Hospitality Management: An Emphasis in the Faculty of Business Administration and Economics (in partnership with the American Hotel & Lodging Educational Institute – AHLEI).

A student who completes the Emphasis in Hospitality Management program receives a Bachelor of Business Administration degree (BBA) with an emphasis in Hospitality Management. Interested students can also receive a Hospitality Management Diploma from the American Hotel & Lodging Educational Institute.

On completion of the Business Administration degree with emphasis in Hospitality Management, graduating students will be able to:

- Demonstrate a methodical understanding of the Hospitality Industry.
- Recognize the importance of and apply exceptional guest service quality and ethics
- Apply analytic thought, evaluate arguments and critically analyze problems
- Express ideas clearly in writing; speak articulately; communicate with others using appropriate media channels and work effectively with others.
- Set appropriate goals.
- Work effectively as part of a team.
- Apply their theoretical knowledge to a "real life" experience in the hospitality industry.

Students may choose between two programs: Hospitality Operations Certificate or Hospitality Management Diploma (A framed certificate from the American Hotel & Lodging Educational Institute is awarded upon completion of the program).

Students intending to major in Business Administration with an emphasis in Hospitality Management must first secure the approval of the Faculty. Those following the Certificate Program must complete at least 76 credit hours in faculty requirements. Students entering as Sophomores must complete a minimum of 106 credits of 200-level courses. Students entering as Freshmen must complete a minimum of 136 credits, of which 106 credits must be in 200-level courses. Those following the Diploma Program must complete at least 88 credit hours in faculty requirements. Students entering as Sophomores must complete a minimum of 118 credits of 200-level courses. Students entering as Freshmen must complete a minimum of 148 credits, of which 118 credits must be in 200-level courses.

General Education

(30 cr.)

Core requirements for all HU students are listed on page 58.

Prerequisites

Students must complete the following courses and get a grade of 70 or higher
during their sophomore year.

ACC 211 Fundamentals of Accounting I	3 cr.
ACC 212 Fundamentals of Accounting II	3 cr.
ECO 201 Microeconomic Principles	3 cr.
ECO 202 Macroeconomic Principles	3 cr.

Core Requirements	(45 cr.)
ACC 211 Fundamentals of Accounting I	3 cr.
ACC 212 Fundamentals of Accounting II	3 cr.
ACC 213 Cost and Managerial Accounting	3 cr.
ADC 241 Marketing Management	3 cr.
BAD 231 Business Management	3 cr.
BAD 255 Operations Research	3 cr.
BAD 271 Managerial Economics	3 cr.
BAD 281 Quantitative Methods	3 cr.
BAD 295 Senior Seminar	3 cr.
ECO 201 Microeconomic Principles	3 cr.
ECO 202 Macroeconomic Principles	3 cr.
FIN 220 Financial Management	3 cr.
FIN 221 Financial Markets and Institutions	3 cr.
FIN 226 Financial Management	3 cr.
LST 261 Business Law	3 cr.
WRN 200 Work Ready Now	3 cr.

Electives	(3	cr.)
Any elective in the Faculty of Business Administration & Economics	3	cr.

Business Communication Requirement	(3 cr.)
ENG 248 Business English	3 cr.

Hospitality Management Emphasis

Choose between two programs: Hospitality Operations Certificate or Hospitality Management Diploma.

Hospitality Operations Certificate (9 courses)	(25 cr.)
HOM 200 The Lodging and Food Service Industry	3 cr.

HOM 241	Food & Beverage Management	3 cr.
HOM 250	Supervision in the Hospitality Industry	3 cr.
HOM 299	Internship	1 cr.
HOM 333	Managing Front Office Operations	3 cr.
HOM 462	Hospitality Industry Managerial Accounting	3 cr.
HOM 464	Planning and Control for Food and Beverage Operations	3 cr.
	Hospitality Industry Computer Systems	3 cr.
HOM 472	Hospitality Sales & Marketing	3 cr.
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Hospita	lity Management Diploma (13 Courses)	(37 cr.)
HOM 200	The Lodging and Food Service Industry	3 cr.
HOM 241	Food & Beverage Management	3 cr.
HOM 250	Supervision in the Hospitality Industry	2
	z up or vision in the respiratory interestry	3 cr.
	Hospitality Facilities Management and Design	3 cr. 3 cr.
	Hospitality Facilities Management and Design	
HOM 281 HOM 298	Hospitality Facilities Management and Design	3 cr.
HOM 281 HOM 298 HOM 299	Hospitality Facilities Management and Design Elective	3 cr. 3 cr.
HOM 281 HOM 298 HOM 299 HOM 304	Hospitality Facilities Management and Design Elective Internship	3 cr. 3 cr. 1 cr.
HOM 281 HOM 298 HOM 299 HOM 304 HOM 333	Hospitality Facilities Management and Design Elective Internship Leadership and Management in the Hospitality Industry	3 cr. 3 cr. 1 cr. 3 cr.
HOM 281 HOM 298 HOM 299 HOM 304 HOM 333 HOM 338	Hospitality Facilities Management and Design Elective Internship Leadership and Management in the Hospitality Industry Managing Front Office Operations	3 cr. 3 cr. 1 cr. 3 cr. 3 cr.
HOM 281 HOM 298 HOM 299 HOM 304 HOM 333 HOM 357	Hospitality Facilities Management and Design Elective Internship Leadership and Management in the Hospitality Industry Managing Front Office Operations Housekeeping Management	3 cr. 3 cr. 1 cr. 3 cr. 3 cr. 3 cr.
HOM 281 HOM 298 HOM 299 HOM 304 HOM 333 HOM 357 HOM 462	Hospitality Facilities Management and Design Elective Internship Leadership and Management in the Hospitality Industry Managing Front Office Operations Housekeeping Management Managing Hospitality Human Resources	3 cr. 3 cr. 1 cr. 3 cr. 3 cr. 3 cr. 3 cr.

Hospitality Management Training Internship Program

HOM 472 Hospitality Sales & Marketing

This program blends theory with practice by combining classroom education with work experience relating to studies. All students majoring in hospitality management must complete a minimum of one summer's full time working experience in a hospitality and tourism enterprise. Students at HU have done their internships at the most prestigious hotels and restaurants in Lebanon, the Gulf, Europe, and the US.

3 cr.