their classrooms. Many of our faculty are internationally recognized researchers who are involved in cutting-edge research projects with industry partners. Plans are underway to renovate our new Center for Student Success, a "one-stop shop" that provides all essential student success functions under one roof to help students navigate their college career. These services include Recruiting and Enrollment, Undergraduate Academic Services, and Career Development. Hilton College is part of the Hilton University of Houston, which serves as our primary teaching facility - 70 percent of our hotel employees are students. This is the only hospitality program in the world where our students work - and take classes - in an internationally branded full-service hotel. And our hotel will be expanding in 2022! For more information, visit hrm.uh.edu.

Admissions Information

Please visit: <http://www.uh.edu/hilton-college/students/future-students/undergraduate-admissions/>

Special Features

Hilton College has dozens of assets that set it apart from other hospitality programs, all of which have a dramatic impact on the employability of our graduates. Highlights include our Eric's Club Center for Student Success, state-of-the-art Spec's Beverage and Food Appreciation lab, newly renovated student kitchens, food science and brewing labs, the Massad Family Library Research Center and Hospitality Industry Archives - the world's largest repository for the hospitality, computer labs, our student-run coffee shops (Cougar Grounds), and the Hospitality Industry Hall of Honor.

We also have 14 student organizations, many of which have affiliations to national professional associations. Hilton College is in partnership with the best hospitality programs in Europe and Asia - the Ecole hôtelière de Lausanne and the School of Hotel and Tourism Management at The Hong Kong Polytechnic University - to offer a Master of Science in Global Hospitality Business, the first and only program of its kind in the world. This program is ranked No. 2 in the world by Eduniversal Group. Students consistently rank Hilton College faculty and classes at the top among the other University of Houston colleges when evaluating overall teaching effectiveness of instructors, overall quality of courses, the instructors' availability for individual assistance, and the instructors' demonstration of respect toward students. In addition to our Career Development services and bi-annual career fairs, Hilton College has a well-placed network of more than 8,000 alumni who work in hospitality leadership positions in more than 50 countries around the world. For more information, visit hrm.uh.edu.

Approximate Tuition & Fees

\$5,245.73 (In-State), \$12,970.73 (Out of State) <http://www.uh.edu/financial>

Financial Aid and Scholarships Available

Undergraduate and Graduate students at Hilton College have a number of options for scholarships and financial assistance. Scholarships are granted based on academic achievement, student leadership, participation in student organizations, honors and awards received, work experience, references, accuracy and timeliness in the application process. Typically, nearly \$1 million in merit-based college and university scholarships are awarded annually. The industry supports our students as well. Prospective students can apply for Hilton College scholarships from November 1 through March 1. For your convenience, you only need to complete one application. We'll take a look at what you've submitted and find the scholarship(s) that fits you best. Hilton College scholarships are renewable up to four years, but you must reapply every year for each scholarship you receive. Awards range from a minimum of \$1,000 up to \$10,000 for the Conrad Hilton Jr. Scholarship. This scholarship is given annually for four years - that's \$40,000 total - to the highest-ranked incoming freshman. For more information and to apply online, visit uh.edu/hilton-college/students/scholarships/

Graduation Requirements

120 Hours and 1000 Hours of Work Experience

University of Illinois Urbana-Champaign

Department of Food Science and Human Nutrition



Program Enrollment: Food Science and Human Nutrition Major: 304; Hospitality Management Concentration: 47

Institutional Enrollment: 33,850

Degrees Awarded: Bachelors of Science in Food Science and Human Nutrition concentration Hospitality Management

Institutional Accreditation: Accredited Higher Learning Commission

Institution Website: <http://illinois.edu>, FSHN.illinois.edu

Institutional Description

With our land-grant heritage as a foundation, we pioneer innovative research that tackles global problems and expands the human experience. Our transformative learning experiences, in and out of the classroom, are designed to produce alumni who desire to make a significant, societal impact.

The Department of Food Sciences and Human Nutrition has a 73% four-year graduation rate. Post-graduation success: 88% employed or continuing education. Results based upon the Illini Success initiative.

Contact:
Jill N. Craft
Hospitality Management Program
295 Bevier Hall
905 S. Goodwin Avenue
Urbana, Illinois 61801 USA
+01 (217) 333-8805
jnorth@illinois.edu
hospitality-fshn@illinois.edu

Program Description

Through the integration of food focused theory, practice, and experience, it is the mission of the hospitality management program to prepare leaders in the hospitality industry with a foundation in science, business, and management. The Hospitality Management program at the world class University of Illinois prepares students to be leaders in the hospitality industry through a strong academic foundation, experiential learning opportunities, individualized attention and opportunities to foster lasting relationships. The hospitality management curriculum provides a strong foundation for students to learn fundamentals while allowing for flexibility for students to pursue individual interests through various minors, internships and study abroad experiences.

Emphases/Specializations: The Hospitality Management program at the University of Illinois takes a unique approach to foodservice management and hospitality. Students pursue their individual career goals by blending business courses, food science and hospitality courses, and real-world internships.

Special Features

Two Student Operated Businesses: As part of the curriculum, students assist in the operation and management of *Bevier Café* (beviercafe.illinois.edu) which is associated with the course *FSHN 340- Food Production and Service* and *The Spice Box* restaurant (spicebox.illinois.edu) which is associated with the senior capstone course *FSHN 443 Fine Dining Management*. Both are open to the public and provide students with unique hands-on learning experiences.

Required Work Experience: Students are required to complete two work experiences which prepare job-ready graduates with a mix of transferrable skills to tackle any area of the hospitality industry.

Small Faculty to Student Ratio: Well managed course sizes allow students to receive more individualized attention and interaction with faculty members in the core hospitality management courses. Small class sizes provide individualized educational experiences within a large, globally recognized institution.

Strong Alumni Network: The University of Illinois has one of the strongest and largest alumni networks.

Approximate Tuition & Fee

\$14,840 (Illinois Resident); \$32,290 (Non-Resident); \$44,180 (International) Fees: \$4,475

Financial Aid and Scholarships Available

Thanks to our generous alumni, corporate partners and supporters, the College of ACES awards over \$3.5 million in merit-based scholarships each year. As an incoming freshman, students will automatically be considered for any College of ACES merit-based scholarships and honors based upon your application for admission. Transfer students are eligible for our continuing student scholarships. Illinois Commitment covers tuition and fees for up to four years for in-state students whose family income is \$67,100 & under. The University of Illinois Office Of Financial Aid awards need-based scholarships and aid, including scholarships, grants, loans and student employment.

Admissions Information

While the hospitality management concentration is housed in the department of Food Science and Human Nutrition, students will apply directly to the hospitality management program and start focusing on hospitality from year one. Applicants can apply to the University of Illinois Urbana Champaign in one of two ways: myillini or Coalition application. Information on the application requirements and review process can be found at <https://admissions.illinois.edu>.

Graduation Requirements

Graduation requires the completion of 126 semester hours, which includes 40 hours of general courses, 21 hours of business-related courses, and 45 hours of food and hospitality courses. 20 open elective hours for students to pursue minor/s or related interests. Students must also complete 320 hours of practical work experience in food and beverage and 320 hours of professional work experience in the hospitality industry.

University of Louisiana at Lafayette

B.I. Moody III College of Business Administration



Institutional Enrollment: 16,933

Emphases/Specializations: Food Service
Management Minor

Degrees Awarded: Bachelor of Science in Business
Administration in Hospitality Management

Institution Website: <https://business.louisiana.edu/>

Institutional Description

EXPLORE POSSIBILITIES, CREATE MEMORIES. FIND YOURSELF HERE.

Founded in 1898, the University of Louisiana at Lafayette is the largest of nine universities in the University of Louisiana System. The University is classed as a Carnegie Research University with higher research activity. The University enrolls more than 16,933 students and offers 56 Bachelors' degrees, 27 Masters' degrees, and 10 Doctorates through eight academic colleges and the Graduate School.

Contact:

moodybusiness@louisiana.edu

The University of Louisiana at Lafayette is in a region known for incredible food, music, hospitality and joie de vivre, or joy of life. Major music festivals and the second-largest Mardi Gras celebration in Louisiana happen right off campus each year. Art galleries, restaurants, theaters and other entertainment venues are just blocks away. There is also a large public park nearby that features walking paths, and hiking and biking trails.

Institutional Accreditation

The University of Louisiana at Lafayette is accredited by the Southern Association of Colleges and Schools Commission on Colleges. B.I. Moody III College of Business Administration is accredited by AACSB International – The Association to Advance Collegiate Schools of Business (AACSB) and has the only four-year hospitality management program in Louisiana that is accredited by ACPHA - The Accreditation Commission for Programs in Hospitality Administration.

Program Description

For over 118 years, the B.I. Moody III College of Business Administration has been educating and preparing future business leaders to excel in their careers. Our Hospitality Management program prepares you for a career in one of the largest and fastest-growing industries in the world. You will gain the foundation needed to manage hospitality operations, from guest services to finances. The program provides a strong technical base alongside hands-on experiences in all areas of hospitality management, including lodging, food service, tourism, transportation, entertainment, and events.

With a Bachelor of Science in Business Administration from UL Lafayette, you'll be prepared for a range of careers in hospitality management. B.I. Moody III College of Business Administration has the only four-year hospitality management program in Louisiana that is accredited by the Accreditation Commission for Programs in Hospitality Administration.

Program Curriculum

The Hospitality Management program at UL Lafayette Moody College of Business combines fundamental business courses with specific skills relevant to the operational areas of the hospitality industry. You'll learn the essential business principles of management, marketing, finance, leadership, and ethics. Hospitality course options include:

- Introduction to Hospitality Management
- Introduction to Food Safety and Preparation
- Principles of Tourism
- International Tourism
- Food Service Management
- Lodging Management

- Facility Management
- Hospitality Human Resources and Service Management
- Legal Issues

You can also customize your degree by choosing electives specific to your interests. Electives include event planning, crisis management, tourism sales and marketing, and beverage management.

Special Features

Learning Labs & Career Experiences

Moody Business provides learning opportunities that go beyond the classroom. You will gain 800 hours of hospitality management work experience and complete a 150-hour internship while pursuing your degree. Site visits to hotels, restaurants, entertainment venues and other businesses provide opportunities to interact with and learn from professionals. Our real-world learning labs provide exciting and engaging experiences that complement classroom teaching.

- Lunch Club is a student-operated, 45-plus seat restaurant and commercial kitchen on campus. You will gain food service operations experience that includes menu development, budgeting, staff management, culinary arts, and guest service.
- The Food Preparation Lab features kitchen units where students learn food safety and preparation techniques.

Earn Industry Certifications

While earning your degree, you will have the opportunity to obtain nationally recognized certifications to give you a competitive advantage.

- Servsafe Food Safety Certificate, National Restaurant Association Education Institute
- Servsafe Alcohol Certificate, National Restaurant Association Education Institute
- Certification in Hotel Industry Analytics, American Hotel & Lodging Educational Institute

Approximate Tuition & Fees

UL Lafayette offers a quality education at an affordable price. Estimated tuition and fees vary. Learn more at financialaid.louisiana.edu.

Financial Aid and Scholarships Available

Providing a high-quality education at a reasonable price for our students has always been a hallmark of the University of Louisiana at Lafayette. Learn more about financial aid and scholarship opportunities at financialaid.louisiana.edu.

Admissions Information

Admissions to the University of Louisiana at Lafayette is selective. We look at your high school coursework and your scores on the ACT and SAT to determine admittance. Learn more at admissions.louisiana.edu.

University of Maryland Eastern Shore

School of Business and Technology/Hospitality and Tourism Management

Program Enrollment: 115

Institutional Enrollment: 3,000

Degrees Awarded: Baccalaureate Degrees & MOOC Available

Emphases/Specializations: Health Care, Agriculture, Criminal and Social Justice

Institutional Accreditation: Middle States Commission on Higher Education (plus 17 individually accredited programs)

Institution Website: www.umes.edu – Program site www.umes.edu/HTM

Institutional Description

The University of Maryland Eastern Shore was founded in 1886 by Methodist Episcopal Church elders as a private school on 16 acres in Princess Anne.

Today, we balance our heritage as a historically black, public research institution that has grown into a 1,100-acre campus with our mission to serve a diverse student body representing nearly three dozen nations. We provide today's college student ample opportunity to develop into a well-rounded individual capable of assuming leadership in society.

UMES is poised and ready to do its part preparing future generations of scholars for the challenges that lie ahead in the 21st century.

Program Description

The HTM program at UMES offers the opportunity for students to study the hospitality industry through the facilities of The Henson Hotel and Conference Center. The Richard A. Henson Center will accommodate the growth experienced by HTM and will provide the proper facilities of sufficient quality and diversity to support academic needs now and in the future. The Henson Center is supported by state-of-the-art computer, culinary art, and sensory analysis laboratories, demonstration kitchens, seminar rooms, exhibition space, dining facilities, classrooms and faculty offices.

The HTM students now study Lodging Management, Computer, Information, and Technology Literacy, Culinary Arts Restaurant Management, Empowerment, and Service Orientation. The curriculum, through these five characteristics, has been established around the facilities and activities of the Henson Center.

In addition to the granting of the B.S. degree, the HTM program also grants minors in Culinary Arts, Hotel Administration and Restaurant Management. The program also grants a minor in Tourism Management and Hospitality Technology Management.

Special Features:

The University has a Hotel and Mini-Conference Center where students are able to learn hands-on as well as a sub-program in PGA Golf Management (Accredited by PGA of America). This is one of only 19 programs in the country and the only one at an HBCU.

In 2020 University of Maryland Eastern Shore was named a Top 20 HBCU by *U.S. News & World Report*.

Approximate Tuition & Fees

Annual 20-21 MD Resident \$8,558.00

Contact:

Dr. Pamela Allison
pallison@umes.edu/HTM

Financial Aid and Scholarships Available

Visit www.umes.edu/scholarships to see offerings.

Admissions Information

The fall priority deadline is February 15th, the fall commitment deadline is May 1st. The spring deadline is December 1st. However, UMES continues to evaluate applications on a space-available basis. To apply visit www.umes.edu/apply

Graduation Requirements

120 credit hours, with 76 major core credits. Students take courses in the major every semester.

University of Massachusetts, Amherst

Program Enrollment: 400
Institutional Enrollment: 30,000

Institutional Accreditation: New England Association of Schools & Colleges (NEASC)

Degrees Awarded: Bachelor of Science

Program Accreditation Information:
ACPHA

Emphases/Specializations: Hospitality
Management

Institution Website:
https://www.isenberg.umass.edu/programs/depts/hospitality-tourism-management?_

Program Description

We are one of the world's most established and successful hospitality and tourism management programs, with over 75 years of producing hospitality and tourism management leaders. A key advantage of our program is that we are part of the Isenberg School of Management giving our students a more effective education with courses such as marketing, business information, communications, finance, and accounting, as well as in the specialization of hospitality and tourism management. Our program offers networking and engagement with industry leaders, peer-to-peer collaborations, and global travel opportunities, to give our students first-hand industry experience. https://www.isenberg.umass.edu/programs/depts/hospitality-tourism-management?_

Contact:
Muzzo Uysal
121 Presidents Dr
HTM - Isenberg
Amherst, Massachusetts
01003-9247 USA
+01 (413) 545-2535
htm@isenberg.umass.edu

Special Features

Industry specific content in areas such as:

- Lodging Management
- Food and Beverage Management
- Customer Experience Management
- Event Management
- Club Management
- Revenue Management and Data Analytics

Leadership through experiential learning in coursework, work experience, industry visits, and cutting-edge projects. And, more than 95% of our students have a job upon graduation.

Admissions Information

<https://www.umass.edu/admissions/>

Approximate Tuition & Fees

In-state tuition is around \$8,500 (2020-21) plus room and board fees; Out of state tuition is around \$18,500. (2020-21) plus room and board fees

Financial Aid and Scholarships Available

Yes. The Isenberg School of Management offers over \$550,000 in scholarship.

Graduation Requirements

120 credit hours.

University of Nebraska-Lincoln

College of Education and Human Sciences &
College of Agricultural Sciences and Natural Resources



Program Enrollment: 240

Institutional Enrollment: 25,820

Institutional Accreditation: Higher Learning
Commission (HLC)

Degrees Awarded: Bachelor of Arts in Hospitality,
Restaurant and Tourism Management

Approximate Tuition & Fees:
<https://admissions.unl.edu/cost/>

Emphases/Specializations: Club Management, Event
Planning, Food and Beverage, Human Resources,
Lodging, Tourism

Admissions Information: <https://admissions.unl.edu/>

Institution Website: hrtm.unl.edu

Institutional Description

The hospitality industry is one of the largest, most diverse industries in the world. Studying Hospitality, Restaurant and Tourism Management means incredible exposure to this rapidly growing global industry. The University of Nebraska–Lincoln professional HRTM program combines classroom instruction with experiential learning to help move you into management positions. Here at Nebraska, we focus on leadership and business. You can choose a specific emphasis for your expertise from Event Management, Lodging, Restaurants, Tourism, Food and Beverage Management or Human Resources. All courses are taught by faculty who combine excellent academic credentials with strong professional backgrounds. All are experienced and distinguished professionals who will give you personal attention, an excellent foundation and challenge you to be the best in the business. With an academic background tailored for you and designed to meet current industry needs, HRTM students graduate well on their way to a successful career. On top of all that, you'll have opportunities to travel domestically or internationally on study tours; work at three different hands-on internships; or even study abroad. Some of our students have interned for organizations like the College World Series, Disney, Hilton International, HUMANeX Ventures; some travel to Las Vegas, New York, India, Europe, South Africa, even Sydney, Australia. To really get an idea of what we have to offer, you should visit the campus and spend time with our faculty and staff members. Please accept our invitation to visit us on East Campus at 202 Ruth Leverton Hall. We look forward to visiting with you!!!

Contact:

Shannon Rowen
Director of Academic Program
202 K Lev P O Box: 830806
+1 (402) 472-3097
SRowen2@unl.edu

Program Description

The Hospitality, Restaurant and Tourism Management (HRTM) program began offering undergraduate degrees in 2006. The program was an expansion of the Food and Beverage Management option offered previously in the department of Nutrition and Health Sciences. The new major was offered jointly by the College of Education and Human Sciences (CEHS) and the College of Agricultural Sciences and Natural Resources (CASNR). The program consisted of eight tracks with Nature-based Tourism and Parks and Recreation offered through the department of Agricultural Leadership, Education and Communication (ALEC); and Food and Beverage, Lodging, Public Relations, Human Resources, Event Planning and Journalism offered through the department of Nutrition and Health Sciences (NHS). In 2012, the curriculum was reorganized into one unified program with a Bachelor of Arts degree offered by either CEHS or CASNR. The curriculum requires students to take 45 hours of HRTM Core Requirements and 21 additional professional electives from a list of specific HRTM and business courses. Students complete a minor in ALEC and are encouraged to select an area of emphasis such as Club Management, Event Planning, Food & Beverage, Human Resources, Lodging and/or Tourism and can complete a Minor in Business within the 120 hour degree program. In 2013 HRTM obtained approval to offer a BA degree in both CEHS and CASNR.

Special Features

Vision: The HRTM program will be recognized for preparing service oriented leaders able to lead hospitality organizations anywhere in the world. Mission: To prepare extraordinary professionals for leadership positions with an emphasis on service excellence. Students complete a minimum of 700 hours hospitality industry experience by the time they graduate from the program.

