Potential Careers

NMU’s Hospitality Management Program prepares students for employment in the following careers:

Occupations

- Assistant Manager
- Banquet Convention Facilities
- Bed and Breakfast Owner/Operator
- Casino Management
- Caterer
- Correctional Facilities
- Cruise Lines
- Educational Institutions
- Executive Chef
- Food and Beverage
- Food and Drug Administration
- Franchise Facility Owners
- Front Line Supervisor
- General Manager
- Health Services Administration
- Hospitals
- Hotel and Lodging Operations
- Hotel Restaurant Manager
- Lodging Operations
- Long-term Care Facilities
- Personal Chef
- Restaurant Owner/Operator
- School Food Administration

Additional Resources and Info

For Career Planning and Opportunities:

Academic & Career Advisement Center
3302.1 C.B. Hedgcock
906-227-2971
103 Jacobetti Complex
906-227-2283
www.nmu.edu/acac

Technology and Occupational Sciences Department
101 Jacobetti Complex
906-227-2190
www.nmu.edu/tos

For Job Search, Resume and Career Information:

Career Services
3302.3 C.B. Hedgcock
906-227-2800
www.nmu.edu/careers

For Information about NMU Student Organizations Associated with this Major Contact:

Center for Student Enrichment
1206 University Center
906-227-2439
www.nmu.edu/cse

Culinary Students of NMU (CSNMU)

Internet Resource Links:

www.careers.org
www.careerresource.net

For Career Information with National Organizations:

www.edfound.org The Educational Foundation of the National Restaurant Association
www.hospitalitynet.org Hospitality Industry News
www.ahla.com American Hotel and Lodging Association

Current as of Fall 2015
Provided by:

The Academic & Career Advisement Center
**Hospitality and Tourism Management**

If you are looking for an opportunity in an exciting field dealing with a diversity of people, places, and experiences, a major in hospitality and tourism management may be for you.

Lodging and food service managers supervise hotels, kitchens, and dining rooms. Managers estimate consumption, order supplies for inventory and evaluate the quality of products and services. They also are responsible for personnel, payroll, bookkeeping, and scheduling.

Coursework includes operational and management topics, professional cooking, supervisory and management skills development, purchasing, sanitation and safety, cost control, menu development, banquets and catering, hotel and lodging operations, and bar and beverage management. Program graduates have successfully integrated into a variety of industry positions around the country.

If you are looking for a fast-paced, exciting career, then come and be a part of the Hospitality and Tourism Management Program at Northern Michigan University.

**Skills and Competencies**

Hospitality Management provides students with a variety of practical experiences allowing them to develop both supervisory and culinary skills. A market driven and industry focused curriculum is developed with input from hospitality management professionals, faculty and students. The curriculum reflects current industry practices and trends.

Students gain experience by operating an on-campus cafeteria and fine dining restaurant, and by hosting a number of banquet activities. Hospitality and Tourism Management majors may apply the skills they learn in laboratory toward internships where they continue their hands-on training in the industry. NMU students are encouraged to join professional hospitality organizations.

**Course Work**

This degree includes the following courses as part of the program requirements, and specific major requirements along with liberal studies and graduation requirements.

**Core**
- HM 101 Hospitality Math (4 cr.)
- HM 111 Food Service Sanitation (2 cr.)
- HM 112 Introduction to Hospitality Management (4 cr.)
- HM 115 Professional Cooking I (4 cr.)
- HM 120 Professional Cooking II (4 cr.)
- HM 210 Supervision in the Hospitality Industry (4 cr.)
- HM 214 Cost Control for the Hospitality Industry (4 cr.)
- HM 220 Hospitality Human Resources (4 cr.)
- HM 225 Banquets and Catering (4 cr.)
- HM 226 Purchasing for the Hospitality Industry (2 cr.)
- HM 245 Hospitality Accounting/Revenue Management (4 cr.)
- HM 310 Menu Analysis Design (4 cr.)
- HM 330 Beverage and Bar Management (4 cr.)
- HM 450 Hospitality Operations Plan and Design (4 cr.)
- HM 480 Current Issues in the Hospitality Industry (4 cr.)

**Choose one concentration:**

**Food Service and Culinary Management**
- HM 120 Professional Cooking II (4 cr.)
- HM 201 Food Service Nutrition (3 cr.)
- HM 221 Hospitality Services Management (4 cr.)
- HM 315 Multicultural Foods (4 cr.)

**Lodging and Tourism Management**
- HM 240 Introduction to Lodging Operations (3 cr.)
- HM 260 Front Office Operations (3 cr.)
- HM 312 Travel and Tourism Management (4 cr.)
- HM 318 Resort Development (4 cr.)
- HM 320 Introduction to Gaming Management (3 cr.)

**Electives (6-8 cr.)**

**Other Required Courses**
- MGT 221 Business Law I: Legal Env of Business (4 cr.)
- MKT 230 Introduction to Marketing (4 cr.)

Detailed course descriptions can be found at www.nmu.edu/bulletin.

**Career Development**

You should begin the résumé-building process as soon as you can. The Academic and Career Advisement Center can assist you with career planning, while Career Services will help you fine tune your résumé and look for jobs related to your field. In the meantime, the more hands-on experience you have, the better the chances are that you will find a job. Becoming involved in a field-related internship is a way to develop your professional network, enhance your skills and proficiencies, and gain experience. Your academic course work is important as well, so be sure to maintain a high grade point average.

**Additional Considerations**

Additional education and/or experience may be required for some professions.

Hospitality professions offer great benefits and experience as well as travel opportunities.

Owning and operating your own business is a great responsibility, but also a rewarding experience.

The Hospitality Industry will be twenty-first century’s largest industry.

**Job Outlook**

Hospitality and Tourism Management is expected to grow at an average or slightly faster than average rate. The median salaries for occupants of this professions are $40,000 to $60,000. The diverse range of careers within the field makes it hard to give an accurate “normal” salary.