

Hospitality Management

If you are looking for an opportunity in an exciting field dealing with a diversity of people, places, and experiences, a major in hospitality management may be for you.

Lodging and food service managers supervise hotels, kitchens, and dining rooms. Managers estimate consumption, order supplies for inventory and evaluate the quality of products and services. They are responsible for personnel, payroll, book-keeping, and scheduling.

Coursework includes operational and management topics, professional cooking, supervisory and management skills development, purchasing, sanitation and safety, cost control, menu development, banquets and catering, hotel and lodging operations, and bar and beverage management. Program graduates have successfully integrated into a variety of industry positions around the country.

If you are looking for a fast-paced, exciting career, then come and be a part of the Hospitality Management Program at Northern Michigan University.

Skills and Competencies

Hospitality Management provides students with a variety of practical experiences allowing them to develop both supervisory and culinary skills. A market driven and industry focused curriculum is developed with input from hospitality management professionals, faculty and students. The curriculum reflects current industry practices and trends.

Students gain experience by operating an on-campus cafeteria and fine dining restaurant, and by hosting a number of banquet activities. Hospitality and Tourism Management majors may apply the skills they learn in laboratory toward internships where they continue their hands-on training in the industry. NMU students are encouraged to join professional hospitality organizations.

Course Work

This degree includes the following courses as part of the program requirements, and specific major requirements along with general education courses and graduation requirements.

Core

HM111	Food Service Sanitation (2 cr.)
HM112	Introduction to the Tourism & Hospitality Industry(4 cr.)
HM115	Professional Cooking I (4 cr.)
HM120	Professional Cooking II (4 cr.)
HM126	Procurement for REstaurant Operations (4 cr.)
HM214	Cost Control for the Hospitality Industry (4 cr.)
HM221	Guest Services (4 cr.)
HM265	Facilities, Equipment, and Technology (4 cr.)
HM305	Leadership of Hospitality Personnel (4 cr.)
HM310	Menu Analysis Design (4 cr.)
HM330	Beverage and Bar Management (4 cr.)
HM350	Events Management (4 cr.)
HM405	Hospitality Senior Seminar (2 cr.)
HM415	Hospitality Personnel Administration (4 cr.)
HM449	Financial Management of Hospitality Operations (4 cr.)
HM450	Operational Planning for the Hospitality Operations (4 cr.)

Curriculum Electives (18cr.)

Other Required Courses

MKT230	Introduction to Marketing (4 cr.)
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Career Development

You should begin the resume-building process as soon as you can. The Academic and Career Advice Center can assist you with career planning, while Career Services will help you fine tune your resume and look for jobs related to your field. In the meantime, the more hands-on experience you have, the better the chances are that you will find a job. Becoming involved in a professional related internship is a way to develop your professional skills and gain experience. Your academic course work is important as well, so be sure to maintain a high grade point average.

Additional Considerations

Additional education and/or experience may be required for some professions.

Hospitality professions offer great benefits and experience as well as travel opportunities.

Owning and operating your own business is a great responsibility, but also a rewarding experience.

The Hospitality Industry will be the twenty-first century's largest industry.

Job Outlook

Hospitality Management is expected to grow at an average or slightly faster than average rate of 15 percent. The median salaries for occupants of this profession are \$40,000 to \$60,000. The diverse range of careers within the field makes it hard to give an accurate "normal" salary.

Potential Careers

NMU's Hospitality Management Program prepares students for employment in the following careers:

- Assistant Manager
- Banquet Convention Facilities
- Bed and Breakfast Owner/Operator
- Casino Management
- Caterer
- Correctional Facilities
- Cruise Lines
- Educational Institutions
- Executive Chef
- Food and Beverage Establishment Owners Management
- Food and Drug Administration
- Franchise Facility Owners
- Front Line Supervisor
- General Manager
- Health Services Administration
- Hospitals
- Hotel and Lodging Operations
- Hotel Restaurant Manager
- Lodging Operations
- Long-term Care Facilities
- Personal Chef
- Restaurant Owner/Operator
- School Food Administration

Additional Resources and Information

For Career Planning and Opportunities:
Academic & Career Advisement Center
3302.1 C.B. Hedgcock
906-227-2971
103 Jacobetti Complex
906-227-2283
www.nmu.edu/acac

Technology and Occupational Sciences
101 Jacobetti Complex
906-227-2190
www.nmu.edu/tos

For Job Search, Resume and Career Information:
Career Services
3302.3 C.B. Hedgcock
906-227-2800
www.nmu.edu/careers

For Information about NMU Student Organizations Associated with this Major Contact:
Center for Student Enrichment
1206 University Center
906-227-2439
www.nmu.edu/cse

Culinary Students of NMU (CSNMU)

Internet Resource Links:
www.careers.org
www.bls.gov

For Career Information with National Organizations:
www.edfound.org -The Educational Foundation of the National Restaurant Association
www.hospitalitynet.org -Hospitality Industry News
www.ahla.com -American Hotel and Lodging Association



**NORTHERN MICHIGAN
UNIVERSITY**

MARQUETTE, MICHIGAN

The Academic & Career Advisement Center
2022



What to do with
a major in...

Hospitality Management

