

Hospitality and Tourism 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 and tourism 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 and Tourism 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

- HM101 Hospitality Math (4 cr.)
- HM111 Food Service Sanitation (2 cr.)
- HM112 Introduction to the Tourism & Hospitality Industry(4 cr.)
- HM115 Professional Cooking I (4 cr.)
- HM210 Supervision in the Hospitality Industry (4 cr.)
- HM214 Cost Control for the Hospitality Industry (4 cr.)
- HM220 Hospitality Human Resources (4 cr.)
- HM225 Banquets and Catering (4 cr.)
- HM226 Purchasing for the Hospitality Industry (2 cr.)
- HM245 Hospitality Accounting/Revenue Management (4 cr.)
- HM310 Menu Analysis Design (4 cr.)
- HM330 Beverage and Bar Management (4 cr.)
- HM450 Hospitality Operations Plan and Design (4 cr.)
- HM480 Current Issues in the Hospitality Industry (4 cr.)

Curriculum Electives (6–8 cr.)

Choose two courses from list on Bulletin.

Other Required Courses

- MGT221 Business Law I: Legal Env of Business (4 cr.)
- MKT230 Introduction to Marketing (4 cr.)Emphasis

*Other hospitality management courses or additional track courses also count as hospitality management electives.

Detailed course descriptions can be found at www.nmu.edu/bulletin.

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 and Tourism Management is expected to grow at an average or slightly faster than average rate. 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 and Tourism 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
2020



What to do with
a major in...

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