EVENT 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*
Meeting, convention, and event planners
• 7.8% faster than the average
• 138,600 number of jobs
• $51,560 potential earnings

Contact Information
• Associate Lecturer: Mandy Ulicney | mulicney@kent.edu | 330-565-6637
• Speak with an Advisor
• Chat with an Admissions Counselor

Fully Offered
• Delivery:
  • Fully online
  • Mostly online
• Location:
  • Ashtabula Campus

Program Learning Outcomes
Graduates of this program will be able to:
1. Identify and apply the knowledge and skills necessary for hospitality and tourism operations
2. Develop and integrate a core set of business skills necessary to successfully operate a hospitality and tourism organization
3. Demonstrate competence in the communication skills necessary for hospitality and tourism management

Program Requirements
Certificate Requirements

<table>
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<tr>
<th>Code</th>
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<th>Credit Hours</th>
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<tbody>
<tr>
<td>BMRT 11009</td>
<td>INTRODUCTION TO MANAGEMENT TECHNOLOGY</td>
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<td>HEM 33129</td>
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Professional Electives, choose from the following: 6
HEM 13023 | FUNDAMENTALS OF FOOD PRODUCTION              |             |
HEM 23030 | HOTEL OPERATIONS                             |             |
HEM 23336 | CLUB MANAGEMENT                              |             |
HEM 30110 | FUNDRAISING AND PHILANTHROPIC EVENT MANAGEMENT |             |
HEM 30120 | WEDDINGS AND SPECIAL EVENT PROTOCOL          |             |
HEM 33020 | LEGAL ISSUES IN THE HOSPITALITY AND EVENT INDUSTRY | 1 |
HEM 43092 | PRACTICUM IN HOSPITALITY AND EVENT MANAGEMENT (ELR) |   |
HEM 43143 | HOSPITALITY MEETINGS AND EVENT MANAGEMENT     |             |
HEM 43231 | FOOD, WINE AND BEVERAGE PAIRING              |             |
HEM 43325 | HOSPITALITY MARKETING                        |             |

Minimum Total Credit Hours: 20

1 Students in the certificate can register for this course without the prerequisites.

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.

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