Financial Aid and Scholarships Available

<https://financialaid.unl.edu/>

Graduation Requirements

<https://cehs.unl.edu/nhs/graduation-requirements-bachelor's-degree/>

University of Nevada Las Vegas

William F. Harrah College of Hospitality



Program Enrollment: 2,300
Institutional Enrollment: 30,000

Institutional Accreditation: Northwest Commission on Colleges and Universities

Degrees Awarded: Bachelor of Science in Hospitality Management

Institution Website: unlv.edu/hospitality

Emphases/Specializations: Concentrations in the college's undergraduate programs include Restaurant Management, Gaming Management, Meetings & Events, and PGA Golf Management

Institutional Description

Founded in 1957, UNLV is a doctoral-degree-granting urban research university with a vibrant and culturally diverse campus community. Its 332-acre main campus, located on the Southern tip of Nevada in a desert valley surrounded by mountains, is home to more than 350 undergraduate and graduate degrees, all accredited by the Northwest Commission on Colleges and Universities. UNLV serves approximately 30,000 students – including 5,000 graduate and professional students – supported by about 1,100 faculty and scholars.

Contact:
Angela Ramsey
4505 S. Maryland Parkway
Las Vegas, Nevada 89154 USA
01 (702) 895-3308
Angela.Ramsey@unlv.edu

Program Description

Situated just blocks away from the world's greatest hospitality laboratory—the Las Vegas Strip—the Harrah College of Hospitality enjoys unparalleled access to the hotels and resorts that are shaping the industry. Consistently ranked among the top five hospitality programs in the world, the college provides students with the theoretical and practical foundation needed to succeed in the competitive hospitality field. Faculty members are internationally renowned, and alumni consist of some of the most influential leaders in the industry, with graduates overseeing major hotel brands, popular restaurants, event firms, and Fortune 500 companies. Additionally, the college believes partnering with the industry is key to students' success. Each year, the college organizes nearly 600 internships, welcomes more than 100 national hospitality brands for recruitment events, and pairs an average of 175 industry mentors with students.

Special Features

The Harrah College of Hospitality's academic facility, Hospitality Hall, features 93,500 square feet of contemporary, experiential learning space designed for students and educators who possess a true passion for the hospitality industry. Located in Las Vegas, Hospitality Hall serves as a platform for raising the bar when it comes to hospitality education as well as a vehicle for inspiring new industry collaboration and strengthening community partnerships. Constructed "for the industry, by the industry," Hospitality Hall features various amenities typically found in hotel-resorts. Spacious common areas, advanced technology, and flexible classrooms provide the ideal setting for students to master both the theoretical and practical elements of the hospitality industry. The building also features a state-of-the-art teaching kitchen; student-run café; PGA golf management retail store and putting green; and full-service career center.

Admissions Information

In order to be admitted as an undergraduate, applicants must have either a Nevada Advanced High School Diploma; 22 ACT Composite Score; 1120 SAT (EBRW & math) or 1040 SAT (for exams taken prior to March 2016) score; OR 3.0 GPA in 13 core units (English – 4; Math – 3; Social Science – 3; and Natural Science – 3).

Approximate Tuition & Fees

Undergraduate courses cost \$224 per credit. Semester tuition averages \$3,336 (12 credits) for Nevada residents and \$10,572 (12 credits) for Nonresidents.

Financial Aid and Scholarships Available

<https://www.unlv.edu/hospitality/scholarships>

Graduation Requirements

Undergraduate students must complete 120 credits (which may include an internship and two culminating experience courses) and 1,000 hours of approved work experience in the hospitality industry.

University of New Hampshire



Program Enrollment: 100
Institutional Enrollment: 15,000

Degrees Awarded: BS, MBA Option

Emphases/Specializations: Hotels; Restaurants, Clubs and Events

Institutional Accreditation: AACSB, NECHE

Approximate Tuition & Fees:
<https://www.unh.edu/business-services/tuitug>

Institution Website: <https://paulcollege.unh.edu/>

Institutional Description

Home to more than 15,000 students, our main campus is located in one of the top 10 safest college towns in the U.S. We are just an hour's drive from the White Mountains, Atlantic Ocean and Boston.

Contact:
Clayton Burrows
University of New Hampshire
Durham, New Hampshire 03824

Program Description

The B.S. in Hotel and Hospitality Management degree program prepares you to manage people, operations, and resources in food service, events, clubs and hotels. It provides industry specific knowledge on top of a solid foundation of business and economics.

Special Features

Students may take the general hospitality management curriculum or may choose from two electives tracks: Food Service and Event Management Track or Hotel Administration and Analytics Track. A minor is also available. The program also offers many electives in a variety of areas including franchising, private clubs, resorts and casinos.

Financial Aid and Scholarships Available

<https://paulcollege.unh.edu/admissions/scholarships>

Annually UNH Hotel & Hospitality Management awards \$ 75,750 in industry scholarship funds to our students

Admissions Information

<https://paulcollege.unh.edu/admissions>

University of North Texas

College of Merchandising, Hospitality & Tourism

Degrees Awarded: Hospitality Management BS

Approximate Tuition & Fees:

<https://htm.unt.edu/content/paying-college>

Institution Website: <https://htm.unt.edu/content>

Institutional Description

Founded in 1985, the Hospitality and Tourism Management Program (HTM) at UNT is one of the largest and best-known hospitality and tourism programs in the U.S. In addition, the University of North Texas is ranked among the nation's 115 top-tier research universities, according to the Carnegie Classification of Institutions of Higher Education. Our vision is "To be a global leader in advancing education, creating knowledge, and shaping the hospitality and tourism professionals of the future." The HTM program seeks to provide our future industry leaders a solid academic foundation combined with extensive training in hospitality business skills, use of technology, and networking with industry professionals. As a testament to our mission-driven commitment to academic excellence, we have earned numerous accolades for our HTM programs and initiatives.

Contact:

Lakshmi Arumagam
410 Ave C Chilton 359A
thanalakshmi.arumagam@unt.edu
+1 (940) 565-3370

Program Description

The Department of Hospitality and Tourism Management offers two distinct Masters of Science degrees. The Master of Science in Hospitality Management is offered as a blended resident/online program or as a 100% online option. The Master of Science in International Sustainable Tourism is a unique joint degree with CATIE (The Tropical Agricultural Research and Higher Education Center) located in Turrialba, Costa Rica. This program allows the student to spend the first half of the degree at UNT and the last half of the degree at CATIE. See the following links for the detailed information on each degree program.

Special Features

About the Club The Club at Gateway Center, is integral part of the educational experience for the Hospitality Management program. The restaurant is a showcase training laboratory for students enrolled in two restaurant operations courses. In these courses, students learn how to run a successful restaurant. They practice fine dining service techniques, management skills, menu planning, financial management, marketing techniques and food production. The original Club at College Inn successfully operated for 14 years. In the fall of 2001, the Hospitality Management Program relocated to the Club at Gateway Center and proudly showcases a new state-of-the-art facility. It is a premier learning environment for students, and a delightful experience for guests. Offers PhD in Interdisciplinary Decision Science. <https://informationscience.unt.edu/degree-plan>

Admissions Info

Visit the College of Merchandising, Hospitality and Tourism Advising Office for more information regarding advising services as well as degree program options and degree requirements for each of our the Bachelor of Science programs. You can find our contact information, physical location, hours of operation, and other advising and registration information for current CMHT students on our website.

Financial Aid and Scholarships Available

University Scholarships: The Student Financial Aid and Scholarships (SFAS) office administers these scholarships. Apply for these scholarships by completing the General Scholarship Application. Review competitive scholarship waiver information.

University of South Alabama

Department of Hospitality and Tourism Management

Program Enrollment: 135

Institutional Enrollment: 14,000

Degrees Awarded: Bachelor of Science in Hospitality
And Tourism Management

Emphases/Specializations: Eco-tourism,
Event Management, Hospitality Healthcare,
Traditional and Non-traditional Lodging

Institution Website: SouthAlabama.edu/htm

Institutional Description

The University of South Alabama (USA) is a public research university in Mobile, Alabama. USA is divided into ten colleges and schools and includes one of Alabama's two state-supported medical schools.

Contact:
HTM@SouthAlabama.edu/htm

Program Description

Hospitality and Tourism Management (HTM) covers a broad spectrum of business sectors within the service industry. The HTM program offers an interdisciplinary perspective that prepares students for local and global hospitality and tourism careers. Students participate in academic, observational, situational, and experiential settings to meet program competency requirements in operation and service management, financial and human resource management, global leadership, and personal & professional career development. The program is designed to empower students to become future leaders in the global hospitality and tourism industry.

Admissions Information

Minimum 2.25 GPA. ACT or SAT score; Completion of application form and \$35 fee.

Approximate Tuition & Fees

The 2020 undergraduate tuition & fees of University of South Alabama are \$8,396 for Alabama residents and \$16,292 for out of State students.

Financial Aid and Scholarships Available

Eight internal scholarships along with numerous external scholarships are available.

University of South Carolina

College of Hospitality, Retail and Sport Management
School of Hotel, Restaurant and Tourism Management



Program Enrollment: 672

Institutional Enrollment: USC – Columbia Campus enrollment for fall 2017: Baccalaureate = 25,540

Institutional Accreditation: ACPHA

Accreditation Commission for Programs in Hospitality Management

Degrees Awarded: B.S. in Hospitality Management, B.S. in Tourism Management

Institution Website: sc.edu/hrrsm/hrtm

Emphases/Specializations: Club Management

Institutional Description

The University of South Carolina is a public institution founded in 1801. As the state's flagship university, it is governed by a board of trustees appointed by the governor and state lawmakers. The university is recognized by Forbes as one of America's best employers, and President Harris Pastides has guided the university since 2008. The University of South Carolina is one of only 32 public universities to earn the Carnegie Foundation's top-tier designations in research activity and community engagement, and is rated by Kiplinger's and Princeton Review as a best value college. It is the only university to award a designation of Graduation with Leadership Distinction. It is in the top three percent in the nation for the number of African-American graduates, and is a top producer of U.S. Fulbright students. The 444-acre campus is located in the capital city of Columbia, South Carolina. Columbia is recognized by U.S. News as one of the best places to live in the United States and boasts a variety of entertainment, night life, food and culture, and outdoor recreation opportunities. The University of South Carolina eases students into the transition to college life with University 101, a first-year program pioneered by the school to help students adjust. For students transferring in from technical schools, the University of South Carolina offers the Bridge Program, an academic support system. The school sports teams, the Gamecocks, compete in the NCAA Division I Southeastern Conference, and its women's basketball team won the 2017 National Championship.

Contact:

Collin Crick
701 Assembly Street
Columbia, South Carolina 29208
cwcrick@sc.edu
+1 (803) 777-6608

Program Description

The School of Hotel, Restaurant and Tourism Management is part of the University of South Carolina's College of Hospitality, Retail and Sport Management. It offers a comprehensive education program and is recognized as No. 11 in the United States and No. 24 in the world for hospitality and tourism management (2018 ShanghaiRanking's Global Ranking of Academic Subjects). The school prepares students for global careers that blend business management, real-world knowledge, innovation and a passion for crafting exceptional customer experiences. It offers two undergraduate degrees: hospitality management and tourism management. Each program features a variety of course options so students can customize their degree to match career goals, such as club management, event management or sustainable tourism. Career success is the ultimate education focus, so the program requires a professional development seminar and two career-related work experiences as part of the curriculum to provide students with a competitive advantage in the job market. Experiential learning is a cornerstone of the School of Hotel, Restaurant and Tourism Management. Students gain hands-on experience working PGA Tournaments, planning and executing real weddings and going behind the scenes at some of the world's best hotels, restaurants and amusement parks. The school is also home to five research centers and McCutchen House, a student-run restaurant that serves as a hospitality management laboratory. New for 2019, the school is building a 2,000 square-foot J. Willard and Alice S. Marriott Foundation Culinary Laboratory. The School of Hotel, Restaurant and Tourism Management is home to world-renowned faculty who combine theory and industry expertise in an inclusive learning environment.

They also offer a variety of custom, faculty-led study abroad courses in Asia, South America and Europe and have two semester-long exchange programs with partner hospitality programs in Aruba and The Galapagos.

Admissions Info

Freshman admission to the University of South Carolina is primarily based on high school courses and grades, along with SAT or ACT scores. Admitted 2017 freshmen presented a 25-30 mid-range composite score on the ACT and an 1180-1320 mid-range of total scores on the SAT. The mid-range weighted core GPA was 3.67-4.44.

Special Features

- One of only two Club Management Specializations worldwide endorsed by the Club Management Association of America (CMAA) - Access to program-specific academic and travel scholarships - Internship directors and a corporate engagement director to help students gain career experience and connections - Semester-long exchange programs with partner hospitality programs in Aruba and The Galapagos - Part of a specialized college dedicated to customer experience-based industries - Student Clubs: Association for Wedding Professionals International; Club Managers Association of America; Eta Sigma Delta Honor Society; HRTM Event Planners; Theme Parks and Attractions Club; National Society of Minorities in Hospitality - Research Centers: Richardson Family SmartState Center of Economic Excellence in Tourism and Economic Development; International Tourism Research Institute; Sloan Foundation Travel and Tourism Industry Center; International Institute in Foodservice Research and Education; Center for Mega Event Research and Education

Approximate Tuition & Fees

Undergrad SC Residents: \$12,262 and Nonresidents: \$32,362

Financial Aid and Scholarships Available

Yes. 80% of students receive some form of financial aid.

Graduation Requirements

120 hours with a progression requirement of a 2.25 GPA

University of South Florida, Sarasota-Manatee

Program Enrollment: 100
Institutional Enrollment: 40,000

Degrees Awarded: Bachelor of Science in Hospitality Management (both live-hybrid and distance)

Emphases/Specializations: Hospitality Management, Hospitality Finance, Operations, Restaurant Mgmt., Lodging Mgmt., Marketing, Human Resources, etc.

Institutional Accreditation: Southern Association of Colleges and Schools; Association of Programs in Hospitality Administration

Institution Website: <http://www.usf.edu>

Institutional Description

The University of South Florida Sarasota-Manatee provides high quality bachelors and graduate-level education and scholarly activity in a personalized learning community that prepares successful leaders and responsible citizens. USF partners with local businesses, non-profits, and educational institutions to ensure that the educational programs provide qualified employment candidates to address current and future community needs. USF Sarasota-Manatee's size supports a personalized learning experience built on small class sizes, individual attention, campus experiences, and opportunities for community engagement.

Contact:

Patrick J. Moreo
Dean & Professor
pmoreo@usf.edu
01 (941) 359-4563

Program Description

The School of Hospitality & Tourism Management is housed on the University of South Florida's Sarasota-Manatee campus. The sun-soaked Gulf of Mexico and Sarasota beaches make the area a tourist haven. To support the tourism industry in the area, USF Sarasota-Manatee offers a Bachelor of Science (BS) Degree in Hospitality Management. A mix of online, hybrid and live courses allow students from all three USF campuses (USF at Tampa, USF at St. Petersburg and USF at Sarasota-Manatee), to enroll in our program. We also offer a Master of Science in Hospitality Management (MS). The Master's program is a fully online program and has a live-hybrid delivery option.

Special Features

Culinary Innovation Lab, LBKC Resort Teaching Lab, Study Abroad Programs, Internships. Aramark culinary sites in Tampa and St. Petersburg.

Approximate Tuition & Fees

USFSM Campus: UG FL Resident is \$185.92/per credit hr.

UG Out of State is \$549.74/per credit hr.

Grad FL Resident is \$417.90/per credit hr.

Grad Out of State is \$863.64/per credit hr.

Other USF campuses' tuition and fees vary.

Admissions Information

Transfer undergraduates with a completed associates degree students must have a 2.0 overall and USF GPA and complete the following State Mandated Common Course Prerequisites:

- ACG X021 or ACG X022 or (ACG X001 and ACG X011) - 3 credit hours
- ACG X071 - 2-3 credit hours
- ECO X013 - 3 credit hours
- ECO X023 - 3 credit hours

Master's applicants must meet University Admission and English Proficiency requirements as well as requirements for admission to the major. 3.00 undergraduate GPA (out of 4.00 scale). GMAT/GRE scores required if asking for an exception to the 3.0 admission.

A current resume with employer references which includes at least one of the following: one year of full-time experience in a management capacity in the hospitality industry or in a related industry, a minimum of one year of full-time teaching experience in a hospitality management program, or two years of full-time entry level experience in hospitality or in a related industry.

A brief essay of approximately 1000 words describing The applicant's background, Future career goals, Reasons for pursuing a hospitality graduate degree, How an MS in Hospitality Management degree can help the candidate reach their career goals.

Three letters of recommendation: At least one from a college faculty member and the others may be from a former employer or a person able to evaluate the applicant's potential for success in a graduate degree program.

See admissions at www.sarasotamanatee.usf.edu/admissions for more details.

Financial Aid and Scholarships Available

Foundation, Community & University Scholarships available for Hospitality Students. Special scholarships available for out of state students.

Graduation Requirements

For the UG hospitality program, student must complete 120 credit hours, of which 42 are upper level hours. Must earn a 2.00 overall GPA, USFSM GPA and in the major to be certified for graduation. Graduate program, students must complete 30 credit hours.

University of Southern Maine

Program Enrollment: 103
Institutional Enrollment: 8,140

Degrees Awarded: BA in Tourism and Hospitality, Minor in Tourism and Hospitality, Certificate in Event Planning and Management, Certificate in Sustainable Tourism Development and Innovation

Emphases/Specializations: Hospitality Management, Sustainable Tourism Development and Innovation

Institutional Accreditation: New England Commission of Higher Education

Institution Website:
<https://usm.maine.edu/tourism>

Institutional Description

The University of Southern Maine, northern New England's outstanding public, regional, comprehensive university, is dedicated to providing students with a high-quality, accessible, affordable education. Through its undergraduate, graduate, and professional programs, USM faculty members educate future leaders in the liberal arts and sciences, engineering and technology, health and social services, education, business, law, and public service. Distinguished for their teaching, research, scholarly publication, and creative activity, the faculty are committed to fostering a spirit of critical inquiry and civic participation. USM embraces academic freedom for students, faculty, and staff, and advocates diversity in all aspects of its campus life and academic work. It supports sustainable development, environmental stewardship, and community involvement. As a center for discovery, scholarship, and creativity, USM provides resources for the state, the nation, and the world.

Contact:
Tracy Michaud
Tracy.michaud@maine.edu
+1 (207) 780-5410

Program Description

The Tourism and Hospitality program at the University of Southern Maine is designed to develop a creative, innovative workforce that will sustain and grow Maine's leading industry. The program currently offers a Bachelor of Arts in tourism and hospitality, featuring a broad array of courses, specialized concentrations in key skills areas such as hospitality management and popular subjects such as sustainable tourism, and faculty whose expertise touches on many aspects of tourism and hospitality. Both experienced students and those new to the field benefit from in-depth study in all aspects of the industry, from tourism planning and development to running a successful hospitality business, preparing graduates for a variety of career paths. We welcome all students who have an interest in tourism and travel, those currently employed in the hospitality industry, or those who are considering working in this resilient field.

