Overview
The field of hospitality management is growing and dynamic, offering exciting career options worldwide. The U.S. Bureau of Labor Statistics predicts that there will be an 8 percent growth in jobs for lodging managers by the year 2024, as well as a 5 percent growth for food service managers and a 10 percent increase in jobs for meeting, event and convention planners.

The median income for each of these areas is $48,690 for food service managers; $46,840 for meeting, event and convention planners; and $49,720 for lodging managers. The Bureau of Labor Statistics indicates that job opportunities in the hospitality field will be best for individuals with a bachelor's degree in hospitality management.

The mission of the Department of Hospitality Management is to be an internationally recognized program committed to preparing the next generation of hospitality leaders for a successful career in industry or academia by delivering a transformational educational experience through experiential learning, professionalism, international experiences, and strong partnerships with the hospitality industry.

Students receive a general education; an understanding of business administration; specialized technical knowledge of food service, hotel or event and convention management; and practical experience in the industry. Students can elect to receive a business minor as they complete the hospitality management degree requirements.

Professional options
Careers
A degree in hospitality management prepares students for management positions in catering and banquet services, full-service and quick-service restaurants, contract and on-site dining operations, private clubs, resorts, hotels, motels, food and food service equipment sales, convention/event and meeting management, school food service, senior living services and many other areas.

Employers
Companies employing recent K-State graduates include:
- Convention and Visitors Bureau of Albuquerque, New Mexico
- ARAMARK Management Corp.
- Convention and Visitors Bureau of Greater Kansas City
- Darden Restaurants Inc., operators of Olive Garden, LongHorn Steakhouse, The Capitol Grille and Seasons 52
- Fairfield Inn
- Overland Park Convention Center
- Hyatt Hotels
- The Kansas City Country Club
- Indian Hills Country Club
- J. Alexander’s Restaurants
- Marriott Hotels
- Panera Bread
- Jason’s Deli
- Four Points by Sheraton
- The Tuxedo Club
- Freddy’s Frozen Custard and Steakburgers
- Holiday Inn
- The Wellington Group
- PB&J Restaurants

Job experience
Hospitality management students obtain extensive experience in the field long before graduation. Practical experience may be obtained at work sites across the country and around the world. Students select sites in restaurants, clubs, hotels or other hospitality operations, depending on their specific interests and career plans.

During the program, students complete three field experience courses:
- HM 275, typically taken at the sophomore level, requires 200 hours.
- HM 375, 376 or 377, typically taken at the junior level, requires 300 hours.
- HM 475, taken during the senior year, requires 400 hours.

Students also get excellent practical experience in on-campus food service facilities. Students complete laboratories in facilities operated by K-State Housing and Dining Services. A professional staff member from Housing and Dining Services has a faculty appointment.

Academics
Degree options
Students earn a Bachelor of Science degree in hospitality management. Students may select from three tracks, depending on their career goals:
- Food service and restaurant management
- Convention, meeting and event management
- Lodging management

Students interested in a graduate degree may consider the combined Bachelor of Science and Master of Science degree program.

Accreditation
The hospitality management program at K-State has been accredited by the Accreditation Commission for Programs in Hospitality Administration, or ACPHA, since 1994. Accreditation assures that the program provides a high-quality education to students and requires continual program evaluation and improvement. The program is the only ACPHA-accredited program in the state of Kansas.

Preparation
High school algebra and practical work experience in the hospitality field are recommended. Cultural activities, travel and exposure to a wide variety of hotel and restaurant services also are encouraged.

Points of pride
The hospitality management program at Kansas State University is the only program in Kansas accredited by the Accreditation Commission for Programs in Hospitality Administration. The program is ranked among the 20 best hospitality programs in the U.S.
Activities

Clubs
The hospitality management program sponsors four undergraduate student organizations:
• Club Managers Association of America
• Hospitality Management Society
• Professional Event Management Society
• Eta Sigma Delta, the hospitality management honor society
Through these organizations, students have the opportunity to network with industry professionals, tour hospitality operations, attend professional meetings and develop leadership skills.

One long-standing tradition in the program is the K-State Travel and Dining Auction, a student-led event that allows students to develop management and leadership skills while raising money to support student organizations and scholarships. More information can be found at k-statetda.com.

Research
Faculty members in the program are engaged in research and have external funding to conduct research. This provides opportunities for undergraduate students to become actively involved in research related to their major. Students can apply for a paid undergraduate research assistantship.

Study abroad
Because hospitality is a global industry, students in the hospitality management program are encouraged to participate in an international experience.

The curriculum is planned so that students can study abroad for a full semester or a summer. Students also can participate in faculty-led international study abroad programs.

Previous students have studied in:
• Australia
• Czech Republic
• England
• Greece
• Italy
• New Zealand
• South Korea
• Northern Ireland
• France
• Costa Rica

Admissions

Requirements
Incoming students apply to K-State through the general university admissions process. Students may apply online to the university at k-state.edu/admissions/apply. Students who meet the Kansas qualified admission requirements are prepared to enter the hospitality management program at K-State.

Financial assistance
Each year, the department awards multiple scholarships to students in the hospitality management program. Criteria for the scholarships vary depending on donor guidelines, but may include grade point average, work experience in the field and involvement in student activities. The K-State scholarship application process is used. Scholarship information and deadlines are announced to students using multiple methods.

Several industry scholarships are available. Students are encouraged to apply and are notified about availability and deadlines.

Suggested coursework
A student earning a Bachelor of Science in Hospitality Management must complete 120 credit hours. Of that total, professional courses represent 34 hours, courses from the selected track represent 21 hours, and 15 hours are business support courses. The recommended freshman curriculum includes:

First semester

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<th>Course</th>
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<tr>
<td>3</td>
<td>ENGL 100</td>
<td>Expository Writing I</td>
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<tr>
<td>3</td>
<td>MATH 100</td>
<td>College Algebra</td>
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<tr>
<td>4</td>
<td>BIOL 198</td>
<td>Principles of Biology</td>
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<td>2</td>
<td>COMM 105 or</td>
<td>Public Speaking IA</td>
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<td>3</td>
<td>HM 106</td>
<td>Orientation to HRM</td>
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Second semester

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<td>CHM 110</td>
<td>General Chemistry</td>
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<td>CHM 111</td>
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<td>3</td>
<td>ECON 110</td>
<td>Principles of Macroeconomics</td>
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<td>1</td>
<td>GNHE 210</td>
<td>Foundations of Human Ecology</td>
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<tr>
<td>1</td>
<td>HM 132</td>
<td>Basic Nutrition</td>
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<tr>
<td>1</td>
<td>HM 275</td>
<td>Structured Field Experience</td>
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2-3 Professional electives
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For more information about hospitality management, contact:
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152 Justin Hall
1324 Lovers Lane
Manhattan, KS 66506-1404
785-532-5521
hospitality@k-state.edu
he.k-state.edu/hm

For more information about Kansas State University, contact:
Office of Admissions
Kansas State University
119 Anderson Hall
919 Mid-Campus Drive North
Manhattan, KS 66506-0102
1-800-432-8270 (toll free) or 785-532-6250
k-state@k-state.edu
k-state.edu/admission

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