HOSPITALITY AND EVENT MANAGEMENT - MINOR

College of Education Health and Human Services
www.kent.edu/ehhs/fla

About This Program

The Hospitality and Event Management minor is for students interested in a foundational knowledge of restaurants, hotels, private clubs, non-commercial food-service organizations and other hospitality organizations. Students in the minor may pursue specific areas of interest tied to the management of selected hospitality properties or management of events within hospitality organizations.

Contact Information

- Program Coordinator: Kiwon Lee, Ph.D. | klee47@kent.edu | 330-672-0594
- Speak with an Advisor
  - Ashtabula Campus
  - Kent Campus

Program Delivery

- Delivery: In person
- Location: Ashtabula Campus
  - Kent Campus

Admission Requirements

Admission to a minor is open to students declared in a bachelor’s degree, the A.A.B. or A.A.S. degree or the A.T.S. degree (not Individualized Program major). Students declared only in the A.A. or A.S. degree or the A.T.S. degree in Individualized Program may not declare a minor. Students may not pursue a minor and a major in the same discipline.

To declare this minor, students must have attempted a minimum 12 credit hours at Kent State and have earned a minimum 2.500 overall Kent State GPA. Students who have not attempted 12 credit hours at Kent State will be evaluated for admission based on their high school GPA for new students or transfer GPA for transfer students. Transfer students who have not attempted 12 credit hours of college-level coursework at Kent State and/or other institutions will be evaluated based on both their high school GPA and college GPA.

Students are encouraged to declare the minor with a minimum of three to four semesters remaining before graduation and should meet with a faculty advisor to plan their course of study.

Program Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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<tbody>
<tr>
<td>ACCT 23020</td>
<td>INTRODUCTION TO FINANCIAL ACCOUNTING</td>
<td>3</td>
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<tr>
<td>HEM 13024</td>
<td>INTRODUCTION TO HOSPITALITY MANAGEMENT</td>
<td>3</td>
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<tr>
<td>HEM 23030</td>
<td>HOTEL OPERATIONS</td>
<td>3</td>
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HEM 43226 FOOD AND BEVERAGE COST MANAGEMENT 3
HEM 43030 FOOD SERVICE SYSTEMS MANAGEMENT 3
HEM 43092 PRACTICUM IN HOSPITALITY AND EVENT MANAGEMENT (ELR) 3

Minor Elective, choose from the following: 3

- HEM 33140 CONVENTION SALES AND MANAGEMENT
- HEM 33270 GLOBAL CUISINE
- HEM 37377 CASINO MANAGEMENT AND GAMING OPERATIONS
- HEM 43099 CAPSTONE: STRATEGIC HOSPITALITY AND EVENT MANAGEMENT (ELR)
- HEM 43143 HOSPITALITY MEETINGS AND EVENT MANAGEMENT
- HEM 43329 HOSPITALITY FINANCIAL POLICY

Faculty advisor approved Hospitality and Event Management (HEM) course

Minimum Total Credit Hours: 21

1 With permission, students may register for HEM 43030 without completion of the prerequisite courses.
2 Students are encouraged to complete the majority of the required courses in the minor before taking HEM 43092. Students may register for HEM 43092 (with permission) without completion of the prerequisite courses. Student who have completed a practicum/internship in another program area that had significant hospitality component may be able to substitute that practicum/internship for HEM 43092 in the minor with hospitality management faculty approval.

Graduation Requirements

Minimum Minor GPA: 2.750
Minimum Overall GPA: 2.000

- Minimum 6 credit hours in the minor must be upper-division coursework (30000 and 40000 level).
- Minimum 6 credit hours in the minor must be outside of the course requirements for any major or other minor the student is pursuing.
- Minimum 50 percent of the total credit hours for the minor must be taken at Kent State (in residence).

Program Learning Outcomes

Graduate 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