Admissions Information

<https://usm.maine.edu/admissions>

Approximate Tuition & Fees

In-state \$9,850, Out of state \$23,500

Financial Aid and Scholarships Available

<https://usm.maine.edu/scholarships>

Special Features

Students are engaged in high-level, hands-on training from experts in the field. Internships and active learning within the community prepare students for real-world challenges and give a broader range of experience and the opportunity to create stronger professional networks.

Graduation Requirements

120 credits including core curriculum requirements, 39 TAH credits

University of West Florida

College of Business

Program Enrollment: 135

Institutional Enrollment: 9,954

Institutional Accreditation: AACSB International - The Association to Advance Collegiate Schools of Business

Degrees Awarded: B.S., B.S.B.A.

Institution Website: <https://uwf.edu/cob/departments/global-hospitality-and-tourism-management/>

Institutional Description

The Global Hospitality and Tourism Management (GHTM) program offers a learning environment where students are challenged and encouraged to pursue unique, individual career goals in the Hospitality & Tourism industry, while attaining the foundation necessary to be successful in the workplace.

Contact:

Ali Green
11000 University Pkwy Bldg. 76/109
Pensacola, Florida 32514
Green@uwf.edu
+1 (850) 244-2776

Program Description

This is an exciting time for Global Hospitality and Tourism Management. Our program supports one of the region's leading economic drivers – tourism. Our department offers unparalleled experiential learning opportunities for students to succeed in today's marketplaces; serving as an event and program hub for industry professionals; and conducting research helping us improve the ways we do business in hospitality, recreation and resort management. The University of West Florida and the Department of Global Hospitality and Tourism Management are in pursuits of potentially enormous, community-impacting opportunities that will provide our students with the best education and experiences possible while attending UWF

Special Features

Located in the Panhandle of Florida, quick access to resorts and beaches. Great internship opportunities.

Admissions Info

General Provisions Admission decisions to the University of West Florida ("UWF" or "University") are made by the University and are subject to the regulations of the Florida Board of Governors ("BOG"). For the purposes of this regulation, "First Time In College" ("FTIC") students are defined as students who have earned a standard high school diploma from a Florida public or regionally accredited high school or its equivalent and who have earned fewer than 12 semester hours of transferable college credit, as defined in UWF/REG 3.001(1), since graduating from high school, as evaluated by UWF. Undergraduate admission decisions for FTIC students are determined on a selective basis within curricular, space, enrollment and fiscal limitations. Satisfaction of minimum admission requirements does not guarantee acceptance. The selection process may include, but is not limited to, such factors as grades, test scores, pattern of courses completed, class rank, educational objectives, past conduct, academic recommendations, personal recommendations and achievements. Preference for admission in any term will be given to those applicants whose credentials indicate the greatest promise of academic success while enrolled at UWF. Admission to UWF as a FTIC student affords an applicant the ability to enroll as a degree-seeking candidate in pursuit of a baccalaureate degree. UWF does not discriminate in the admission process based upon age, color, disability, gender (sex or gender identity), marital status, national origin, race, religion, sexual orientation, or veteran status. <https://uwf.edu/admissions/undergraduate/admissions-publications/>

Approximate Tuition & Fees

Approximate for 1 year to include Tuition, Housing, and Meals: \$15,940

Graduation Requirements

Bachelor's Degree Requirements: Requirements for a bachelor's degree from UWF are listed below. The colleges and departments may have requirements which exceed these minimums. Students should refer to their degree audits to review degree requirements. The degree audit must indicate all requirements have been completed. Please consult the individual departments for details. Minimum requirements are: 120 semester hours in an approved program UWF cumulative 2.00 GPA with a major GPA of 2.00 (departments may set a minimum grade requirement in each course and limited access programs may require higher minimum major GPAs) 48 semester hours in upper-level course work 25% of degree program credits (i.e. 30 credits) must be earned in-residence at UWF The last 30 semester hours of credit for a degree must be earned at UWF 24 semester hours of upper-level work in the major field with a minimum of 18 upper-level semester hours in the major field at UWF Fulfillment of Gordon Rule and Mathematics Requirement Completion of all General Education requirements Completion of all program specific lower division common prerequisites Completion of admissions foreign language requirement (BOG Reg 6.002) Completion of multicultural requirement Nine hours of summer semester enrollment at an SUS institution (students who entered UWF with less than 60 semester hours) A degree will not be awarded for a student on academic probation or suspension Admitted and enrolled at UWF in a degree-seeking status for a minimum of one semester in the degree program for which a degree is awarded Admitted and enrolled at UWF in a degree-seeking status within the last five years of the date the degree is awarded. Students should contact their major department to determine the minimum of hours and courses in which to enroll. Students who need to be readmitted will be required to meet the degree requirements of the current catalog.

Virginia Polytechnic Institute and State University

Pamplin College of Business

Howard Feiertag Department of Hospitality and Tourism Management

Program Enrollment: 9

Institutional Enrollment: 34,440

Degrees Awarded: PhD

Institution Website: <http://htm.pamplin.vt.edu>

Institutional Accreditation: Southern Association of Colleges and Schools Commission on Colleges

Approximate Tuition & Fees: \$7,755.00 per semester for Virginia Residents \$14,814.50 per semester for Non-Virginia Residents

Institutional Description

Virginia Tech has prioritized graduate education and scholarship as central to its academic mission and strategic goals. As such, the mission of the Virginia Tech Graduate School is to enhance the preparation of graduate students for advanced career achievement and better equip them with knowledge and skills for meaningful and relevant contributions as citizens in the 21st century society. The Graduate School is committed to providing a rich learning environment that attracts and retains outstanding graduate students to work closely with outstanding faculty. Working together, faculty and graduate students create new knowledge and scholarship to address the complex issues of today's society and tomorrow's future.

Contact:

Richard Perdue
362 Wallace Hall 295 West Campus Drive
Blacksburg, Virginia 24061-0429 USA
+1 (540) 231-5515
perduerr@vt.edu

Program Description

Virginia Tech's Hospitality and Tourism Management Ph.D. in Business emphasizes the research applications of business concepts and strategies to hospitality and tourism management. The goal of our program is to develop the next generation of faculty for Hospitality and Tourism Management Business programs at major research universities throughout the world. We accomplish this goal by producing doctoral graduates who have both conceptual and methodological knowledge and significant research experience in the applications of that knowledge during their Ph.D. program. Students develop the knowledge, skills and research abilities to become successful scholars by engaging in close and collegial research collaborations with a faculty comprised of internationally renowned scholars, journal editors, and professional leaders. More specifically, our curriculum emphasizes (1) the understanding of business theories and practices in hospitality and tourism management and (2) the conceptual skills and understanding of research design, measurement, and statistical analyses necessary to be effective and productive researchers. The faculty has developed the doctoral program to provide challenging research and learning experiences for students seeking the skills to become leading researchers. The key ingredients to the program's success are excellent students, a dynamic, research-oriented faculty who publish regularly in top-tier journals, and research collaboration between students and faculty. The specific curriculum and research program is customized to the individual student's interests; each student works with an advisory committee to develop a program of study and a research dissertation focusing on her / his specific areas of interest.

Admissions Info

Students are admitted to the HTM graduate programs each fall semester. Applications are submitted via the Virginia Tech Graduate School website. To be considered for admission, applicants must create an account on the VT Graduate School Applicant System and submit their materials directly via that website. The deadlines for application are January 15th for the Ph.D. program. The size of our programs is strictly controlled to allow for intensive faculty – student collaboration. As a result, the program is highly selective. Admission decisions are made by a committee of faculty based on several criteria including: 1. Fit with departmental mission and faculty research interests – a statement of research interests and experience is required. In this statement, an applicant should articulate her / his areas of interest and specialization. Additionally, students should also

describe their research experience and background. Prior to being accepted, at least one member of the graduate faculty must agree that the applicant's research interests are a good fit with her / his interests. 2. Standardized test scores, while GMAT scores are preferred, GRE scores can also be submitted. These scores must be sent directly to the VT Graduate School – Virginia Tech's institution code is 5859 (there is no departmental code). 3. Previous academic work (official transcripts for all previous academic work are required). 4. Curriculum Vita, reflecting both academic and professional experience. 5. Letters of recommendation (3 letters are required). In general, students admitted to our Ph.D. program have a GMAT score well over 600 or approximately similar GRE scores (verbal-150, quantitative reasoning-150, & analytical writing 4.5), a GPA of 3.5 or greater in their MBA or MS program, very strong letters of recommendation, and more than two years of industry experience.

Financial Aid and Scholarships Available

The Department awards a limited number of teaching/research assistantships to graduate students on a competitive basis. Full-time assistantships normally require 20 hours of work weekly on assignments related to the teaching and research functions of the Department. Stipends are extremely competitive and include tuition remission. Graduate assistantships are renewed depending upon student performance and budget availability. For Ph.D. students, summer research grants are provided for the first two years and available competitively for the following years, presuming continued budget availability and the successful completion of a research grant proposal approved by the student's committee chair and the HTM Graduate Curriculum Committee. Additionally, research scholarships and dissertation research grants are available on a competitive basis. This assistantship package is even more attractive when coupled with the low cost of living in Blacksburg.

Graduation Requirements:

Degree Requirements (66 Credits plus the MS or MBA) Core Requirements (15 credits / 12 graded credits, see note 1) * HTM 5944 Graduate Seminar (taken 4 times with 3 credits toward the degree) * 12 credits of coursework in research methodology, ethics, and data analysis taken at the Ph.D. level at Virginia Tech HTM Requirements (6 credits / 6 graded credits) * HTM 6434: Theory Development for Hospitality & Service Management (3 credits) * HTM 6464: Research Foundations in Hospitality and Tourism Management (3 credits) Specialization/Major Area (15 credits / at least 9 credits must be graded) * At least 3 credits need to be at the HTM 6000 level * Remaining credits (12) can be either within or outside HTM, and can be at the 5000 or 6000 level. * Students are encouraged to include at least one section of HTM 6974 Independent Study, whereby the finished product is a manuscript to be submitted to a top-tier academic research journal. Students are also encouraged to take GRAD 5114, Contemporary Pedagogy, if they and their committee feel this would assist them with improving their teaching skills. Dissertation (30 credits) Total Credits – 66 Credits

Washington State University

Carson College of Business

Program Enrollment: 634
Institutional Enrollment: 25,277

Institutional Accreditation: AACSB

Institution Website: <https://business.wsu.edu/>

Degrees Awarded: Bachelor of Arts in Hospitality
|Business Management

Emphases/Specializations: Hospitality Business Management,
Wine Business Management Senior Living Hospitality & Tourism

Institutional Description

Washington State University – Pullman The main campus, founded in 1890, features world-class facilities for teaching, research, the arts, and Pacific-12 Conference athletics. The campus is located on more than 620 acres among the rolling hills of southeastern Washington in a geographic region known as the Palouse. Due to significant investments from the state as well as private and federal support, outstanding new campus facilities have been constructed and others upgraded significantly during the past decade. Major new facilities include the PACCAR Environmental Technology Building, the Paul G. Allen Center for Global Animal Health, the Biotechnology Life Sciences Facility, and the Veterinary and Biomedical Research Building. Enrollment at the Pullman campus totaled 20,043 students for fall semester 2015—a record number. About 1,500 faculty, supported by 1,600 graduate assistants and 2,900 administrators and staff, work on the campus.

Contact:

Nancy Swanger
PO Box 644736 Todd Hall, Suite 342
Pullman, Washington 99164-4736 USA
01 (509) 335-5766
swanger@wsu.edu

Program Description

A bachelor of arts in Hospitality Business Management provides you with specialized instruction in the operation of hospitality-industry businesses. Learning from faculty members with vast industry experience, you'll master the fundamentals of operating hotels, restaurants, managed services venues, and tourist destinations—whether they're located in the U.S. or around the world. Top industry leaders speak in your classes. Hands-on instruction and real-world experiences build the skills you need to launch a successful career. The program will prepare you to succeed in the management of: operations revenues sales service event planning consulting The School of Hospitality Business Management consistently ranks among the top 5 percent of the 170 similar programs in the nation. Alumni live and work in nations around the world.

Special Features

Pullman is a dynamic center of higher education, research, and culture located in a region called the Palouse. The region is home to two land grant universities, Washington State University and the University of Idaho located just eight miles to the east in Moscow, Idaho. Washington's second-largest city, Spokane, is located 75 miles north of Pullman. Demographics Daily designated Pullman a "dream town," reflecting the city's exceptionally high quality of life. Bloomberg Businessweek named Pullman the "Best Places to Raise Your Kids" in Washington. The city also boasts one of the highest percentages of graduate degrees among U.S. micropolitan areas, and its public school system has been ranked among the top 100 in the country. Excellent outdoor recreation opportunities—including golfing, skiing, hiking, and boating—are just a short drive away.

Admissions Information

A completed application includes the application form, and official high school transcript, the score report of the SAT or ACT (TOEFL for international students)

Approximate Tuition and Fees

Undergraduate (UGRD)	Resident	Non-Resident
Tuition	\$5,134	\$12,252
Mandatory Fees	\$656	\$656
Room and Board	\$5,699	\$5,699
Books	\$480	\$480
Miscellaneous Living Expenses	\$1,054	\$1,054
Transportation	\$717	\$717
Estimated Semester	Total \$13,740	\$20,858

Financial Aid and Scholarships Available

To maximize your aid chances, make sure you meet all applicable deadlines. WSU admission and scholarship applications open in August. FAFSA and WASFA applications open October 1. November 30 FAFSA & WASFA deadline for current students WSU spring admission application priority date December 1 Additional documentation deadline for spring only admit students January 31 FAFSA & WASFA deadline for new students WSU General Scholarship Application deadline WSU fall admission application priority date February 15 Additional documentation deadline for current students March 15 Additional documentation deadline for new students March/April Financial aid award estimates sent to WSU students. Additional documentation may be requested.

Graduation Requirements

120 credit hours are required for a Bachelor of Arts in HBM. These include general education, business and related courses and hospitality business management courses. HBM also requires that each student complete 1,000 hours of industry experience. All certified majors must maintain a 2.5 GPA in business courses to graduate

West Virginia University

College of Business and Economics

Program Enrollment: 52

Institutional Enrollment: 31,442

Degrees Awarded: Bachelor of Science in Business Administration (BSBA)

Institution Website: <https://www.wvu.edu/>

Institutional Accreditation: WVU is accredited by the Higher Learning Commission and College of Business and Economics AACSB International

Approximate Tuition & Fees: In-state tuition and fees: \$8,856 Out-of-state: \$24,960

Institutional Description

The WVU System is a family of distinctive campuses united by a single mission. From the groundbreaking research of our flagship in Morgantown (ranked R1, the highest research category institution) to the student-centered focus of WVU Potomac State College in Keyser to the technology-intensive programs at WVU Institute of Technology in Beckley — we are leveraging our talents and resources to create a better future for West Virginia and the world. The WVU Morgantown campus is located in a town named “No. 1 Small City in America” by BizJournals.com for its exceptional quality of life. Morgantown, population 30,855, was also rated the ninth best college town in America by Business Insider and is within easy traveling distance of Washington, D.C., to the east, Pittsburgh, Pa., to the north, and Cleveland and Columbus, Ohio, to the northwest. Other rankings: Kiplinger.com included Morgantown in their 10 great places to live list; one of “Best Sports Cities” by Sporting News; 5th “Best Small Metro” by Forbes; 12th overall “Hottest Small City” by Inc.; one of “50 Smartest Places to Live” by Kiplinger’s; and the second-ranking “Best College Town for Jobs” by Forbes.

Contact:

Dr. Ajay Aluri
1601 University Ave P.O. Box 6025
Morgantown, West Virginia 26506 USA
+1 (304) 293-6953
ajaluri@mail.wvu.edu

Program Description

The Hospitality and Tourism Management major is designed to meet the needs of West Virginia's second-largest industry. This program is available to any students enrolled at the College of Business and Economics and includes the following classes, in addition to general business courses: Hospitality and Tourism Leadership Hotel Operations Management Restaurant Operations Management Tourism Management Hospitality Revenue Management Hospitality Social Customer Relationship Management Event Planning Practicum Learning Labs: The purpose of the Hospitality Innovation and Technology (HIT) lab will be to foster innovation and hospitality technology at WVU. HIT Lab is a platform for both industry and academia to come together to solve the problems of the hospitality and tourism industry. Students gain real-world experience in restaurant and hotel management by spending time in learning labs including Fresh Hospitality concepts and Marriott Waterfront Hotel. Internships and Jobs: Hospitality and Tourism majors are required to take two field experience (internship) courses. Companies in the Hospitality & Tourism industry, especially in West Virginia, look to the WVU College of Business and Economics for interns and full time employees. The College has a staff dedicated to helping students find internships and employment.

Admissions Info

New policy for entering freshmen: - Direct Admission to Major - 3.0 HS GPA, ACT Math 22 or SAT Math 540 - Admission to Business - Admission to West Virginia University and an ACT Math 19, SAT Math 510, or a 30 or higher on WVU's ALEKS math placement exam. - For current WVU students, new transfer students, and international students: - Those with fewer than 24 hours must be eligible to start in Math 122 (ACT Math 19 or SAT Math 510 or have the appropriate ALEKS score), with a minimum GPA of 2.25 - Those with 24-59 hours must be eligible to take College Algebra, with a minimum GPA of 2.25 - Those with 60+ hours must be eligible to take Math 150, and have a minimum GPA of 2.25 - Students who have taken College Algebra or Math 150 must have the minimum grade required by their major. - All students entering the College of Business and Economics

who do not qualify for direct admission to a major as freshmen will declare their major once prerequisites have been met with the minimum required GPA for that major. International students who do not have an ACT or SAT score will be admitted to CLASS until the appropriate level of Math is reached.

Special Features

Students have an unique opportunity to be part of the HIT Lab team that gives them access to work on industry projects. Furthermore, explore and examine emerging technologies in the hospitality and tourism industry.

Financial Aid and Scholarships Available

Due to the generosity of several alumni and friends of the College over the years, the College has: - 100 scholarships to award annually; - More than \$462,000 in scholarship money to distribute every year; and - Scholarships ranging from \$250 to \$9,000 a year with the average scholarship being \$2,780. Apart from college-level scholarships, students have opportunity to get specified hospitality and tourism management scholarships below: - Fresh Hospitality "Summer Experience" and "Fall Experience" Scholarships funded by the J. Michael Bodnar Hospitality and Tourism Program Support Fund and the Doug and Pam Van Scoy Hospitality and Tourism Program Support Fund - Doug and Nancy McIntyre Hospitality and Tourism Scholarship - Paul W. Whetsell Hospitality and Tourism Management Scholarship - Stonebridge-Morgantown Marriott at Waterfront Place Hospitality Scholarship - Aluri innovation opportunity fund

Graduation Requirements

Must have 2.0 or higher GPA in major and overall to graduate

Widener University

School of Business Administration

Center for Experience Management in Tourism and Hospitality Management



Widener University

Program Enrollment: 75

Institutional Enrollment: 6,500

Degrees Awarded: BS Hospitality Management

Institution Website: <http://www.widener.edu/academics/schools/sba/hospitality/default.aspx>

Institutional Accreditation: Middle States and Accreditation Commission for Programs in Hospitality Administration (ACPHA)

Institutional Description

Academic Programs: More than 40 undergraduate majors and 50 minors, including top-ranked programs in nursing, engineering, and tourism and hospitality management. Numerous dual degrees and joint majors, such as environmental science/biology and psychology/social science. Nationally recognized leadership, civic engagement, and paid co-op programs that prepare students for successful lives and careers. Degree and certificate options for adult/nontraditional undergraduates.

