



Are you wondering if the world of hospitality management is a part of your future? What our industry focuses on is all right in the definition of hospitality itself:

hospitality (n)– the friendly and generous reception and entertainment of guests, visitors, or strangers

The hospitality industry is more than a friendly face– it's customer focused and customer driven– and because of that it's an ever-changing world. The Hospitality Management program at K-State is preparing young professionals to take their experiences within the program and make their mark on the industry.

The mission of the Hospitality Management Department is to advance the land-grant mission, hospitality industry, and discipline by preparing undergrad and grad with educational experiences that positively impact their careers and society.

Department of Hospitality Management

152 Justin Hall

1324 Lovers Lane

Manhattan KS, 66506-1404

785-532-5521

785-532-5522 Fax

hospitality@k-state.edu

WHY HOSPITALITY MANAGEMENT?

*Caring. Connection.
Commitment. Competence.*

KANSAS STATE UNIVERSITY



GOING INTERNATIONAL

The Hospitality Management program offers many wonderful international opportunities both within the program and at the K-State level. Faculty led trips, as well as a new Swiss exchange program, are two of the main study abroad focuses in the hospitality department.

FACULTY LED TRIPS:

- Korea
- France
- Ireland
- Costa Rica

BHMS - SWITZERLAND

The Hospitality Department is pleased to offer a new way of learning by participating in a 1 year exchange program with the Business and Hotel Management School in Switzerland. This gives you the opportunity to learn as well as work and earn money abroad!

For more information on these opportunities and other study abroad opportunities, feel free to stop by the Study Abroad Office in 304 Fairchild Hall, or for information on faculty led trips visit the dean's office in 119 Justin Hall.



WHAT COULD YOU DO WITH A HOSPITALITY DEGREE?

Director of Foodservice Operation

Running a foodservice operation requires expertise in food preparation, food safety, nutrition and business. You could work in a hotel, a hospital, a school– any place where people eat!

Director of Hotel Operation

Someone has to keep those glamorous, five-star hotels up and running! You could be that person if you have a real head for business, can inspire others to excellence, and can dedicate yourself to customer satisfaction.

Director of Events

Event managers and planners arrange events– weddings, conferences, fund raising activities– both large and small. They also are responsible for carrying out effective communication with event hosts and all other related personnel.

Business Owner

You'll have to know business. Trends. Your clientele. How to manage staff. And how to balance the books. Successful business owners are the total package: astute business operators with great people skills and a real knack for hospitality and service.

FEATURED CLASSES

The tracks available for hospitality students give an opportunity to focus on food and beverage, lodging, or event management, but it's much more. Students emphasize in one track, but get experience in all three.

Not sure what kind of classes are included in hospitality management that will appeal to you?

Here is just a glance at the courses:

HM 220: Environmental Issues in Hospitality

HM 340: Contemporary Issues in Controlled Beverages

HM 370: Business of Wedding Consulting

HM 413: Science of Food

HM 427: Travel and Dining Auction Event Management

HM 442: Introduction to Wines

HM 462: Advanced Wines

HM 482: Human Resource Management in the Hospitality Industry

HM 621: Hospitality Law

