

College of Health Services
 Major Advisor University Office Address

Checklist of Required Courses	Term	Year	Grade	Verification by the HOSP Department Office
HOSP 130 Food Service Sanitation				
HOSP150 Principles of Hospitality Management				
HOSP256 Human Resources in the Hospitality Industry				
HOSP259 Hospitality Purchasing				
HOSP 309 Critiquing Commercial Restaurants				
HOSP 330 Applications of Food Production and Service				
Controlled Electives: (3 HOSP credits approved by department chairperson).				
HOSP _____ *				
*Needs to be 300 level or higher.				

Note to Major Advisors: Minors must be cleared by the HOSP Department for graduation with a minor in Hotel and Lodging Management

Note to Students:

1. ENGL 101 is a prerequisites for HOSP 256
2. HOSP 220, or FDNT 150 and FDNT 151, and Proof of Service are prerequisites for HOSP 330

INDIANA UNIVERSITY OF PENNSYLVANIA
 DEPARTMENT OF HOSPITALITY MANAGEMENT
 Minor in Hospitality Management 18 credits

Minor Description:

A minor in Hospitality Management prepares students with fundamental knowledge in the management of hospitality operations. Hospitality industry specific management skills in the areas of employee development, purchasing, managing and critiquing food production systems pertinent to the hospitality industry are the focus of this minor.

Learning Objectives:

Upon the completion of this minor students will be able to:

1. Manage through planning, organizing, influencing, and controlling hospitality operations.
2. Communicate effectively and professionally in an oral and written manner.
3. Identify and apply legal and ethical decision making applied to hospitality organizations.
4. Analyze processes to identify efficient food service systems.

Curriculum:

18 cr.

Required Courses:

HOSP 130	Food Service Sanitation	1cr ____
HOSP 150	Principles of Hospitality Management	3cr ____
HOSP 256	Human Resources in the Hospitality Industry	3cr ____
HOSP 259	Hospitality Purchasing	3cr ____
HOSP 300	Critiquing Commercial Restaurants	1cr ____
HOSP 330	Applications of Food Production and Service	4cr ____

Controlled E