

## Things to Know About the Kansas State Hospitality Management Program...

- The job placement for Kansas State Hospitality Management graduates is **100 percent**
- Hospitality Management graduates have career opportunities **all over the world**
- Hospitality Management graduates agree that **no two days are alike**
- The Hospitality Management program at Kansas State University is the **only accredited program** in the state, by the Accreditation Commission for Programs in Hospitality Administration (ACPHA)



For more information about Hospitality Management:

Department of Hospitality Management  
152 Justin Hall  
1324 Lovers Lane  
Manhattan, KS 66506  
(785) 532-5521



# Kansas State

Department of  
Hospitality Management

Food and Beverage  
Management



## WHY FOOD AND BEVERAGE?

The food and beverage industry is colorful, vibrant and offers extensive career opportunities throughout the United States and abroad. Professionals in the food and beverage industry are passionate about customer service and the dining experience. Careers in food and beverage are anything but a typical day at the office. The industry is ever-evolving and provides opportunities for career placement right out of college. The diverse industry provides a multitude of careers including:

- Restaurant management
- Foodservice coordinators for city and private country clubs
- Food and beverage sales
- Hotel and resort catering managers

### Available Scholarships

Hulsing Hotels            Bessie Brooks

Myrna Jean Adee        Helen Ensign

And many others. ...

## “New and Exciting Culinary Experiences...”

“I chose Food and Beverage because I have a passion for providing new and exciting culinary experiences for my guests. I wanted to couple my passion with an education that would further my opportunities in the industry.”

- Alex M.

## CURRICULUM HIGHLIGHTS

### HM 340: Contemporary Issues in Controlled Beverages

The study of historical, social, ethical, psychological and legal issues relating to alcoholic beverage service.

### HM 342: Food Production Management

Application and principles of food production that include procurement, food quantity production and controls

### HM 413: Science of Food

Chemical, physical, sensory and nutritional properties of food related to processes used in food operations

### HM 662: Foodservice Systems Management

A capstone course on the management analysis and evaluation of food and beverage systems.

## INTERNSHIP OPPORTUNITIES

Companies seek out K-State Hospitality Management students for internship and career opportunities during their schooling. Recent K-State students have had internships with the following companies:

- Darden Restaurants
- HCI Hospitality
- Hillstone Restaurant Group
- J. Alexander’s Restaurant
- Panera Bread
- PB & J Restaurants
- Pinstripes

## GET INVOLVED

### Club Managers Association of America

CMAA is a national recognized student club that represents over 7,000 members throughout the United States. This club enhances professional development through meetings, events, practical experiences, internships and conferences.