Master's, doctoral, and certificate programs in business administration, clinical psychology, criminal justice, education, engineering, higher education, hospitality & tourism, human sexuality, law, liberal studies, nursing, physical therapy, public administration, and social work. Several graduate degree options are available as online programs. Students: 2017 undergraduate enrollment: 3,427. 2017 graduate enrollment: 3,091. Students represent 48 states and 37 foreign countries. 26% of undergraduate students and 32% of graduate students are minorities. 1102 average SAT score of the fall 2017 freshman class. 80+ student clubs and organizations. 68% of undergraduate students participate in community service and/or volunteer programs, compared to the national average of 47%. 96% of undergraduate students receive financial aid. \$27,000 average scholarship and grant aid package; direct admit undergraduate international students are considered for academic merit scholarships. Faculty: 13:1 student-faculty ratio. 90% have a doctorate or the highest degree in their field. Campus & Facilities 110-acre campus, only 20 minutes from Philadelphia (the fifth largest city in the United States). Our award-winning, state-of-the-art buildings include academic centers, dorms, a wellness center, on-campus art gallery, museum, and observatory. Several of these buildings were granted the prestigious LEED designation.

Contact:

Dr. Jeff Lolli, CHE, CHA
One University Place
Chester, Pennsylvania 19013 USA
jclolli@widener.edu
+1 (610) 499-1101

Program Description:

As a student in the Center for Experience Management in Tourism and Hospitality, you'll feel like an insider from day one. You'll learn from industry-leading professors, acquire more than a thousand hours of paid work experience, and gain invaluable knowledge through hands-on learning. Our well-rounded Hospitality Management curriculum will expose you to the broad career offerings in the tourism and hospitality industry. As you navigate this curriculum, you will experience: Elective courses that cater to your career interests Domestic excursions, study abroad opportunities, and service learning Access to ongoing professional development, including membership in professional organizations A semester-long co-op leadership seminar When you graduate, you won't just be starting your career in tourism and hospitality—you'll be continuing the work you've done all along. You'll be ready to enter the industry as an entry-level manager in: Hotels and resorts, sports and entertainment, restaurants and food and beverage operations, business and government, destinations and theme parks, hospitals, retirement, and continued care and assisted living and more. You will complete more than 1,400 hours of paid work experience—the most offered in tourism and hospitality education. Along the way, you will: Serve alongside industry professionals to develop strategic plans Learn to analyze and use data to enhance the client experience Obtain prestigious certifications that will stand out to employers Use current industry software Manage the on-campus Marriott Dining Room Our faculty cherish the opportunity to invest in you. You will work with a professional mentor and a dedicated academic advisor. You will solve real-world problems—in the classroom, in the lab, and in the field—with professors who benefit

from decades of industry experience. And before long, you will experience the comfort of a second family of faculty and classmates.

Emphases/Specializations

All students are exposed to the same broad-based curriculum in tourism and hospitality management and there are no concentrations or specializations. However, students can also minor in events management, sports management, accounting, HR, marketing, management, and other business areas. There is also a 4+1 BS in HM to MBA option.

Special Features

On-campus hotel and restaurant Student-Run Restaurant Hospitality Administration Lodging Lab
Demonstration Amphitheatre Practice Kitchen/Lab Production Kitchen/Lab

Admissions Info

<https://ugadmissions.widener.edu/apply/>

Supplemental Undergraduate Application Materials

In addition to the FREE online application students should submit the following materials depending on their admission status: Freshman Applying to colleges as a high school senior can be stressful, but Widener makes things easy with its rolling admission. And don't worry about letters of recommendation or tedious essays. They aren't required. Apply on our website or add Widener to your list of schools on the Common Application. Transfer Students The transfer admission process couldn't be smoother at Widener. The university holds numerous articulation agreements with area colleges and students can transfer into any Widener major. International Student Our close-knit Widener community includes about 300 international students from more than 43 countries across the globe. The university also has dedicated staff to assist with your every move as you transition to the U.S. Former Student If you were dismissed from Widener for poor academic performance, then apply for re-admission. If you voluntarily left Widener University and would like to return, contact the Enrollment Services Office.

Approximate Tuition and Fees

Did you know that 97% of Widener's full-time, undergraduate students receive financial aid? It's true! We understand that when deciding whether Widener is the right fit for you, it takes more than considering the value of the Widener experience. Money matters. Our Admissions and Enrollment Services staff are ready to help you plan to finance your Widener education. 2018-2019 Tuition, Fees, & Average Room/Board: Full-Time Undergraduate Students Tuition \$45,028 Technology Fee \$600 Student Activity Fee \$320 Room & Board (Average Freshmen) \$14,314 Room & Board (Average Upperclassmen) \$15,304

Financial Aid and Scholarships Available

Scholarships for Undergraduate Students More than \$20 million in Widener University scholarships and grants were awarded to last year's undergraduate incoming class? It's true! 96% of undergraduate students receive financial aid. \$27,000 average scholarship and grant aid package; direct admit undergraduate international students are considered for academic merit scholarships. Scholarships are academic, merit, and talent-based educational funding which means you are not only recognized for your hard work and achievement – you don't have to pay the funds back after graduation! Explore the various scholarships below to review all of the potential ways you can receive some well-earned financial assistance. Academic, Merit Scholarships Widener University Endowed Scholarships The Maguire Foundation Endowed Scholarships Military Scholarships Additional University Scholarships Private Scholarships

Graduation Requirements:

127 Credits

York College of Pennsylvania



Program Enrollment: 60
Institutional Enrollment: 4,081

Institutional Accreditation: Middle States Commission on Higher Education

Degrees Awarded: Bachelor of Science

Approximate Tuition & Fees: 2018-2019 Tuition & Fees: \$20,100 per year Room & Board: \$11,200 per year

Institution Website: www.ycp.edu

Institutional Description

A private college located in southcentral Pennsylvania, York College offers more than 50 baccalaureate majors in professional programs, the sciences, and humanities to its 4000 undergraduate students. The College also offers master's programs in business, education, and nursing, and a doctorate in nursing practice. The College enjoys a 16:1 student to faculty ratio, an average class size of 19 students, and 78% of students live on campus. The student experience is enhanced by opportunities to be involved in over 100 clubs and organizations, 13 Greek life organizations, 22 NCAA Division III sports teams, and over 30 intramural and club sports. York College is located in close proximity to the major metropolitan areas of Philadelphia, Baltimore, and Washington, DC as well as the historical and tourism-rich areas of Lancaster, Hershey, and Gettysburg. As a result, it is an ideal location to study the hospitality and tourism industry.

Contact:
John Hughes
441 Country Club Road
York, Pennsylvania 17403 USA
jhughe16@ycp.edu
+1 (717) 815-1393

Program Description

The Hospitality Management program prepares students for a wide-range of career opportunities in the hotel, restaurant, and tourism sectors. In addition to hospitality management courses, students enjoy a unique blend of coursework including a solid background in general business, economics, human resources, legal environment of business, communications, math, art, humanities, and the sciences to prepare them for effective practice in the hospitality industry. Opportunities to for short term and long term study abroad are available. Experiential Learning Classroom instruction is connected to a continuous internship component which fosters professional development. Three summer work experiences, supervised by faculty and industry professionals are complemented by a career development series of courses designed to prepare students to become industry professionals. Student Leadership Hospitality Management students have many opportunities to develop their leadership skills through the College's athletic programs, clubs, and organizations. Additionally, Hospitality Management students develop skills through the program's Hospitality Society and a growing number of problem-based learning opportunities.

Special Features

Three paid work experiences. Food production lab located in an historical city club. Small class sizes; 16:1 student to faculty ratio. Chapter of Eta Sigma Delta International Hospitality Management Honor Society. Minor in one of over 60 different areas including Hospitality Marketing.

Admissions Info

Students are invited to submit applications online at <https://www.ycp.edu/admissions/> The application process requires an official transcript of secondary school grades. Applicants must take the Scholastic Aptitude Test (SAT) of the College Entrance Examination Board or the American College Testing Program (ACT). Students are invited to upload letters of recommendation and supporting documents to their applications.

Financial Aid and Scholarships Available

Each year York College awards over \$15 million in financial aid to students. York College scholarships and grants include: Presidential Academic Scholarship Dean's Academic Scholarship Heritage Award Achievement Award

York College Award Transfer Merit Scholarship American Constitutional Freedom Scholarship Alumni Scholarship Pennsylvania Restaurant & Lodging Association Educational Foundation Scholarship Learn more at www.ycp.edu/scholarships

Graduation Requirements

Students majoring in Hospitality Management at York College must complete a minimum of 123 credits, achieve a cumulative grade point average of 2.0 or higher, and complete the General Education Requirements of the College. A minimum grade of 2.0 is required for First Year Seminar, all courses taken as part of Foundations, and in each of the required Hospitality Component and Elective Courses.



Graduate Degrees

Auburn University

College of Human Services



Degrees Awarded: Master of Science,
Doctor of Philosophy

Emphases/Specializations: Hotel and Restaurant
Management Option

Institution Website:
<http://humsci.auburn.edu/hosp/grad/>

Institutional Accreditation:
Southern Association of Colleges and Schools (SACS)

Approximate Tuition & Fees:
Alabama Resident - \$5,641 Non-Resident - \$15,271

Admissions Information:
For more information on admissions, visit
<http://humsci.auburn.edu/hosp/grad/admission.php>.

Institutional Description

Auburn University today is a comprehensive land, sea and space grant institution – among the few that hold that distinction – occupying more than 1,840 acres and helping fulfill the dreams of nearly 29,000 students. At the graduate level, there are 4,707 students enrolled across 112 areas of study. Since opening its doors in 1856, Auburn University has awarded more than 300,000 academic degrees. With over 800 international students, more than 500 students studying abroad and a truly global faculty, Auburn University provides its students and community with access to a world of opportunity.

Contact:

Dr. Baker Ayoun
HRMT Graduate Programs Officer
Department of Nutrition, Dietetics, &
Hospitality Management 328 Spidle Hall
Auburn, AL 36849-5605
+01 (334) 844-8196
bayoun@auburn.edu

Program Description

The Auburn University Hospitality Management program is at the forefront of current thinking in hotel and restaurant management graduate education. Recognized by students, graduates, and employers for its tradition of combining academic theory with practical application in teaching and research, the program offers a unique blend of advanced theoretical and applied studies in the broad hospitality domain. The program offers Master's and Doctoral degrees with option in Hotel & Restaurant Management.

Special Features

A solid preparation in the theory and experiential areas of hospitality and tourism. There are a full range of opportunities for research publications and grants, independent teaching, professional, and international tours and study abroad programs. A high-performing, friendly culture; Diverse faculty, with wide range of hospitality and tourism specializations.

Financial Aid and Scholarships Available

Graduate Assistantships, Fellowships Scholarships

Boston University

School of Hospitality Administration



Program Enrollment: 50
Institutional Enrollment: 33,000

Degrees Awarded: Master of Management in Hospitality (MMH)

Emphases/Specializations: Hotel Management, Finance, Events Management, Revenue Management, Leadership, Marketing, Real Estate, Restaurant Management

Institutional Accreditation: NEASC

Approximate Tuition & Fees: \$1651 per credit hour. Total tuition is approximately \$53,000.

Institution Website:
www.bu.edu/hospitality/academics/mmh

Institutional Description:

Boston University is a private, non-profit research university in Boston, MA, founded in 1839. Boston University has over 33,000 undergrad and graduate students in an urban campus setting, 17 schools and colleges, and 250 fields of study. With unparalleled opportunities, BU prepares you to succeed academically, professionally, and socially. Whatever career path, however things change, wherever in the world you go, you'll be ready.

Contact:
Micah Sieber
Director of Graduate Affairs
928 Commonwealth Avenue
Boston, Massachusetts 02215 USA
msieber@bu.edu
+01 (617) 353-1011

Program Description:

The Boston University School of Hospitality Administration's Master of Management in Hospitality is a graduate-level program that prepares you for hospitality industry success anywhere in the world in just 10 months. For students with a strong business or liberal arts background, the program will enhance your management skills and prepare you to begin careers in hospitality leadership, whether here in the United States or around the world. Professionals currently working in the hospitality industry will gain the necessary education to advance your careers and be competitive and knowledgeable in the changing industry.

Special Features

In the final semester of the program all students complete a hospitality work experience. For almost all students this is a paid job in the hospitality industry. The final course of the program is taught online, so students may complete the work experience anywhere in the world, although most students will work in the Boston area. Because students begin working in the final semester, all students will ideally graduate from the MMH program already in a job. For the class of 2018, 97% of graduates were employed in the hospitality industry within 3 months of graduation.

Financial Aid and Scholarships Available

The School of Hospitality offers competitive scholarships for the MMH program. All applicants will be considered for the scholarships and students will be informed if they received a scholarship at the time of admission.

Admissions Information: For the MMH Program students must have an earned Bachelor's degree, provide 2 letters of recommendation, a personal statement, and resume. International students must submit either TOEFL or IELTS scores unless their bachelor's degree was earned in an English speaking institution. GRE or GMAT scores are not required.

Graduation Requirements

8 courses, 32 credits + at least 400 hours of work experience completed in the final semester.

California State Polytechnic University, Pomona

The Collins College of Hospitality Management



Program Enrollment: 38
Institutional Enrollment: 26,443

Degrees Awarded: Master of Science in Hospitality Management

Emphases/Specializations: Lodging Management, Food & Beverage Management, Special Event Management

Institutional Accreditation: WASC Senior College and University Commission (WSCUC); Accreditation Commission for Programs in Hospitality Administration (ACPHA)

Institution Website: www.cpp.edu/collins

Institutional Description

Cal Poly Pomona is among the best public universities in the West and is nationally ranked for helping students achieve economic success. As an inclusive polytechnic university, we cultivate success through experiential learning, discovery and innovation. Our graduates are ready to succeed in the professional world on Day 1. Faculty in all disciplines put theory to practice, providing students with opportunities to apply their knowledge in hands-on projects, research collaborations, and valuable internship and service-learning programs. Our history and geography are unlike any other university in the region. Nowhere else can students ride an Arabian horse, practice on a Steinway piano, bring a new product to market, and build a liquid-fueled rocket

Contact:
Neha Singh
3801 W. Temple Ave
Pomona, California 91768 USA
01 (909) 869-2275
nsingh@cpp.edu

Program Description

The Collins College of Hospitality Management's nationally ranked graduate degree program at Cal Poly Pomona exposes students to advanced management concepts including accounting and finance, marketing, strategic management, human resource management, as well as qualitative and quantitative analytical skills as they pertain specifically to the hospitality industry. The program is designed to prepare graduates with the depth of hospitality knowledge and skills that will equip them to make an immediate impact in the highly competitive hospitality industry and/or to provide the foundation for the pursuit of a terminal degree at an academic institution. The graduate degree program is sufficiently flexible to recognize the full range of skills and knowledge needed for significant contributions in all segments of the hospitality industry.

Special Features

Led by internationally recognized faculty experts, the Master of Science in Hospitality Management degree program is housed in The Collins College's LEED Gold Certified state-of-the-art facility. Graduate students have access to top-of-the-line learning technology, study rooms, classrooms and collaborative learning environments to thrive as they dedicate countless hours to research, thesis projects, and professional papers. Throughout the academic year, graduate students have opportunities to showcase their research, participate in national conferences or academic competitions, and they have access to a vast collection of professional resources and partners within the industry.

Admissions Information

A bachelor's degree in hospitality management or closely related disciplines with a minimum GPA of 3.0 out of 4.0 (Applicants with a bachelor's degree in other disciplines are also eligible) is required for admission. Additional admission requirements including fees, the application, and supporting documents can be found online: <https://www.cpp.edu/ceu/degree-programs/hospitality/admissions.shtml>

Approximate Tuition and Fees

\$800.00 per Semester Unit (Spring 2021) <https://www.cpp.edu/ceu/degree-programs/hospitality/tuition.shtml>

Financial Aid and Scholarships Available

In addition to endowed scholarships and college-based scholarships, Collins College students have access to numerous private industry scholarships. There are also a variety of scholarships and student loans available through Cal Poly Pomona and the Office of Financial Aid: <https://www.cpp.edu/~financial-aid/index.shtml>

Graduation Requirements

The Master of Science in Hospitality Management requires a minimum of 36 units. Students will select between the thesis option or the non-thesis option (professional paper). All persons who receive undergraduate, graduate, or external degrees from Cal Poly Pomona must pass the Graduation Writing Test (GWT).

CETT-UB

School of Tourism, Hospitality & Gastronomy



School
of Tourism, Hospitality
& Gastronomy



UNIVERSITAT DE
BARCELONA

Program Enrollment: 130

Institutional Enrollment: 2,400 students per year,
19,500 alumni, 50 nationalities

Institution Website: <https://www.cett.es/en/academic-offer?smooth=1&tipusestudi=1>

Institutional Accreditation: University of Barcelona

Approximate Tuition & Fees: Reservation fee: 950€.
Tuition fee (may vary depending on the program)
between 5000€ and 7300€. * University of Barcelona rate
not included in the total price: 705€ approximately.
Accommodation at Agora International students
residence from 475€.

Institutional Description

CETT is an international School for education and knowledge transfer in tourism and hotel management and gastronomy. CETT is affiliated to the University of Barcelona. It offers all available training and study levels (technical training, University graduate and postgraduate, continuous training for professionals as well as custom-made courses for companies) through its own education model based on: A team of teachers and professionals with academic rigour and broad experience. The development of specialised knowledge in hospitality and tourism, through the Research Groups (Tourism, Culture and Territory, Hotel Business, F&B and Kitchen) and Research. The knowledge and experience provided by companies for direct application of the CETT Group. The close links with people and companies in the tourism sector. The Council of Companies CETT-UB, the first forum in Spain linking University and Tourism Enterprises, chaired by the Rector of the University of Barcelona. A clear International vocation that favours the students' mobility for both academic and professional exchanges. Its classrooms are a true meeting point of students from all over the world. The student body distinguishes itself by its solid training and the development of the right aptitudes, which we nowadays find in companies and organisations all over the world, and by its active participation in the various initiatives of CETT Barcelona. In the more than 49 years of its existence CETT Barcelona has become an international reference of academic excellence and professional services in Tourism, Hospitality and Gastronomy. CETT Barcelona is highly involved in the sustainable development of the sector and society and contributes through education, research, innovation and expert knowledge. More info at: <https://www.cett.es/en/about-cett/about-cett/campus-cett-ub>

Contact:

Silvia Ruiz
silvia.ruiz@cett.cat
Avda Can Marçet 36-38 08035
Barcelona, Spain
+34671607870

Program Description

The tourism sector has become for decades one of the key areas for the social and economic development of our country. The fast growing and changing sector needs professionals who can deal with the new trends, demands and requirements. In order to train the best professionals in the tourism industry, CETT presents its official Masters, which are considered among the best official programmes of higher education with greater recognition and tradition. CETT has also the advantage of running its own tourism companies, including a 4-star hotel, Alimara, the first hotel in Catalonia to be certified "Guarantee Badge of Hospitality Environmental Quality". The masters have first-level managers of tourism companies and institutions among its academic team and an action-oriented methodology of learning: Group dynamics, role-playing, outdoor training and coaching based on a training ensuring immediate implementation in the company. All masters have 1 year duration (60 ECTS). Some of them are delivered fully in Spanish while others are also offered 100% in English.

