Hours

HOSPITALITY MANAGEMENT, BS

Students selecting a hospitality management career generally thrive in an environment of assistance to others, personal accountability, and nontraditional work hours. The industry is ideal for individuals who are interested in customer service, travel, and seeking opportunities for quick advancement within an organization. Ability to work with diverse personalities, solve conflicts, and provide innovative leadership are key to a graduate's success.

Office location: 470 Russell Hall

The Hospitality Management curriculum offers a variety of courses designed to develop the skills and abilities required for a management career in the hospitality industry. The curriculum prepares students for a career in restaurant, commercial, and institutional food-service operations, hotel and lodging management, sport operations, convention, meetings, event marketing and event management.

Students must complete a pre-approved internship in a hospitality organization. This work experience will advance students' expertise and allow them to gain insight within a hospitality organization. Students select a concentration in one of the following:

- · Restaurant/Food and Beverage Management
- · Hotel/Lodging
- · Event and Entertainment
- · Sport, Entertainment and Event Management

The Hospitality Management curriculum is designed for students to earn a number of certificates/certifications throughout the program. Students may complete requirements for the Manage First Professional (MFP) certification available from the Educational Foundation of the National Restaurant Association, the Certification in Hotel Industry Analytics (CHIA) available from the Educational Institute of the American Hotel and Lodging Association, Social Tables Event Professional Program (CSTEP), and the Cvent student certification. Completion of these certifications increase student's marketability in the job market.

The hospitality management major is offered through the traditional oncampus setting (all concentrations) or via distance education with no concentration. Students who have completed 90 hours of undergraduate work with an overall 3.7 institutional GPA are eligible to apply to the Accelerated Master's Program (AMP). If accepted, then up to 12 graduate credit hours of the 30 hour master's program could be taken as cross-listed courses or would substitute for required undergraduate coursework while finishing the undergraduate degree. Any coursework taken in this manner would apply towards both the undergraduate degree and a master's degree at The University of Alabama.

Campus Education Hospitality Management Curriculum

Students must file a plan of study for their concentration with the department office within the first semester of the sophomore year. The plan of study must be approved by the student's academic advisor. Students choosing a concentration in restaurant/food and beverage, hotel/lodging, meetings/event, or sport/entertainment must take the required classes mandated by their chosen concentration.

Distance Education Hospitality Management Program

Hospitality Management

Students completing the Hospitality Management program via distance education must complete the Hospitality Management Core Courses and additional courses to meet the 120 hours requirement. The student's academic advisor will assist in selecting appropriate online courses to fulfill academic requirements. Students may fulfill degree requirements for the Hospitality Management major entirely online.

