HOSPITALITY MANAGEMENT - UNDERGRADUATE CERTIFICATE

College of Education Health and Human Services
School of Foundations, Leadership and Administration
www.kent.edu/ehhs/fla

Examples of Possible Careers*

Food service managers
- 0.6% little or no change
- 352,600 number of jobs
- $56,590 potential earnings

Lodging managers
- -11.7% decline
- 57,200 number of jobs
- $56,670 potential earnings

Personal service managers, all other; entertainment and recreation managers, except gambling; and managers, all other
- -1.8% decline
- 1,189,200 number of jobs
- $116,350 potential earnings

Contact Information
- Program Coordinator: Seon Jeong "Ally" Lee, Ph.D. | slee89@kent.edu | 330-672-0594
- Speak with an Advisor
- Chat with an Admissions Counselor

Fully Offered
- Online
- Ashtabula Campus (hybrid and on-ground)

Description
The Hospitality Management undergraduate certificate provides entry level management skills for those interested in employment or a career in the field. The certificate articulates into Kent State's bachelor's degree in hospitality and event management.

Admission Requirements
The university affirmatively strives to provide educational opportunities and access to students with varied backgrounds, those with special talents and adult students who graduated from high school three or more years ago.

Kent State campuses at Ashtabula, East Liverpool, Geauga, Salem, Stark, Trumbull and Tuscarawas, and the Twinsburg Academic Center, have open enrollment admission for students who hold a high school diploma, GED or equivalent.

For more information on admissions, contact the Regional Campuses admissions offices.

Program Learning Outcomes
Graduates of this program will be able to
1. Create a list and define elements of hospitality operations.
2. Describe and perform appropriate interpersonal skills, including professional behavior, collaborative relationships and proficiency in networking.

Program Requirements

Certificate Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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<tbody>
<tr>
<td>BMRT 11009</td>
<td>INTRODUCTION TO MANAGEMENT TECHNOLOGY</td>
<td>3</td>
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<tr>
<td>HEM 13022</td>
<td>SANITATION AND SAFETY PRINCIPLES AND PRACTICES</td>
<td>3</td>
</tr>
<tr>
<td>HEM 13023</td>
<td>FUNDAMENTALS OF FOOD PRODUCTION</td>
<td>3</td>
</tr>
<tr>
<td>HEM 13024</td>
<td>INTRODUCTION TO HOSPITALITY MANAGEMENT</td>
<td>3</td>
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<tr>
<td>HEM 33050</td>
<td>PROFESSIONAL PRACTICE IN HOSPITALITY AND EVENT MANAGER</td>
<td>2</td>
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Certificate Electives, choose from the following:
- ACTT 11000 ACCOUNTING I: FINANCIAL
- BMRT 21050 FUNDAMENTALS OF MARKETING TECHNOLOGY
- COMM 15000 INTRODUCTION TO HUMAN COMMUNICATION (KADL)
- ENOL 14600 INTRODUCTION TO ENOLOGY
- HEM 23030 HOTEL OPERATIONS
- HEM 23336 CLUB MANAGEMENT
- HEM 33020 LEGAL ISSUES IN THE HOSPITALITY AND EVENT INDUSTRY
- HEM 37377 CASINO MANAGEMENT AND GAMING OPERATIONS
- HEM 41095 SPECIAL TOPICS IN HOSPITALITY AND EVENT MANAGEMENT
- HEM 43231 FOOD, WINE AND BEVERAGE PAIRING
- IT 11000 INTRODUCTION TO OFFICE PRODUCTIVITY APPS
- NUTR 23511 SCIENCE OF HUMAN NUTRITION (KBS)
- VIN 11800 INTRODUCTION TO BREWING

Minimum Total Credit Hours: 20
## Graduation Requirements

<table>
<thead>
<tr>
<th>Minimum Certificate GPA</th>
<th>Minimum Overall GPA</th>
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