Degrees Awarded

Official Masters 60 ECTS (European Credit Transfer System). CETT offers 3 different Official Masters programs:
- Hospitality Management with 2 specializations: Hotel Management and Catering Management - Tourism Companies Management with 3 specializations: Events Management, e-Tourism: Marketing strategies and online Commercialization, Sustainability and Quality Management. - Tourism Innovation Management with 3

specializations: Touristic Management of the Culinary and Gastronomic Heritage, Tourism Management of Urban Destinations, Tourism Management of Natural and Cultural Heritage.

Emphases/Specializations

Hospitality Management: Hotel Management (English or Spanish language), Catering Management (English or Spanish language), Tourism Companies Management: Events Management (English or Spanish language), e-Tourism: Marketing strategies and online Commercialization (Spanish language), Sustainability and Quality Management (Spanish language), Tourism Innovation Management: Touristic Management of the Culinary and Gastronomic Heritage (Spanish language), Tourism Management of Urban Destinations (Spanish language), Tourism Management of Natural and Cultural Heritage.

Special Features

Career Services department is made up by a team of professionals who guide, and help and assist students and alumni to find internships and job opportunities at the best companies in the sector all over the world. Annually, CETT receives more than 1.400 job opportunities and about 700 collaboration agreements with the top companies of the sector are signed. All students are encouraged to take part in a wide range of cooperative education activities. After graduation, students can still be connected to CETT thanks to CETT Alumni network that provides trainings, workshops, professional guidance and events for former students.

Admissions Information

Applicants must fill in the admission application through CETT website, attach their University diploma, resume (Curriculum vitae) and a letter of intent so that the Master's director can evaluate candidates' profile. All applicants will be invited to a personal interview (through skype if necessary) which will help each master's director to determine if an applicant can be admitted or not. In case of applying for a Masters fully English, there is no need to proof a certain language level. However, applicants for Masters in Spanish require at least B2 level of that language.

Financial Aid and Scholarships Available

To guarantee that CETT students who show interest and ability both academically and professionally are able to continue their studies in the field of tourism, hospitality and gastronomy despite economic hardship. Exceptionally, applications from new students may be considered.

Graduation Requirements

In order to graduate and obtain the Official Masters diploma students must complete and pass all modules from each Masters including the final project: 60 ECTS (European Credit Transfer System) with a total of 9 hours of classes per week (300h per year) + autonomous work. All masters are in -person, three afternoons per week from October till June.

East Carolina University
College of Business
School of Hospitality Leadership



Program Enrollment: 30
Institutional Enrollment: 29,000

Degrees Awarded: M.S., Graduate Certificates

Institutional Accreditation: SACS

Emphases/Specializations: Master of Science in Sustainable Tourism and Hospitality, MBA with Hospitality Management Certificate, MBA with Sustainable Tourism Certificate

Institution Website: www.ecu.edu

Institutional Description

<https://info.ecu.edu/about/> · <https://facts.ecu.edu/>
School website: <https://business.ecu.edu/shl>

Program Description

<https://business.ecu.edu/shl/programs/>

Master of Science in Sustainable Tourism and Hospitality

First in the Field - Be part of the nation's first interdisciplinary Master of Science in Sustainable Tourism and Hospitality. We believe sustaining environments, businesses, and social and cultural identities requires an interdisciplinary approach and perspective. The MS-STH program draws upon emerging sustainability sciences ranging from the physical to the social to address complex sustainable tourism issues. Science and education are critical partners in the sustainable, long-term management of tourism, and this program provides the foundation for this new approach to sustainable management.

Graduate Certificate in Hospitality Management

The hospitality management certificate will prepare students for a successful professional career through a well-rounded business education and specialized course work in food service, lodging, management, and conventions/special events. Students can also pursue the graduate certificate only. Career opportunities are available in a wide range of operations, from small business to large corporations. Positions include hotel managers, restaurant or club managers, food and beverage managers, institutional sales personnel, and marketing directors. We rank 5th in Affordable [MBA in Hospitality Management](#) Online Programs in 2020 by [BestCollegesOnline.org](#). *This certificate is available online.*

Graduate Certificate in Sustainable Tourism

The graduate certificate in sustainable tourism provides a balance to the more traditional hospitality business certificate already offered by focusing on sustainability within tourism and hospitality operations and organizations.

Students will acquire knowledge of the integration of the economic, socio-cultural, and environmental aspects of sustainability as it relates to tourism and hospitality. SUTO 6000 introduces students to the general principles of sustainable tourism and hospitality, while SUTO 6100 focuses on the environmental components, SUTO 6200 concentrates on the development and management of sustainable tourism and hospitality operations and organizations, and SUTO 6300 focuses on the policy and planning aspects of sustainable tourism and hospitality. Through the use of case studies, authentic projects, and a variety of other learning activities, students will be introduced to outstanding examples of sustainable tourism and hospitality and entities that could benefit from increased sustainability practices. *This certificate is available online.*

Contact:

Robert M. O'Halloran, Director
3417 Bate · Mailstop #503
East Carolina University
Greenville, NC 27858
ohalloranr@ecu.edu
+1 (252) 737-1604

Special Features

Master of Science in Sustainable Tourism and Hospitality, MBA with Hospitality Management Certificate

Admissions Information

<https://info.ecu.edu/future-students/> · <https://admissions.ecu.edu/> · <https://online.ecu.edu/>

Approximate Tuition and Fees

<https://financialservices.ecu.edu/tuition-fees/>

Financial Aid and Scholarships Available

<https://admissions.ecu.edu/afford/>

Graduation Requirements

GPA 3.0, M.S. 30 credit hours

ESSEC Business School



Program Enrollment: 37
Institutional Enrollment: 5867

Institutional Accreditation: AACSB, EQUIS, AMBA

Degrees Awarded: Master of Science

Approximate Tuition & Fees: €33 000
(€16 500/year)

Emphases/Specializations: E-Commerce; Real Estate & Development; Entrepreneurship; Luxury Services Management

Institution Website: <http://www.essec.edu/en/>

Institutional Description

A pioneer of business-related learning since 1907, ESSEC's mission is to respond to the challenges of the future. In an interconnected, technological, and uncertain world, where the tasks are increasingly complex, ESSEC offers a unique pedagogical approach. This approach is founded on the creation and dissemination of cutting-edge knowledge, a blend of academic learning and practical experience, and a multicultural openness and dialogue. In both full-time education and executive education, ESSEC proposes a wide range of programs to all those wanting to obtain an extraordinary learning experience, strengthen their talent, express their leadership and become truly high-level managers. An institution nourished by research and committed to an ambitious development of alliances with leading institutions, ESSEC constantly strives to bring its students face to face with cutting-edge knowledge at the crossroads of disciplines and to provide them with the latest technologies. ESSEC's academic excellence is notably recognized through its highest international standards in management training and holds the prestigious «triple crown» of accreditations: EQUIS, AACSB, and AMBA. Hallmarked by a profound humanistic tradition, ESSEC has succeeded not only in making the link between business and society a major subject of research, but it is also one of the fundamental components in the training of responsible managers. ESSEC thereby affirms the necessity of putting innovation, knowledge and the creation of value at the service of the wider community. With students coming from 98 different countries, a largely international faculty body and campuses in France, Singapore, and Rabat, Morocco, ESSEC is both an international and multicultural institution.

Contact:
Ms. Joëlle Harris
3, Avenue Bernard Hirsch
95021 Cergy-Pontoise
essecmasters@essec.edu
+33 (0)1 34 43 3000

Program Description

With 34 years of experience in hospitality management, ESSEC offers a leading MSc in Hospitality Management IMHI program that is completed in two years. Originally named Institut de Management Hôtelier International (IMHI), the program was initially created in 1981 as a joint venture between Cornell University's School of Hotel Administration and ESSEC Business School, a partnership which lasted for 25 years. The IMHI is recognized worldwide as Europe's leading hospitality management program and prepares future managers for high-level operational responsibilities in all tourism and hospitality sectors. Demanding and thorough, this intensive and specialized MSc experience will add a whole new dimension to your career.

Special Features

Every September on Cergy Campus in France; 21 months full-time program in English; Mix of rigorous academic and hands-on experience; Possibility of Apprenticeship and Internships; Strong Industry involvement; 15 Nationalities represented each year with 40-45 students per class; Powerful Alumni network

Admissions Information

Prior Degree - Bachelor or French BTS Hôtelier; 1 year of professional experience minimum including internships; A management aptitude test: GMAT or GRE (validity 5 years); An English proficiency test: TOEFL (around 100, validity 2 years), TOEIC (around 800), or IELTS (around 7); Online application; Motivational interview - 45 minutes

Financial Aid and Scholarships Available

ESSEC IMHI - Up to €10,000 - Based on overall excellence of the applicant and a GMAT score of over 600, this scholarship is deducted from the tuition fee and is determined upon receiving an offer; ESSEC USA Alumni - €5,000 - International Leadership Award-Philippe Mathe Fellowship for qualified candidates who have an undergraduate degree from a US, Canadian or Mexican University, or who have significant professional experience in the USA, Canada or Mexico; Prodigy Finance Loan

Ferrandi Paris

Degrees Awarded: Master of Science (MSc)

Emphases/Specializations:

hotel management
hotel operations
culinary, food and beverage

Institutional Accreditation: FERRANDI Paris Diploma & and a Certificate from ESCP Europe Business School

Approximate Tuition & Fees: 25.000€

Institution Website: www.ferrandi-paris.com

Institutional Description

Developed with the contribution of the world's leading hotel groups and in partnership with ESCP Business School, this Master of Science is a passport to working as a top manager in an exceptional hotel or in strategic positions to eventually become the General Manager of an establishment. FERRANDI Paris ambition is to make you a creative and charismatic leader: strategic, business developer and operation orientated. Mastering the challenges of the sector, you will develop a sought-after profile: mobile, adaptable, on the lookout for new trends and societal and technological developments, with a resolutely entrepreneurial spirit!

Contact:
Tony Zdravkovski
tzdravkovski@ferrandi-paris.fr

Program Description

Students can choose between two course formats

- Taught exclusively in English
- Bilingual (French/English)

The course is divided into 4 different parts:

- The first term dedicated to mastering the fundamental management skills (8 weeks).
- The second term « Hospitality Management Fall » (12 weeks).
During this term, students will go on a month-long educational trip to Hong Kong, meeting professionals in their field and following course modules at “The Hong Kong Polytechnic University”.
- The third term « Hospitality Management Spring » (12 weeks)
- The fourth term « Hospitality Management Internship » (24 weeks)

Special Features

The obvious approach of this training program is to help you develop high-level twofold skills as a professional and manager, provide you with comprehensive and highly versatile expertise, and help you develop interpersonal skills and the ability to learn so that you can evolve continuously throughout your course. To achieve this, we have built up an international professional body with professionals well-known for their expertise and teachers from the top schools, including Sciences Po Paris, ESG UQAM and La Sorbonne, ESCP Business School, Washington University.

Admissions Information

Candidates must provide the following: a completed application form, a motivation statement, a CV and a language test scores (TOEIC, TOEFL)

Graduation Requirements

Hold a Bachelor level Degree or equivalent

Florida Atlantic University

College of Business



Program Enrollment: 30
Institutional Enrollment: 50,000

Degrees Awarded: MBA (with Concentration in Hospitality and Tourism Management)

Institution Website: <https://business.fau.edu/masters-phd/mba-program/mba/hospitality-and-tourism-management/>

Institutional Accreditation: AACSB, SACS

Emphases/Specializations: The MBA features coursework in hospitality marketing, operations, guest service, and event management. There is a Concentration in Hospitality and Tourism Management provided upon successful completion of the overall MBA degree.

Institutional Description

Our College of Business offers an MBA with a concentration in Hospitality and Tourism Management. The FAU College of Business is accredited by the Association to Advance Collegiate Schools of Business (AACSB) and is one of the 10 largest business schools in the United States.

The location in beautiful Southeast Florida provides students with a tremendous number of hospitality opportunities including resorts, casinos, theme parks, cruise lines, meeting & event venues, hotels, restaurants, and private country clubs. The institute is located among more than 15,000 hospitality businesses within a 90-mile radius. This amazing location is a large contributor to the institute's very high job placement rates often exceeding 95% per semester.

Program Description

The program allows participants to continue their professional responsibilities while earning a regionally-accredited MBA degree as full-time or part time graduate students.

The goal of the MBA is to prepare participating professionals to assume leadership roles so that they and their organizations can maximize their investments in education.

Upon graduation, you will have achieved and conferred upon you the degree, Master of Business Administration (MBA) with a Concentration in Hospitality and Tourism Management.

Special Features

The FAU MBA in Hospitality and Tourism Management has an amazing location in the world's premier destination - South Florida. The program is surrounded by over 15,000 hospitality employers/agencies which is a very special feature that leads to incredible employment opportunities.

Admissions Information

For admission requirements, please visit both web sites below:

<https://business.fau.edu/masters-phd/mba-program/mba/hospitality-and-tourism-management/>

<https://business.fau.edu/masters-phd/mba-program/mba/admission/>

Approximate Tuition & Fees: Flexible MBA tuition at Florida Atlantic University (FAU) is consider one of the best values in the United States.

Contact:
Dr. Peter Ricci, Director
777 Glades Road
320 Fleming Hall
Boca Raton, Florida 33431 USA
01 (561) 297-3666
peter.ricci@fau.edu

Flexible MBA Tuition In-State

\$369 per credit hour; 43-55 credit hours; \$15,902 - \$20,340; Estimated book and parking expenses \$3,700-\$4,700; Total estimated cost: \$19,602 - \$25,040

Flexible MBA Tuition Out-of-State/International

\$1,024.81 per credit hour; 43-55 credit hours; \$44,066 - \$56,364; Total estimated cost \$47,766 - \$61,064

Financial Aid and Scholarships Available

Please visit the following web sites for additional information on financial aid and hospitality industry scholarships: <http://www.fau.edu/finaid/>; <https://business.fau.edu/departments/marketing/hospitality-management/external-professional-organizations-scholarships/>; <https://business.fau.edu/undergraduate/current-students/scholarships/>

Graduation Requirements

For specific graduation requirements based upon the student's undergraduate degree preparation, please contact Ms. Michelle Williams, Graduate Advisor, at williamsmich2012@fau.edu

Georgetown University

School of Continuing Studies

Degrees Awarded: Master of Professional Studies in Global Hospitality Leadership

Emphases/Specializations: Branding and Experience, Finance and Development

Approximate Tuition & Fees: \$4,035 per 3-credit course. The MPS degree requires successful completion of 33 credit hours.

Institution Website:
<https://scs.georgetown.edu/>

Institutional Description

We offer full-time and part-time programs in a wide range of subjects. Available in on-campus, online, and executive formats, our programs prepare you to make an immediate impact in the workplace and excel within your industry.

Program Description

Georgetown University's Master of Professional Studies in Global Hospitality Leadership prepares you to excel within and address the challenges facing the modern-day hospitality industry. You'll not only learn how to comprehensively assess the diverse sectors of hospitality and design solutions for its future, but also build your skills through hands-on experience in Washington, D.C.—the international epicenter of the hospitality business. Rooted in a global perspective, our curriculum examines hospitality standards and best practices across U.S., international, and emerging markets. You'll master the technical foundations of the field while developing essential leadership and management skills in areas such as marketing, branding, finance, and development.

Admissions Information

Admission info may be found at the website: <https://scs.georgetown.edu/admissions/how-to-apply/masters-degrees/>

Financial Aid and Scholarships Available

Please see the Financial Aid website for more information at <https://scs.georgetown.edu/admissions/financial-aid/>

Contact:

Ashley Barnes
640 Massachusetts Ave. NW
Washington, DC 20001 USA
scsadmissions@georgetown.edu
+1 (202) 687-6299

The George Washington University

School of Business

Program Enrollment: 120
Institutional Enrollment: 28,000

Institutional Accreditation: Middle States
Commission on Higher Education (MSCHE)

Degrees Awarded: Master of Tourism Administration

Approximate Tuition & Fees: Tuition is \$1,710 per credit (2018 - 2019 academic year) School & University Fees: \$375 (Domestic students) \$425 (International students)

Emphases/Specializations: Event & Meeting Management, Hospitality Management, Sustainable Tourism Management, Individualized Study

Institution Website: <https://www.gwu.edu/>

Institutional Description

GW's location in the heart of Washington, D.C., provides for unparalleled access to leading international institutions, multinational corporations, global media outlets, and the governments of 177 countries via their resident embassies. This is a singular advantage—no other university has as much potential for international engagement within footsteps of its doors. Housed in a city unlike any other, our students gain an education unlike any other. The whole city is our classroom, and our students emerge not just with a diploma, but with experiences that could only happen at GW. When you study in the heart of the nation's capital, your dream internship isn't hard to find. Walk from our Foggy Bottom Campus to monumental locations like the White House, U.S. State Department, International Monetary Fund and World Bank. Take the Metro to Capitol Hill, anywhere in the city or explore neighboring Virginia and Maryland. Find opportunities at embassies near our Mount Vernon Campus. According to Princeton Review, there's no better school than GW in the nation to find your dream internship. As an intern in government, nonprofit, media, research, the arts and beyond, you'll use what you learn in the classroom to actively address some of our generation's most important issues. Undergraduate and graduate students have the opportunity to put their knowledge into action while preparing for life after graduation with one of our more than 12,000 yearly internship opportunities.

Contact:

Cevat Tosun, Faculty Director
The George Washington University
2201 G Street, NW Suite 301Q
Washington, DC 20052
ctosun@gwu.edu
+1 (202) 994-2719

Program Description

The international tourism and hospitality industry is the world's largest private employer. Growth is steady. But like any dynamic industry, what's new today is outdated tomorrow. Consolidation, realignment, technology, globalization—all of these factors are constantly reshaping and redefining international tourism. For 45 years, GW's Master of Tourism program has been producing the industry's next great leaders. Leveraging Washington DC location, students interact with peers, instructors, industry professionals and alumni from all over the world within a rich learning environment that combines individual experiences and interests with innovative and sustainable local and global initiatives. The Master of Tourism Administration (MTA) degree from the George Washington University School of Business offers you real-world learning opportunities to help you recognize and manage the issues and areas influencing the world of tourism: sustainable tourism, events and meetings, and hospitality. Students enrolled in the Master of Tourism Administration program will complete a total of 36 credit hours distributed among core, concentration, elective, and capstone courses. The number of available concentration and elective course credits may vary depending on a student's selected concentration or pursuit of individualized study.