Required Cou	rses		
HSM 175	Intro to Hospitality Mgt	3	
HSM 241	Mgt of Food/Beverage Operation	3	
NHM 250	Principles of Food Preparation	3	
HSM 251	Hospitality Employee Suprv/Mgt	3	
HSM 303	Managing Quality in Hosp. Ind	3	
HSM 321	Tourism & Hospitality Industry	3	
HSM 420 or	Hospitality Marketing	3	
HSM 370	Event Marketing		
HSM 421	Hospitality Law	3	
HSM 469	Internship Hospitality Mgt.	3	
HSM 470	Hosp. Industry Computer System	3	
HSM 474	Mangr Acct Hospitality Industr	3	
HSM 496	HSM Senior Capstone Seminar	1	
Hospitality M	Hospitality Management concentration courses		
	anagement or other electives to meet the 120 hour		
requirement			
Total Hours		49	
Distance Hos	pitality Management Program	Hours	
	p		
HSM 175	Intro to Hospitality Mgt	3	
HSM 175	Intro to Hospitality Mgt	3	
HSM 175 HSM 185	Intro to Hospitality Mgt Intro Meetings Events Ind	3	
HSM 175 HSM 185 HSM 235	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry	3 3	
HSM 175 HSM 185 HSM 235 HSM 241	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation	3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation	3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt	3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind	3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry	3 3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321 HSM 479	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry Hotel Sales & Event Services	3 3 3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321 HSM 479 HSM 325	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry Hotel Sales & Event Services Lodging Operations & Mgt	3 3 3 3 3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321 HSM 479 HSM 325 HSM 340	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry Hotel Sales & Event Services Lodging Operations & Mgt Sustainable Tourism	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321 HSM 479 HSM 325 HSM 340 HSM 341	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry Hotel Sales & Event Services Lodging Operations & Mgt Sustainable Tourism Catering Mgt. & Qty. Foods	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321 HSM 479 HSM 325 HSM 340 HSM 341 HSM 420	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry Hotel Sales & Event Services Lodging Operations & Mgt Sustainable Tourism Catering Mgt. & Qty. Foods Hospitality Marketing	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321 HSM 479 HSM 325 HSM 340 HSM 341 HSM 420 HSM 421	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry Hotel Sales & Event Services Lodging Operations & Mgt Sustainable Tourism Catering Mgt. & Qty. Foods Hospitality Marketing Hospitality Law	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321 HSM 325 HSM 340 HSM 341 HSM 420 HSM 421 HSM 469	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry Hotel Sales & Event Services Lodging Operations & Mgt Sustainable Tourism Catering Mgt. & Qty. Foods Hospitality Marketing Hospitality Law Internship Hospitality Mgt.	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	
HSM 175 HSM 185 HSM 235 HSM 241 NHM 250 HSM 251 HSM 303 HSM 321 HSM 479 HSM 325 HSM 340 HSM 341 HSM 420 HSM 421 HSM 469 HSM 470	Intro to Hospitality Mgt Intro Meetings Events Ind Intro to the Sport Industry Mgt of Food/Beverage Operation Principles of Food Preparation Hospitality Employee Suprv/Mgt Managing Quality in Hosp. Ind Tourism & Hospitality Industry Hotel Sales & Event Services Lodging Operations & Mgt Sustainable Tourism Catering Mgt. & Qty. Foods Hospitality Marketing Hospitality Law Internship Hospitality Mgt. Hosp. Industry Computer System	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	

Food and Beverage Management Concentration

Code and Title		
HSM 378	Food & Bev. Hotels & Events	3
HSM 420	Hospitality Marketing	3
HSM 465	Food & Beverage Controls (You may substitute 1 HSM course for HSM 465 or HSM 478)	3
HSM 478	Mgt Service Food Bev Operation (You may substitute 1 HSM course for HSM 465 or HSM 478)	3

Total Hours 12

Hotel/Lodging Concentration

Code and Title		Hours
HSM 325	Lodging Operations & Mgt	3
HSM 340	Sustainable Tourism	3
HSM 378	Food & Bev. Hotels & Events	3
HSM 450	Issues in Hotel/Lodging Mgt.	3
HSM 479	Hotel Sales & Event Services	3
Total Hours		15

Event and Entertainment Concentration

Code and Titl		Hours
HSM 185	Intro Meetings Events Ind	3
HSM 380	Corporate Events	3
HSM 425	Risk Mgt. in Sport & Hosp	3
HSM 479	Hotel Sales & Event Services	3
HSM 480	Event Meeting & Convention Mgt	3
Total Hours		15

Sport and Entertainment Event Management Concentration

Code and Tit	Hours	
HSM 235	Intro to the Sport Industry	3
HSM 313	Contemporary Club Management	3
HSM 337	Sport & Ent. Facility Mgt.	3
HSM 338	Sport Mktg. Promotion Strategy	3
HSM 436	Current Trends/Issues in Sport	3
Total Hours		15

Graduates are employed in sporting event facilities, destination management companies, hotels and lodging properties, restaurants, catering operations, and private and public clubs. Graduates generally enter the field as management trainees, assistant managers, or supervisors. The potential for quick advancement is excellent for dedicated individuals.

Types of Jobs Accepted

Event/conference coordinator, travel coordinator, facility manager front desk supervisor, assistant manager, food and beverage supervisor, catering operations manager, restaurant owner, guest service agent, restaurant manager, marketing and social media manager, special events, wedding planning and events coordinator.

Jobs of Experienced Alumni

The hospitality industry offers many opportunities for growth and advancement based on individual performance and achievement. It is not

unusual for students to be promoted into higher level positions within one to two years after graduation.

Learn more about opportunities in this field at the Career Center