Special Features

What's the GW difference? • This is a business school degree. In addition to your MTA degree, you have the opportunity to earn a specialized graduate certificate in Innovation, Creativity & Entrepreneurship, Management Leadership, Marketing & Brand Management and many more • Heart of the nation's capital with

high concentration of international and national organizations in tourism, event and hospitality • Opportunities for learning from industry executives as guest speakers, internship experience, professional networking, alumni mentorship and career development • Signature global experiential programs engaging business clients in different countries and offering actionable solutions to their challenges • Faculty who are industry experts which real world knowledge and contacts

Admissions Info

Application Requirement: One essay. In an essay limited to 500 words, discuss your long-term and short-term professional objectives and how your past experiences have contributed to and defined these objectives. Transcripts: All admitted students will be required to submit official, sealed academic transcripts with proof of their bachelor's degree. GMAT Score or GRE Score*: Test date must be within past five years. GMAT code: QK4-4F-40; GRE code: 5246 Two recommendation letters from a combination of academic and professional settings. The process for requesting and submitting online recommendations is detailed in the Graduate Application Center. International Application Only • Official TOEFL score is required unless applicants have completed a degree in a country where English is the sole primary language. (TOEFL Institution Code: 5246) Score minimums are as follows: • Internet: 100 • Computer: 250 • Paper: 600 • IELTS 7.0 Overall (no less than 6.0 in each category)

Financial Aid and Scholarships Available

From scholarships and fellowships to loans and work-study arrangements, we offer a wealth of resources to help you finance your Master of Tourism Administration degree. The master of Tourism Administration program offers Marriott Foundation Scholarship and GWSB general scholarship. Students can also apply for scholarships from American Hotel & Lodging Association, US Travel Association, The Hospitality Industry Network (NEWH), etc.

Graduation Requirements

Complete of 36-credit course work (including 3-credit in internship) An option of 6-credit for thesis research for those who are interested in pursuing doctoral studies

Georgia State University

Robinson College of Business, Cecil B. Day School of Hospitality



Cecil B. Day School of Hospitality

Program Enrollment: 28

Institutional Enrollment: 52,000

Degrees Awarded: Regynald G. Washington Masters in Global Hospitality Management

Emphases/Specializations: Hotel Asset Management, Lodging Trends, Financial Management, Economic/Cultural Impacts of Travel and Tourism, Sustainability, Food Service Trends, Applied Research in Hospitality, International Special Event Management, Hospitality and Tourism Management Survey

Institutional Accreditation: Southern Association of Colleges and Schools

Admissions Information: Admission to J. Mack Robinson College of Business for Graduate programs is through the Office of Graduate Admissions.

Application to RCB Graduate Programs can be done on-line at www.gradapply.gsu.edu/apply/. For more information on the Regynald G. Washington Masters in Global Hospitality Management program, contact the School of Hospitality at 404-413-7615 or email hospitality@gsu.edu.

Institutional Description

Ranked as the number two most innovative institution in the country, Georgia State University is located in the heart of downtown Atlanta surrounded by a vibrant business and hospitality community. Georgia State has been ranked #2 in the U.S. for undergraduate teaching and #10 as the most ethnically diverse university in the United States. Georgia State has received recognition as a national leader in student success and in graduating students from diverse backgrounds. Georgia State is the #1 public or nonprofit university in the U.S. to confer undergraduate degrees to African Americans and #1 in Georgia in conferring undergraduate degrees to African Americans, Asians and Latinos. Located in a dynamic global city, the University has over 3,000 international students from over 170 countries. The world-class faculty are leaders in scholarly work in this Tier One Research University.

Contact:

Soon-Ho Kim, Ph.D.
School of Hospitality
Georgia State University
35 Broad Street Suite 318
Atlanta, Georgia 30303 USA
skim@gsu.edu
+1 (404) 413-7619

Program Description

The Regynald G. Washington Master of Global Hospitality Management is the only master's program of hospitality in Georgia. The School, located in the highly acclaimed Robinson College of Business is ranked in the "Top 10" hospitality Master programs in the country and #24 in the world. Throughout the one year, students are prepared for high-ranking positions through a business-focused curriculum, co-curricular activities, leadership development, and networking opportunities.

Special Features

Georgia State's School of Hospitality is accredited by AACSB and ACPHA - one of few academic programs with dual accreditation of this kind. The Masters in Global Hospitality Management Program is named for the foodservice icon, Regynald G. Washington. All faculty have industry experience with full-time faculty having terminal degrees.

Approximate Tuition & Fees

Full program cost is estimated to be \$37,500 for Georgia residents and \$43,500 for non-Georgia residents. A non-refundable seat deposit of \$250 is due upon enrollment and will be applied toward the tuition and fee balance. **NOTE: Fees are estimates and are subject to change.**

Financial Aid and Scholarships Available

The School of Hospitality annually awards scholarships that are available specifically for hospitality majors. There are also scholarships available on the college and university level. Students interested in learning more about scholarship resources should contact the School at +01 (404) 413-7615 or email hospitality@gsu.edu.

Graduation Requirements

Georgia State University students work with Student Success Teams comprised of many departments and functions focused on positive College-Career outcomes. The team will consist of Academic Advisors who help guide course selection. Career Advisors help students with prepare for job searches – during college and at the point of graduation. The Delta Student Success Center, an important part of the Robinson College of Business, provides resume-writing and interviewing support. Hospitality faculty and staff help guide students toward organizations available that will support career interests as well as facilitate meetings with industry representatives and engage them in other co-curricular activities.

The Hong Kong Polytechnic University

School of Hotel and Tourism Management



Program Enrollment: 1400
Institutional Enrollment: 25,800+

Degrees Awarded: MSc in Global Hospitality Business;
MSc in International Hospitality Management; MSc in
International Tourism and Convention Management;
MSc in International Wine Management

Emphases/Specializations: Recognising
the global nature of the hospitality,
tourism, convention and wine industry,
the MSc programmes have an international
focus while recognising

Institutional Description

For over 40 years, the School of Hotel and Tourism Management (SHTM) of The Hong Kong Polytechnic University (PolyU) has refined a distinctive vision of hospitality and tourism education and become a world-leading hotel and tourism school. Rated No. 1 in the world in the “Hospitality and Tourism Management” category according to ShanghaiRanking’s Global Ranking of Academic Subjects 2020, placed No. 1 globally in the “Commerce, Management, Tourism and Services” category in the University Ranking by Academic Performance in 2019/2020 and ranked No. 1 in the world in the “Hospitality, Leisure, Sport & Tourism” subject area by the CWUR Rankings by Subject 2017, the SHTM is a symbol of excellence in the field, exemplifying its motto of *Leading Hospitality and Tourism*.

Contact:

Professor Kaye Chon
Dean and Chair Professor
Shtm.info@polyu.edu.hk
+852 3400-2200
+852 2362-9362

The School is driven by the need to serve its industry and academic communities through the advancement of education and dissemination of knowledge. With more than 70 academic staff drawing from 21 countries and regions, the SHTM offers programmes at levels ranging from undergraduate degrees to doctoral degrees. Through Hotel ICON, the School’s groundbreaking teaching and research hotel and a vital aspect of its paradigm-shifting approach to hospitality and tourism education, the SHTM is advancing teaching, learning and research, inspiring a new generation of passionate, pioneering professionals to take their positions as leaders in the hospitality and tourism industry.

Program Description

MSc in Global Hospitality Business: This tripartite programme is jointly offered by the SHTM in Hong Kong, École hôtelière de Lausanne (EHL) in Switzerland and the Conrad N. Hilton College of Hotel and Restaurant Management at the University of Houston (UH) in USA. Launched in 2015, it was the first time that the three world-leading institutions, representing the best of the East and West, had joined hands to help define the future of global hospitality development. This innovative educational strategy allows students to spend one semester in each of the three continents – Europe, Asia and North America – capitalising on three outstanding faculties and campuses. The programme was selected as the McCool Breakthrough Award recipient for 2020 by the International Council of Hotel, Restaurant, and Institutional Education (ICHRIE). For more information: <https://shtm.polyu.edu.hk/mgh>

MSc in International Hospitality Management: The MSc in International Hospitality Management is designed to develop international leaders, educators and researchers for the global hospitality industry. This programme offers a unique blend of academic challenge in an applied and practical context, helping students to take what they have learned from the classroom into the workplace. For more information: <https://shtm.polyu.edu.hk/i hm>

MSc in International Tourism and Convention Management: The MSc in International Tourism and Convention Management develops students’ knowledge and management skills by blending strategic perspectives with effective implementations in the tourism and convention sectors. For more information: <https://shtm.polyu.edu.hk/itcm>

MSc in International Wine Management: The MSc in International Wine Management is designed to develop industry leaders, educators, and researchers who have a strong awareness of the latest trends in wine business, and who will be in a position to lead the wine and hospitality industry into the future. For more information: <https://shtm.polyu.edu.hk/iwm>

Approximate Tuition & Fees

MSc in Global Hospitality Business: The total tuition is estimated at HKD490,000 approximately. Students should pay their

tuition fees directly to the institution offering the courses: *MSc in International Hospitality Management*, *MSc in International Tourism and Convention Management* & *MSc in International Wine Management*: The fee for each of these MSc programmes is HKD217,400. For MSc in International Wine Management programme, an additional fee of HKD28,900 will be charged to students who opt to attend the residential study trip.

Special Features

MSc in Global Hospitality Business: Students will experience three world-class campuses and research centres and access three outstanding alumni networks. While gaining exposure to the latest trends in the hospitality industry, they will refine their career plans and shape their global perspectives. A particular high point will be the completion of a real-life consultancy business project assigned by industry partners. Multicultural teams of three to four students will be formed for each project, working across a span of 18 months. Upon graduation, students will receive the MSc in Global Hospitality Business degree awarded by PolyU and a “Certificate of Completion” issued by both the EHL and UH.

MSc in International Hospitality Management: The programme has an international focus while recognising the Asian context. Student exchange, flexible delivery pattern, and the allowance for non-local students to take up part-time employment will help accommodate different learning patterns. A limited number of competitive scholarships are also available for financial assistance. Management Practice is one of the elective subjects, providing opportunities for students to apply theories to real-life situations. The programme can be completed in one year.

MSc in International Tourism and Convention Management: Students can expect to be taught in a variety of ways including lectures, seminars, workshops and site visits. All are designed to enhance their learning experience and to expose them to theoretical and practical based challenges. Management Practice is available for students who enrolled in the programme. Recognising the critical importance of flexibility to industry professional working to advance their careers, the programme can be completed in one year.

MSc in International Wine Management: This unique programme was developed in consultation with noted industry figure Jeannie Cho Lee, Master of Wine and the SHTM’s Professor of Practice (Wine), and is taught by leading academics as well as industry experts, such as Steve Charters, Debra Meiburg and Sarah Heller.

Residential study trips give students the opportunity to visit renowned wine regions of the world to understand best practice in wine production, trade and management and thereby increase their international exposure and develop global networks. The programme also provides students with paid internship opportunity for Management Practice. The programme can be completed in one year.

Financial Aid and Scholarships Available

Further details of our programme, including the structure, career prospects, scholarships, interview arrangements and financial supports, are available on our websites: www.polyu.edu.hk/study or <http://shtm.polyu.edu.hk/>

Admissions Information

To apply for admission, please go to this website www.polyu.edu.hk/admission and follow the stipulated procedures for application submission.

Graduation Requirements

MSc in Global Hospitality Business: Students are required to enrol all subjects at the SHTM, EHL and UH on a rotating basis. The prescribed curriculum comprises a total of 36 credits and students are expected to transfer 9 credits each from the EHL and UH to the SHTM.

MSc in International Hospitality Management, *MSc in International Tourism and Convention Management* & *MSc in International Wine Management*: Students are required to enroll subjects for a total of 31 credits in the prescribed curriculum.

Program Accreditation Information

The Institute of Hospitality has accredited the MSc in International Hospitality Management programme. The SHTM has passed the United Nations World Tourism Organisation (UNWTO) TedQual audit of Higher Tourism Educational Programmes and has received accreditation for the MSc in International Tourism and Convention Management programme.

Institutional Accreditation

The School is designated by the United Nations World Tourism Organisation (UNWTO) as one of its global Education and Training Centres and is also one of the first institutions to receive the UNWTO TedQual Certification.

New Mexico State University

College of Agricultural, Consumer and Environmental Science
School of Hotel, Restaurant and Tourism Management

Program Enrollment: 5
Institutional Enrollment: 15,500

Institutional Accreditation:
Higher Learning Commission

Degrees Awarded: Master of Science - Emphasis in
Hotel, Restaurant and Tourism Management

Institution Website:
<https://www.nmsu.edu/> Program website -
<https://aces.nmsu.edu/academics/shrtm/index.html>

Institutional Description

New Mexico State University (NMSU) sits on a 900-acre campus in Las Cruces, NM. It enrolls more than 15,000 students from 49 states & 89 foreign countries. NMSU serves a multi-cultural population of students and community members across the state at 5 campuses, a satellite learning center in Albuquerque, cooperative extension offices in each of New Mexico's 33 counties, and 12 agriculture research and science centers. The NMSU System is the state's land-grant university, serving the educational needs of New Mexico's diverse population through comprehensive programs of education, research, extension education, and public service. The HRTM program is part of the College of Agricultural, Consumer and Environmental Sciences (ACES) which is an engine for economic and community development, improving the lives of New Mexicans. The college positively impacts water usage and conservation, food and fiber production and marketing, environmental stewardship, family development and health of New Mexicans. HRTM students benefit from having farm animals, agricultural crops, green houses, composting, food science, technology, and processing facilities, and the world-famous Chile Pepper Institute right on campus. NMSU is classified as a Hispanic-serving institution by the Dept. of Education and is a member of the Hispanic Association of Colleges and Universities. For a second consecutive year, NMSU received the Higher Education Excellence in Diversity award by INSIGHT into Diversity magazine. A 2017 report from the Brookings Institution, lists NMSU as a leader in equal access to higher education. NMSU received the nation's second-highest score as a public university providing opportunities for social mobility to students and producing valuable research. Forbes recognized NMSU as one of America's Top Colleges in 2018. NMSU ranked 195th for American's Best Value Colleges. NMSU has been a top Military Friendly school since 2010 according to G.I. Jobs.

Contact:

Jean Hertzman, Ph.D.
PO Box 30003 MSC 3 HRTM
New Mexico State University
Las Cruces, New Mexico 88003 USA
jhertzma@nmsu.edu
+1 (575) 646-4786

Program Description

The School of Hotel, Restaurant & Tourism Management's mission is to serve the needs of our constituents through innovative teaching, research, service, professional applications and partnerships in a multi-cultural and international environment. It embraces the following values: 1. Providing excellence in instruction in a broad-based hospitality and tourism curriculum. 2. Preparing students to enter and advance in their chosen professions. 3. Conducting research to add to the HRTM body of knowledge. 4. Sharing this knowledge with our students, the industry, and the community to improve individuals and organizations. 5. Providing professional service and leadership to stakeholders. Our graduate program is very flexible and tailored to the individual students' academic and career goals. Our dedicated professors provide the resources our students need to achieve their best. Inside and outside of the classroom, HRTM's professors actively engage with students, offering individual attention in a learning-centered environment.

Special Features

The School of Hotel, Restaurant and Tourism Management provides excellent opportunities for experiential learning. Graduate students may take or be graduate assistants for hands-on food and beverage and meetings and events courses in the 100 West Café and Bobby Lee Lawrence Academy of Wine. Courses using hospitality simulation and general software programs are taught in the Hospitality Technology Lab. A Courtyard by

Marriott hotel is opening on university property in Spring 2019. The School of HRTM has a special relationship with the hotel operator and owner, Total Management Systems, Inc. to provide educational opportunities for our students. Corporate executives and property managers are frequent guest speakers in classes. Part-time jobs, internships, and management opportunities are available at the property as well as the company's other locations throughout the state. The School of HRTM's Annual Career Fair brings 25 – 30 companies to campus each February to interview students for jobs, internships, management training programs and other career opportunities. Many recruiters come to campus at other times of the year as well. Trips to industry trade shows, such as the NRA Show in Chicago and HX - The Hotel Experience in NYC and field trips to major properties are only a few of the professional activities available. HRTM's specific Faculty Led International Program (FLIP) takes students to Florence, Italy each summer. The School's National Society for Minorities in Hospitality chapter is extremely active and represents HRTM at many college, university, and national activities. Other student organizations include Eta Sigma Delta and Delta Sigma Pi. Students are encouraged to become student members of industry organizations such as ACF, MPI, and NACE.

Admissions Info

The graduate application includes both the institution's application and the graduate program supplement. The admissions criteria for a Master of Science degree – Hotel, Restaurant and Tourism Management emphasis include: Graduate school application (<http://prospective.nmsu.edu/graduate/apply/>), Official transcripts, Letter of application, Resume, Three letters of reference, Psychometric test results (e.g., GRE; Miller's Analogy; GMAT) International Students Admissions Information: Complete an international student application online at iss.nmsu.edu. There is a required non-refundable \$50 international application fee. In addition to the regular admissions materials you will need to submit TOEFL or IELTS scores. TOEFL scores for regular NMSU admission: 79 on the iBT or 550 on the paper-based test for graduate degree applicants** IELTS scores for regular NMSU admission: 6.5 for graduate applicants

Approximate Tuition and Fees

Flat Rate (15 credits and above) \$3,978.00 Non-Resident Students: (1 – 6 credits) \$364.68 per credit Rate per credit (7 – 14 credits) \$929.90 per credit Flat Rate (15 credits and above) \$12,046.50 Distance Education Course Fee: \$35.00 per credit Application fee: \$35.00 Other international student and course fees may apply. Significant discounts are available for Non-Resident Students from within a 135-mile radius of Las Cruces, from any Western Undergraduate Exchange (WUE) state, and from Mexico.

Financial Aid and Scholarships Available

All students are encouraged to complete the FAFSA form and apply for NMSU's "Scholar Dollar\$." Almost 50% of NMSU students are eligible for Pell Grants. Scholarships are available from the university, College of ACES, and HRTM. Information on institutional scholarships and discounts can be found at <https://fa.nmsu.edu/scholarships/>. The College of ACES has more than \$600,000 available for scholarships each year giving majors in the college an excellent opportunity for scholarship support. HRTM endowed scholarships are available with funding from some of New Mexico's most prominent businesses, organizations and individuals. Students may also apply for outside industry scholarships from organizations such as American Hotel and Lodging Association, National and New Mexico Restaurant Associations, New Mexico Hospitality Association, NEWH, Greater Albuquerque Innkeepers Association and many others. Graduate students may apply for a limited number of graduate teaching and lab assistant positions. Assistants are hired per semester on a salary basis, work 20 hours per week, and pay in-state tuition regardless of residency status. Assistants must be enrolled in 9 credits per semester.

Graduation Requirements

Completion of at least 30 graduate credits, including statistics and research methods. Other courses are flexible according to student's interests and goals. Students without previous hospitality coursework and/or work experience may be required to take undergraduate leveling courses in areas such as accounting, hotel operations, and marketing. Students frequently take some courses in related disciplines such as family & consumer science, food science & technology, business, and education. Thesis and non-thesis option available. Internship and study abroad options are also available. HRTM is in the approval process for an online Master of Hospitality degree. This program will require a more specific set of classes than the current program. Tentative start date Fall 2020.

New York University

NYU School of Professional Studies, Jonathan M. Tisch Center of Hospitality



Program Enrollment: 150
Institutional Enrollment: 55,000

Approximate Tuition & Fees:
\$24,000 per semester (full time)

Degrees Awarded: MS Hospitality Industry Studies,
MS Tourism Management, MS Event Management

Institution Website:
<http://sps.nyu.edu/academics/departments/tisch.html>

Institutional Description

The importance and influence of the consumer experience, from the guest perspective, invigorates and perpetuates the virtually unlimited economic potential of the hospitality and tourism industries. Whether you are interested in marketing an emerging travel destination or analyzing lodging feasibility in mixed-use development, the interdisciplinary curricula, field internships, alumni-student mentorship, applied research, individualized degree advisement, dedicated and accomplished Advisory Board, and expert faculty members of the NYU School of Professional Studies

Jonathan M. Tisch Center of Hospitality provide the pathway to help you to meet your professional goals. Our graduate and undergraduate degrees, career advancement courses, and diploma programs provide a top-notch education and the opportunity to meet and to network with industry leaders. Our renowned, highly attended professional conferences and events offer an unparalleled opportunity to learn from leaders in their fields.

Contact:

Lynn Minnaert
NYU School of Professional Studies
7 East 12th Street
New York, New York 10003 USA
tisch.center@nyu.edu
+1 212 998 9100

Program Description

The graduate programs at the NYU School of Professional Studies Jonathan M. Tisch Center of Hospitality provide you with the tools you need to advance your career in these exciting industries. The Tisch Center offers master's degrees in Hospitality Industry Studies, Event Management and Tourism Management. Through an innovative curriculum taught by a faculty of expert practitioners, you gain an in-depth understanding of these dynamic fields.

Special Features

Extraordinary career opportunities are available for students of the NYU School of Professional Studies Jonathan M. Tisch Center of Hospitality through internships and industry partnerships, as well as through its location in New York City. Students benefit from personalized career services that emphasize relationships with employers and alumni, corporate engagement, and internship placements with leaders in our sectors. These programs are designed to cultivate the next generation of professionals who will be prepared to assume global leadership roles. Based upon academic and professional interests, students are matched with a Tisch Center faculty advisor, who provides guidance regarding career options and the job-search process, and who helps to facilitate networking opportunities. Additionally, the Tisch Center provides dedicated, full-time career services staff members who support students, alumni, and employers. Career-planning programs, workshops, and counseling sessions are available to students and to alumni. An international roster of hospitality and tourism organizations participate in on-campus recruiting, information sessions, résumé collection, panel discussions, mock interviews, and classroom visits. The Tisch Center student societies also host a semi-annual career fair. Upon entering the program, undergraduate and graduate students attend faculty-taught professional seminars to enhance their career development. Topics include résumé and cover letter writing, and interviewing strategies. Alumni and executives serve as guest speakers, providing advice and contacts. Networking continues during the entire course of study through the Tisch Center's community of alumni and professional contacts. Our student's relationship with peers and faculty members also serve as the foundation for their professional future. The Tisch Center provides extraordinary access to industry leaders through panel discussions and events featuring noted experts.

Admissions Information

The NYU School of Professional Studies Office of Admissions carefully weighs each component of your application during the admissions review process. We use this approach to evaluate your ability to benefit from and contribute to the dynamic learning environment and the challenging curriculum that the School offers. To apply, please visit: <http://www.scps.nyu.edu/content/scps/admissions/graduate/apply/admissions-criteria.html>.

Financial Aid and Scholarships Available

The Jonathan M. Tisch Center awards over \$500,000 in scholarships to its undergraduate and graduate students each academic year.

Roosevelt University

Walter E. Heller College of Business

Manfred Steinfeld School of Hospitality and Tourism Management



Program Enrollment: 150 undergraduates - 50 graduate

Institutional Enrollment: 4,500

Degrees Awarded: Master of Science in Hospitality and Tourism Management (MSHTM) Executive Master in Hospitality and Tourism Management (EMHTM)

Emphases/Specializations: Food and Beverage Management Lodging Management Meeting, Events and Exhibition Management Sports Hospitality Management Tourism Administration

Institutional Accreditation: Higher Learning Commission of the North Central Association of Colleges and Schools, and Association of Collegiate Business Schools and Programs, (ACBSP)

Admissions Information: Office of Admission 425 S. Wabash Avenue Chicago, Illinois 60605 Email: admission@roosevelt.edu Phone: 877-277-5978 See our website for details: www.roosevelt.edu

Institution Website: www.roosevelt.edu

Institutional Description

Roosevelt University is a national leader in educating socially conscious citizens for active and dedicated lives as leaders in their professions and their communities. Our history is grounded in courage, acceptance and a commitment to social justice. Since our founding in 1945, our mission has been to make higher education available to all academically-qualified students, regardless of their background. We have maintained a strong commitment to academic, creative and service excellence. Lots of universities talk social justice. At Roosevelt, it is in our history and founding, it is at our very core. A Roosevelt education prepares socially conscious citizens to be agents of change in their world. Our students come from a variety of backgrounds and thrive in a community of inclusivity and acceptance. We value differences in personal experiences and promote mutual understanding, consciousness and action. At Roosevelt, we're breaking the mold of what it means to be diverse. We empower everyone in the Roosevelt community (students, faculty, staff, and administrators) to be socially conscious citizens and leaders in their professions and communities.

Contact:
William R. Host, CMP
School of Hospitality and Tourism Management
Roosevelt University
430 S. Michigan Avenue - WB1112cc
Chicago, Illinois 60605 USA
whost@roosevelt.edu
+1 (312) 281-3171

Program Description

Established in 1984 to serve and support Chicago's number one industry, the Manfred Steinfeld School of Hospitality and Tourism Management is the premier four-year hospitality program in Illinois. Named for Manfred Steinfeld, the program's benefactor and chairman and former CEO of Shelby Williams Industries, the Roosevelt program seeks to produce leaders and innovators in hospitality management. With Chicago as our campus, the curriculum is implemented by an experienced faculty and staff culled from both academia and the nation's hospitality industry. Faculty members are committed to students and their professional growth as they integrate classroom study with the lively metropolitan workplace. Students will gain experience through professional partnerships with leading hotels, restaurants, meeting and convention facilities, associations, destination management, marketing and tourism offices, sports facilities, others. Roosevelt's Hospitality program prepares students in the following concentration areas: lodging management; food and beverage management; meeting, events and exhibition management; sports hospitality management; and tourism administration. Other subject areas include casino and club management. Our students include a lively mix of entering freshmen, transfer students, working professionals and a representative international population.

Special Features

Chicago has it all – the nation's finest hotels and internationally recognized restaurants, the largest convention center in the Western hemisphere, winning sports teams (well, maybe), unique tourist attractions and a

corporate and association base of meeting and event planners. With the university in the middle of and overlooking several of Chicago's major hospitality and tourism destinations, no better place exists to learn this industry than the Chicago metropolitan area with its rich blend of ethnic cultures and cuisines, arts and entertainment, sports and recreation, fairs and festivals. The city is the students' classroom and laboratory.

Financial Aid and Scholarships Available

Roosevelt considers all new students for scholarships at the time of admission. These scholarships awards are granted based upon your previous academic record, or in some programs your interview or audition. Additional endowed scholarships are awarded on a competitive-basis each year. Students may also wish to apply for private scholarships, which are often funded by nonprofit or private organizations. The School of Hospitality and Tourism maintains an active list of industry scholarships that are available for application. Grants may include federal or state funded programs, as well as University grants. Graduate students within the University's Assistantship Program receive a partial- or full-tuition grant, as well as a minimal annual stipend. In addition, Roosevelt University offers a variety of employment options to our students. Placement into one of the University's work-study opportunities requires that you apply for the job through the Office of Career Services.

Approximate Tuition and Fees

2018-2019 – Tuition and Fees: Undergraduate: \$812 – Part-time per credit hour (1-11 credits per semester) \$30,411 – Full-time per academic year (12-18 credits per semester) Graduate: \$903 – Part-time per credit hour (1-8 credit hours per semester) \$20,094 – Full-time per academic year (9-12 credits per semester) 2018-2019 Housing and Meals: Housing: \$7,140 - \$13,685 – per academic year depending upon type of room as requested building Meals: \$3,059 - \$3,811 per academic year depending upon meal plan and chosen residence hall.

Graduation Requirements:

Master of Science and Executive Master Degrees: Both degrees require a total of 30 semester hours which include 7 required courses and 3 electives The Executive Master, designed for hospitality executives with five or more years of experience, is a totally on-line one-year program that runs fall, spring and summer semesters.

Stephen F. Austin State University

School of Human Sciences

Degrees Awarded: Master of Science

Admissions Information:

<http://www.sfasu.edu/admissions-and-aid>

Institution Website: <http://www.sfasu.edu/hms/>

Approximate Tuition & Fees

Tuition & Fees \$78 Loan Fees* \$8,964 Room & Board \$1,202 Books \$1,800
Travel \$1,874 Personal Expense \$23,176 Total '18-'19 Cost estimates based upon
the average cost for a full-time undergraduate student (15 credit hours /
semester) for the 2018-2019 nine month academic year.

Contact:

Lynda Martin
P.O. Box 13014
Nacogdoches, Texas USA
+1 (936) 468-4502
75962martinlj@sfasu.edu

Temple University

School of Sport, Tourism, and Hospitality Management

Program Enrollment: 30
Institutional Enrollment: 40,00

Approximate Tuition & Fees: \$933 per credit hour (Pennsylvania resident) \$1,082 per credit hour (out-of-state resident)

Degrees Awarded: Master of Science in Hospitality Management

Emphases/Specializations: The Master of Science in Hospitality Management offers 3 specializations to customize your degree to your career goals, developing the specialized expertise that will set you apart. 1) Event Management 2) Hospitality Operations Management 3) Tourism & Hospitality Marketing

Institution Website: sthm.temple.edu

Institutional Description

Established in 1998, The School of Sport, Tourism and Hospitality Management (STHM) has a distinguished tradition preparing leaders in the sport, recreation, tourism and hospitality industries. Our innovative approach to learning combined with our location in the heart of Philadelphia fosters transformational education experiences.

Contact:
Michelle Rosar
1801 Liacouras Walk
Philadelphia, Pennsylvania 19122 USA
+1 (215) 204-3315
michelle.rosar@temple.edu

Program Description

Our program is designed to provide you the tools to create authentic, personalized experiences within the growing hospitality industry. Our industry-backed curriculum offers real-world experience and world-class education to help you think creatively and analytically when navigating this ever-changing industry. Designed with the real world in mind, our Master in Hospitality Management program includes a hands-on consulting project allowing you to put your skills into action. You also gain access to one-on-one career coaching, resume critiques and industry intelligence tools to prepare you to take the next step in your career. As part of the 30-credit program, you can customize your degree to your career goals through our market-driven concentrations, developing the specialized expertise that will set you apart. These concentrations include event management, hospitality operations management, and tourism and hospitality marketing.

Admissions Info

STHM takes a holistic approach to every application. This means that every facet of an individual's profile is considered when reviewing an application for admission. STHM does this to ensure every admitted student can meet the expectations of this graduate program. When you apply to the Master of Science in Hospitality Management, the Admissions Committee considers a number of factors: Professional experience (not required) Motivation to participate in and contribute to a highly interactive learning environment Time and willingness to commit to attending classes and participating in program-related activities Academic and professional aptitude Potential for professional development Basic application requirements include: Completed application \$60 application fee (Non-refundable) College transcripts (Degree and non-degree) Current resume Two letters of reference At least one of these references should come from an academic source, i.e., advisor, faculty, etc. 500-word Statement of Goals GMAT or GRE score

Graduation Requirements

The Master of Science in Hospitality Management consists of 22.5 core credits and 7.5 concentration-course credits. Students are required to complete the 30-credit coursework, including a graduate internship and master's project.

University of Hawai'i at Mānoa

School of Travel Industry Management



UNIVERSITY OF HAWAII AT MANOA
SHIDLER COLLEGE
OF BUSINESS
SCHOOL OF TRAVEL
INDUSTRY MANAGEMENT

Program Enrollment: 15
Institutional Enrollment: 17,000

Degrees Awarded: M.S. Travel Industry Management

Institution Website: tim.hawaii.edu

Institutional Accreditation: WASC

Approximate Tuition & Fees: 2018-19, tuition per semester * Fulltime Graduate Resident: \$7,800 * Fulltime Graduate Non-resident: \$18,540 * Graduate fees: \$451 per semester

Institutional Description

Founded in 1907, the University of Hawai'i at Mānoa is a destination of choice for students and faculty from across the nation and the world., UH Mānoa offers unique research opportunities, a diverse community, a nationally-ranked Division I athletics program and much more.

Program Description

Founded in 1966, the School of Travel Industry Management (TIM) possesses a rich history of innovation, growth, and change bringing it to its current status as one of the most respected programs, worldwide, in the field of hospitality, tourism, and transportation management. TIM pioneered the concept of integrating all aspects of the travel industry under a single discipline built on a foundation of management science.

Special Features

* Located in one of the world's premiere tourism destinations. * Full and part-time faculty with rich industry experience. * Internships in all facets of the travel industry. * A mentoring program that offers select students to mentor with Hawaii's leading general managers. * A global alumni network, with graduates in leadership positions throughout the world. * Student organizations that provide opportunities for leadership and networking. * A diverse student body within a diverse campus in a diverse community that provides TIM students with background to excel in the global travel industry market.

Admissions Info

* A bachelor's degree in a travel-related, hospitality management or business field from an accredited institution is recommended for admission but applicants with degrees in other fields are also encouraged to apply. * GPA equivalent to 3.0 or higher on a 4.0 scale in baccalaureate work. * GMAT (preferred) or GRE * Two years work experience preferred * Three letters of recommendation Contact: Graduate Chair timinfo@hawaii.edu

Financial Aid and Scholarships Available

Over \$250,000 in scholarship and tuition waivers awarded each year. Assistantships available

Graduation Requirements

36 credits: Thesis or Non-thesis options

Contact:

Thomas Bingham
University of Hawai'i at Mānoa
School of Travel Industry Management
2560 Campus Road
Honolulu, Hawaii 96822 USA
+1 (808) 956-7166
bingham@hawaii.edu

University of Houston

Conrad N. Hilton College of Hotel and Restaurant Management

UNIVERSITY of **HOUSTON**
CONRAD N. HILTON COLLEGE

Program Enrollment: 1,064

Institutional Enrollment: 47,098

Emphasis/Specializations: The undergraduate degree offers four specialized tracks in Lodging Management, Foodservice, Wine & Beverage Studies, and Project Management & Analytics.

Institutional Accreditation: Southern Association of Colleges and Schools

Admissions Information: Please visit:
<http://www.uh.edu/hilton-college/students/future-students/undergraduate-admissions/>

Institution Website: www.uh.edu

Institutional Description

The University of Houston is a Carnegie-designated Tier One public research university recognized with a Phi Beta Kappa chapter for excellence in undergraduate education. UH serves the globally competitive Houston and Gulf Coast Region by providing world-class faculty, experiential learning and strategic industry partnerships. Located in the nation's fourth-largest city and one of the most ethnically and culturally diverse regions in the country, UH is a federally designated Hispanic- and Asian-American-Serving institution with enrollment of more than 47,000 students. The Conrad N. Hilton College of Hotel and Restaurant Management is one of 15 colleges at UH.

Contact:

Director of Recruiting and Enrollment
Conrad N. Hilton College
4450 University Dr., Room 227
Houston, Texas 77204-3028 USA
+01 (713) 743-1380
HiltonFreshmen@uh.edu

Program Description

Hilton College was established in 1969 by one of the most iconic names in the hospitality industry, Conrad N. Hilton. With 54 countries representing our student body, Hilton College has the most diverse hospitality program in the world. In 2014, we expanded our reach to San Antonio to become the city's first provider of a bachelor's-level hospitality degree. Hilton College graduates are highly sought after by the industry's leading employers. More than 92 percent of our students have jobs upon graduation – many have multiple offers – thanks to our unmatched industry connections, career fairs and extensive alumni network. Our bi-annual career fairs feature recruiters from some of the top hospitality companies in the world. All of our degree programs offer a curriculum that is comprehensive, current and immediately applicable to the industry. Known for our experiential, real-world learning opportunities, we have an ideal balance between tenure-track professors and master's-qualified lecturers who bring industry experience into their classrooms. Many of our faculty are internationally recognized researchers who are involved in cutting-edge research projects with industry partners. Plans are underway to renovate our Center for Student Success, a “one-stop shop” that provides all essential student success functions under one roof to help students navigate their college career. These services include Recruiting and Enrollment, Undergraduate Academic Services, and Career Development. Hilton College is part of the Hilton University of Houston, which serves as our primary teaching facility – 70 percent of our hotel employees are students. This is the *only* hospitality program in the world where students work *and* take classes in an internationally branded full-service hotel. And our hotel will be expanding in 2022! For more information, visit hrm.uh.edu.

Special Features

Hilton College has dozens of assets that set it apart from other hospitality programs, all of which have a dramatic impact on the employability of our graduates. Highlights include our Eric's Club Center for Student Success, state-of-the-art Spec's Beverage & Food Appreciation Laboratory, newly renovated student kitchens, food science and brewing labs, the Massad Family Library Research Center and Hospitality Industry Archives that house the world's largest repository for the hospitality, computer labs and Cougar Grounds – our student-run coffee shop. We also have 12 student organizations, many of which are affiliated with national professional associations. Hilton College is in partnership with the best hospitality programs in Europe and Asia – EHL in Lausanne, Switzerland and the School of Hotel and Tourism Management at The Hong Kong Polytechnic University – to offer a Master of Science in Global Hospitality Business, the first and *only* program of its kind in the world. This program is ranked No. 2 in the world by Eduniversal Group. Students consistently rank Hilton College faculty and classes above the other University of Houston colleges when evaluating overall teaching effectiveness of instructors, overall quality of courses, the instructors' availability for individual assistance, and the instructors'

demonstration of respect toward students. In addition to our Career Development services and bi-annual career fairs, Hilton College has a well-placed network of more than 8,500 alumni who work in hospitality leadership positions in more than 50 countries around the world. For more information, visit hrm.uh.edu.

Approximate Tuition & Fees

\$5,245.73 (in-state), \$12,970.73 (out-of-state) <http://www.uh.edu/financial>

Financial Aid and Scholarships Available

Undergraduate and graduate students at Hilton College have a number of options for scholarships and financial assistance. Scholarships are granted based on academic achievement, student leadership, participation in student organizations, honors and awards received, work experience, references, accuracy and timeliness in the application process. Typically, nearly \$1 million in merit-based college and university scholarships are awarded annually. The industry supports our students as well. Prospective students can apply for Hilton College scholarships from November 1 through March 1. For convenience, students only need to complete one application. We'll take a look at the applications and find the scholarship(s) that best fits each student. Hilton College scholarships are renewable up to four years, but students must reapply every year for each scholarship received. Awards range from a minimum of \$1,000 up to \$10,000 for the Conrad Hilton Jr. Scholarship. This coveted scholarship is given annually for four years – that's \$40,000 total – to the highest-ranked incoming freshman. For more information and to apply online, visit www.uh.edu/hilton-college/students/scholarships/

Graduation Requirements

120 credit hours and 1,000 hours of work experience

Degrees Awarded

At the undergraduate level, the Conrad N. Hilton College of Hotel and Restaurant Management offers a Bachelor of Science in Hotel and Restaurant Management. We also offer a minor in Beverage Management and Marketing. Hilton College-San Antonio exclusively offers the upper-division courses needed to complete our BS degree. Undergrads can earn both a bachelor's and master's degree in just five years with our Dual BS/MS degree or "4+1 plan."

MS in Global Hospitality Business: This unique, first-of-its-kind degree is offered in partnership with EHL in Lausanne, Switzerland and the School of Hotel and Tourism Management at The Hong Kong Polytechnic University. A truly global program, this degree provides select students with an extensive understanding of world markets and firsthand experience of local cultures across three continents. Students spend one semester in Switzerland, one in Hong Kong and one in Houston, participating in a personalized capstone project and business field trips to global tourism hubs. Students also earn three professional certifications during this intense curriculum and may choose the institution from which they receive their MS degree. Admission criteria and tuition for this degree program differ from other degrees offered at the College. For more information, [click here](#)

Executive Master of Hospitality Management: Our Executive Master of Hospitality Management offers students the flexibility to balance their professional and personal lives with their academic needs by offering condensed classes entirely online. Whether it's from the comfort of home, the work place or travel destinations, this program was designed to accommodate busy professionals who want to refine their academic and leadership skills to gain an advantage in the competitive hospitality management industry. The 30-credit-hour program can be completed in one year or up to two years. Courses are delivered completely online using e-learning media hosted and taught by our internationally recognized research faculty. For more information, [click here](#).

MS in Hospitality Management: This program is designed to give graduates a competitive edge and increased earning potential in the global hospitality marketplace. It includes core courses in business, management and research, combined with support courses in hospitality marketing, food & beverage management, revenue management and a variety of electives. To earn this degree, students must complete a minimum of 36 semester credit hours and either a research or professional track. Students with the equivalent of a U.S. four-year bachelor's degree in any discipline are eligible to apply.

Ph.D. in Hospitality Administration: This program is designed for students seeking to gain a position as a tenure-track professor at a research-oriented university. Specifically, this doctoral program provides students with the theoretical foundation, practical knowledge, research development, grantsmanship, critical-thinking and teaching skills needed for successful careers in academia and hospitality administration.

University of Nevada Las Vegas

William F. Harrah College of Hospitality

Program Enrollment: 94
Institutional Enrollment: 30,000

Institutional Accreditation: Northwest Commission on Colleges and Universities

Degrees Awarded: Master's in Hotel Administration;
Dual Master's in Hospitality Administration and MBA;
Dual Master's in Hospitality Administration and MIS;
Executive Master's in Hospitality Administration

Emphases/Specializations: Hospitality and Tourism,
Restaurant Management, Gaming Management, Events

Institutional Website: <https://www.unlv.edu/hospitality/graduate-programs>

Institutional Description

The Harrah College of Hospitality offers a host of advanced degree options for those interested in both traditional and online programs. We provide one-on-one support, industry-relevant research opportunities, and flexibility for students who are in various stages of their academic and professional careers.

Contact:
Rhonda McElroy
Director of Graduate Programs
01 (702) 895-5430
mygradfuture@unlv.edu

Program Description

The Master's in Hotel Administration (HOA) program prepares students for a successful management career in the hospitality or gaming industry. Students will complete 36-credit hours that focus on learning analytical skills and business strategies as well as research methods to conduct industry-based studies. Students will complete a thesis or professional paper as part of a culminating experience.

Students also have the option to apply and participate in the two dual programs offered by the Harrah College of Hospitality and the Lee's Business School at UNLV: 1) Master's in Hotel Administration and Management Information Systems (HOA-MIS) and 2) Master's in Hotel Administration and Master of Business Administration (HOA-MBA). Students will earn two degree and gain advanced skills and knowledge in hospitality as well as information systems or business administration. To learn more, visit <https://www.unlv.edu/hospitality/graduate-programs>.

Special Features

State of the art building that mirrors a resort, with an onsite café, spacious lobby, PGA Golf Management retail store, interactive technology labs, full-service career center, and much more! Take a virtual tour of our building and campus: <https://www.unlv.edu/hospitality>.

Admissions Information

Prospective students hold at least a 2.75 GPA or higher in their undergraduate degree or a 3.0 or higher in their last 60 hours to be eligible for the master's programs in Hospitality. Students must also submit the following application materials by the deadline (Fall Term: Feb 15 to be considered for funding, May 1 for international applicants, and July 15 for domestic/permanent resident applicants | Spring Term: October 1 for international applicants and November 15 for domestic/permanent resident applicants):

- UNLV Online Graduate Admission Application
- Pay application fee
- Unofficial transcripts from all post-secondary institutions attended
- Resume
- Statement of Purpose
- Two letters of recommendation
- GMAT or GRE scores
- IELTS or TOEFL scores (international students only).

To learn more, visit <https://www.unlv.edu/hospitality/ms-hoa>.

Applicants interested in the dual programs (HOA-MIS or HOA-MBA) must follow the application requirements of both programs and select the dual program when completing the application.

Approximate Tuition & Fees: Based on 2020-2021 Rates: \$6,517 for resident and \$22,171 for non-resident

Financial Aid and Scholarships Available

Master's students are eligible to apply for graduate assistantships within the Harrah College of Hospitality as well as other units on campus. If awarded a graduate assistantship, it provides a tuition waiver for up to nine credits, partial fee waiver, and a monthly stipend for the semester on appointment. The college also has a few partial scholarships that are awarded to incoming students.

Graduation Requirements

Students must maintain an overall GPA of 3.0 while in the program and to graduate. In addition, students must also complete the following requirements to earn their degree:

- 36 credit hours of coursework and culminating experience.
- Student in the thesis track must successfully defend and deposit their master's thesis.

For students in the dual HOA-MIS (<https://www.unlv.edu/degree/dual-ms-hotel-administration-ms-management-information-systems>) or HOA-MBA (<https://www.unlv.edu/degree/dual-mba-ms-hotel-administration>) programs, they must meet the requirements as outlined on the program website.

University of Nevada Las Vegas

William F. Harrah College of Hospitality

Program Enrollment: 26
Institutional Enrollment: 30,000

Degrees Awarded: Doctorate in Hospitality Administration

Emphases/Specializations: Hospitality and Tourism, Restaurant Management, Gaming Management, Events

Institutional Website:
<https://www.unlv.edu/hospitality/graduate-programs>

Institutional Accreditation: Northwest Commission on Colleges and Universities

Approximate Tuition & Fees: Based on 2020-2021 Rates: \$6,517 for resident and \$22,171 for non-resident

Institutional Description

The Harrah College of Hospitality offers a host of advanced degree options for those interested in both traditional and online programs. We provide one-on-one support, industry-relevant research opportunities, and flexibility for students who are in various stages of their academic and professional careers.

Contact:
Rhonda McElroy
Director of Graduate Programs
01 (702) 895-5430
mygradfuture@unlv.edu

Program Description:

The Ph.D. program is a multi-conceptual and research-based program that cultivates top quality hospitality and tourism educators and researchers. Students will complete 60-credit hours, a combination of coursework and research credit, to prepare them for a career opportunity in universities, research institutions, and industry throughout the world.

Special Features

State of the art building that mirrors a resort, with an onsite café, spacious lobby, PGA Golf Management retail store, interactive technology labs, full-service career center, and much more! Take a virtual tour of our building and campus: <https://www.unlv.edu/hospitality>.

Admissions Information

Prospective students must hold a master's degree in hospitality or related field with an overall GPA of 3.0 or higher to be eligible for the doctoral program. Students must also submit the following application materials by the deadline:

- UNLV Online Graduate Admission Application
- Unofficial transcripts from all post-secondary institutions attended
- Resume
- Statement of Purpose
- Three letters of recommendation
- GMAT or GRE scores
- IELTS or TOEFL scores (international students only).

To learn more, visit <https://www.unlv.edu/hospitality/phd>.

Financial Aid and Scholarships Available

Doctoral students receive financial support through a graduate assistantship that provides a tuition waiver for up to nine credits, partial fee waiver, and a monthly stipend. Doctoral students may also receive funds for conference travel, dissertation research, and a summer research experience.

Graduation Requirements

Students must maintain an overall GPA of 3.0 while in the program and to graduate. In addition, students must also complete the following requirements to earn their degree:

- 60 credit hours of coursework and research.
- Successful pass the following exams: Qualifying Exam, Comprehensive Exam, Proposal Defense Exam, and the Dissertation Final Exam.
- Successful deposit their doctoral dissertation.

University of South Carolina

College of Hospitality, Retail and Sport Management
School of Hotel, Restaurant and Tourism Management

Program Enrollment: >20

Institutional Enrollment: USC – Columbia Campus enrollment for fall 2017: Graduate = 8,106

Degrees Awarded: Master of International Hospitality and Tourism Management
Doctorate of Hospitality Management

Emphases/Specializations: club management, hotel management, event management

Institutional Accreditation: ACPHA Accreditation Commission for Programs in Hospitality Management

Approximate Tuition & Fees: Resident Tuition: \$6,825 per full-time semester or \$568.75 per credit hour. Non-Resident Tuition: \$14,598 per full-time semester or \$1,216.50 per credit hour

Institution Website: sc.edu/hrrsm/hrtm

Institutional Description

The University of South Carolina is a public institution founded in 1801. As the state's flagship university, it is governed by a board of trustees appointed by the governor and state lawmakers. The university is recognized by Forbes as one of America's best employers, and President Harris Pastides has guided the university since 2008. The University of South Carolina is one of only 32 public universities to earn the Carnegie Foundation's top-tier designations in research activity and community engagement, and is rated by Kiplinger's and Princeton Review as a best value college. It is the only university to award a designation of Graduation with Leadership Distinction. It is in the top three percent in the nation for the number of African-American graduates, and is a top producer of U.S. Fulbright students. The 444-acre campus is located in the capital city of Columbia, South Carolina. Columbia is recognized by U.S. News as one of the best places to live in the United States and boasts a variety of entertainment, night life, food and culture, and outdoor recreation opportunities. The University of South Carolina eases students into the transition to college life with University 101, a first-year program pioneered by the school to help students adjust. For students transferring in from technical schools, the University of South Carolina offers the Bridge Program, an academic support system. The school sports teams, the Gamecocks, compete in the NCAA Division I Southeastern Conference, and its women's basketball team won the 2017 National Championship.

Contact:

DeAnna Risher
701 Assembly Street
Columbia, South Carolina 29208 USA
risherda@mailbox.sc.edu
+1 803-777-2053

Program Description

The School of Hotel, Restaurant and Tourism Management is part of the University of South Carolina's College of Hospitality, Retail and Sport Management. It is recognized as No. 11 in the United States and No. 24 in the world for hospitality and tourism management (2018 ShanghaiRanking's Global Ranking of Academic Subjects). The school is home to five research centers and a student-run restaurant that serves as a hospitality management laboratory. New for 2019, the school is building a 2,000 square-foot J. Willard and Alice S. Marriott Foundation Culinary Laboratory. In addition to two undergraduate degrees, the school offers a Master of International Hospitality and Tourism Management and a Ph.D. in hospitality management. The master's program offers thesis and non-thesis options. The curriculum is taught by world-renowned professors who have extensive industry expertise and who are leading cutting-edge research. The program combines theory, practice and experiential learning with a strong emphasis on business management in addition to specialized courses that prepare graduates for leadership careers. Our alumni work in senior management roles for organizations such as the U.S. Travel Association, ClubCorp, InterContinental Hotels Group, as well as owning and operating their own hospitality establishments. The Ph.D. program takes three to four years to complete and includes 60 credit hours. Ph.D. students are assigned to a senior faculty member as their mentor from day one in the program. This one-on-one training and development puts students on the path to success throughout graduate school and beyond. Our Ph.D. alumni are working around the world at respected

institutions, such as: University of Central Florida, University of Kentucky, University of New Hampshire, and University of Waikato, New Zealand, Hong Kong Polytechnic University, University of Houston, Fresno State University, Florida State University.

Special Features

Research Centers: Richardson Family SmartState Center of Economic Excellence in Tourism and Economic Development; International Tourism Research Institute; Sloan Foundation Travel and Tourism Industry Center; International Institute in Foodservice Research and Education; Center for Mega Event Research and Education

Admissions Info

Master of International Hospitality and Tourism Management (MIHTM): Graduate students are admitted through a cooperative effort between The Graduate School of the University of South Carolina and the School of Hotel, Restaurant, and Tourism Management. Students seeking fall enrollment must apply by November 15. Admission requirements include: a current resume, a one- to two-page statement of career objectives, two letters of recommendation, official transcripts from each college or university attended, competitive GPA (3.0 or higher) and GRE or GMAT scores, and proficiency in English if not your first language, including competitive scores on the TOEFL or IELTS. Ph.D. in Hospitality Management: Applications and all supporting documentation for fall admission must be received on or before January 15th. Admission requirements conform to the general regulations of The Graduate School and regional and national accreditation standards. Ph.D. applicants must have a competitive GRE or GMAT score; academic proficiency in business and/or hospitality or tourism curricula, proficiency in English if not your first language, including competitive scores on the TOEFL or IELTS; and industry-related professional experience, preferably at managerial/executive levels.

Financial Aid and Scholarships Available

For qualified applicants, financial packages can include: a competitive three- or four-year stipend, paid tuition, supplemental fellowships, health insurance, and travel grants. Additional assistantships and fellowships are available for qualified students. In addition, eligible applicants can apply for Presidential Fellowships.

Graduation Requirements

The MIHTM curriculum consists of 36 semester hours of graduate credit in approved courses. Students may choose either a professional (non-thesis) or academic (thesis) option. Students electing the academic, thesis option must complete 21 credit hours of required courses, including 6 credit hours of thesis preparation (HRTM 799) and at least 15 hours of elective course work and prepare and successfully defend a thesis. Students choosing to enroll in the professional, non-thesis option must complete the 21 credit hours of required courses and at least 15 credit hours of elective course work, pass a comprehensive written examination upon completion of all course work. In addition, students must complete a work experience requirement (HRSM 795 Field Project) that includes participation in management decision-making in a hospitality or tourism business environment. The Ph.D. program requires 60 credit hours beyond the master's degree, including 16 hours devoted to original dissertation research. To complete the Ph.D. program, a student must successfully complete a qualifying exam at the end of the first year, a comprehensive exam, propose and complete a dissertation study, and successfully pass a final examination on the dissertation administered by the student's advisory committee.

Virginia Polytechnic Institute and State University

Pamplin College of Business

Howard Feiertag Department of Hospitality and Tourism Management

Program Enrollment: 9

Institutional Enrollment: 34,440

Degrees Awarded: PhD

Institution Website: <http://htm.pamplin.vt.edu>

Institutional Accreditation: Southern Association of Colleges and Schools Commission on Colleges

Approximate Tuition & Fees: \$7,755.00 per semester for Virginia Residents \$14,814.50 per semester for Non-Virginia Residents

Institutional Description

Virginia Tech has prioritized graduate education and scholarship as central to its academic mission and strategic goals. As such, the mission of the Virginia Tech Graduate School is to enhance the preparation of graduate students for advanced career achievement and better equip them with knowledge and skills for meaningful and relevant contributions as citizens in the 21st century society. The Graduate School is committed to providing a rich learning environment that attracts and retains outstanding graduate students to work closely with outstanding faculty. Working together, faculty and graduate students create new knowledge and scholarship to address the complex issues of today's society and tomorrow's future.

Contact:

Richard Perdue
362 Wallace Hall 295 West Campus Drive
Blacksburg, Virginia 24061-0429 USA
+1 (540) 231-5515
perduerr@vt.edu

Program Description

Virginia Tech's Hospitality and Tourism Management Ph.D. in Business emphasizes the research applications of business concepts and strategies to hospitality and tourism management. The goal of our program is to develop the next generation of faculty for Hospitality and Tourism Management Business programs at major research universities throughout the world. We accomplish this goal by producing doctoral graduates who have both conceptual and methodological knowledge and significant research experience in the applications of that knowledge during their Ph.D. program. Students develop the knowledge, skills and research abilities to become successful scholars by engaging in close and collegial research collaborations with a faculty comprised of internationally renowned scholars, journal editors, and professional leaders. More specifically, our curriculum emphasizes (1) the understanding of business theories and practices in hospitality and tourism management and (2) the conceptual skills and understanding of research design, measurement, and statistical analyses necessary to be effective and productive researchers. The faculty has developed the doctoral program to provide challenging research and learning experiences for students seeking the skills to become leading researchers. The key ingredients to the program's success are excellent students, a dynamic, research-oriented faculty who publish regularly in top-tier journals, and research collaboration between students and faculty. The specific curriculum and research program is customized to the individual student's interests; each student works with an advisory committee to develop a program of study and a research dissertation focusing on her / his specific areas of interest.

Admissions Info

Students are admitted to the HTM graduate programs each fall semester. Applications are submitted via the Virginia Tech Graduate School website. To be considered for admission, applicants must create an account on the VT Graduate School Applicant System and submit their materials directly via that website. The deadlines for application are January 15th for the Ph.D. program. The size of our programs is strictly controlled to allow for intensive faculty – student collaboration. As a result, the program is highly selective. Admission decisions are made by a committee of faculty based on several criteria including: 1. Fit with departmental mission and faculty research interests – a statement of research interests and experience is required. In this statement, an applicant should articulate her / his areas of interest and specialization. Additionally, students should also

describe their research experience and background. Prior to being accepted, at least one member of the graduate faculty must agree that the applicant's research interests are a good fit with her / his interests. 2. Standardized test scores, while GMAT scores are preferred, GRE scores can also be submitted. These scores must be sent directly to the VT Graduate School – Virginia Tech's institution code is 5859 (there is no departmental code). 3. Previous academic work (official transcripts for all previous academic work are required). 4. Curriculum Vita, reflecting both academic and professional experience. 5. Letters of recommendation (3 letters are required). In general, students admitted to our Ph.D. program have a GMAT score well over 600 or approximately similar GRE scores (verbal-150, quantitative reasoning-150, & analytical writing 4.5), a GPA of 3.5 or greater in their MBA or MS program, very strong letters of recommendation, and more than two years of industry experience.

Financial Aid and Scholarships Available

The Department awards a limited number of teaching/research assistantships to graduate students on a competitive basis. Full-time assistantships normally require 20 hours of work weekly on assignments related to the teaching and research functions of the Department. Stipends are extremely competitive and include tuition remission. Graduate assistantships are renewed depending upon student performance and budget availability. For Ph.D. students, summer research grants are provided for the first two years and available competitively for the following years, presuming continued budget availability and the successful completion of a research grant proposal approved by the student's committee chair and the HTM Graduate Curriculum Committee. Additionally, research scholarships and dissertation research grants are available on a competitive basis. This assistantship package is even more attractive when coupled with the low cost of living in Blacksburg.

Graduation Requirements:

Degree Requirements (66 Credits plus the MS or MBA) Core Requirements (15 credits / 12 graded credits, see note 1) * HTM 5944 Graduate Seminar (taken 4 times with 3 credits toward the degree) * 12 credits of coursework in research methodology, ethics, and data analysis taken at the Ph.D. level at Virginia Tech HTM Requirements (6 credits / 6 graded credits) * HTM 6434: Theory Development for Hospitality & Service Management (3 credits) * HTM 6464: Research Foundations in Hospitality and Tourism Management (3 credits) Specialization/Major Area (15 credits / at least 9 credits must be graded) * At least 3 credits need to be at the HTM 6000 level * Remaining credits (12) can be either within or outside HTM, and can be at the 5000 or 6000 level. * Students are encouraged to include at least one section of HTM 6974 Independent Study, whereby the finished product is a manuscript to be submitted to a top-tier academic research journal. Students are also encouraged to take GRAD 5114, Contemporary Pedagogy, if they and their committee feel this would assist them with improving their teaching skills. Dissertation (30 credits) Total Credits – 66 Credits