

# HOSPITALITY AND EVENT MANAGEMENT - MINOR

College of Education Health and Human Services  
www.kent.edu/ehhs/fla

## About This Program

The Hospitality and Event Management minor is for students interested in a foundational knowledge of restaurants, hotels, private clubs, non-commercial food-service organizations and other hospitality organizations. Students in the minor may pursue specific areas of interest tied to the management of selected hospitality properties or management of events within hospitality organizations.

## Contact Information

- Program Coordinator: **Aviad Israeli, Ph.D.** | aisraeli@kent.edu | 330-672-0210
- Speak with an Advisor
  - Ashtabula Campus
  - Kent Campus

## Program Delivery

- **Delivery:**
  - In person
- **Location:**
  - Ashtabula Campus
  - Kent Campus

## Admission Requirements

Admission to a minor is open to students declared in a bachelor's degree, the A.A.B. or A.A.S. degree or the A.T.S. degree (not Individualized Program major). Students declared only in the A.A. or A.S. degree or the A.T.S. degree in Individualized Program may not declare a minor. Students may not pursue a minor and a major in the same discipline.

To declare this minor, students must have attempted a minimum 12 credit hours at Kent State and have earned a minimum 2.500 overall Kent State GPA. Students who have not attempted 12 credit hours at Kent State will be evaluated for admission based on their high school GPA for new students or transfer GPA for transfer students. Transfer students who have not attempted 12 credit hours of college-level coursework at Kent State and/or other institutions will be evaluated based on both their high school GPA and college GPA.

Students are encouraged to declare the minor with a minimum of three to four semesters remaining before graduation and should meet with a faculty advisor to plan their course of study.

## Program Requirements

Code	Title	Credit Hours
<b>Minor Requirements</b>		
ACCT 23020	INTRODUCTION TO FINANCIAL ACCOUNTING	3
HEM 13024	INTRODUCTION TO HOSPITALITY MANAGEMENT	3
HEM 23030	HOTEL OPERATIONS	3

HEM 43226	FOOD AND BEVERAGE COST MANAGEMENT	3
HEM 43030	FOOD SERVICE SYSTEMS MANAGEMENT <sup>1</sup>	3
HEM 43092	PRACTICUM IN HOSPITALITY AND EVENT MANAGEMENT (ELR) <sup>2</sup>	3
Minor Elective, choose from the following:		3
HEM 33140	CONVENTION SALES AND MANAGEMENT	
HEM 33270	GLOBAL CUISINE	
HEM 37377	CASINO MANAGEMENT AND GAMING OPERATIONS	
HEM 43099	CAPSTONE: STRATEGIC HOSPITALITY AND EVENT MANAGEMENT (ELR)	
HEM 43143	HOSPITALITY MEETINGS AND EVENT MANAGEMENT	
HEM 43329	HOSPITALITY FINANCIAL POLICY	
Faculty advisor approved Hospitality and Event Management (HEM) course		

**Minimum Total Credit Hours:** 21

- <sup>1</sup> With permission, students may register for HEM 43030 without completion of the prerequisite courses.
- <sup>2</sup> Students are encouraged to complete the majority of the required courses in the minor before taking HEM 43092. Students may register for HEM 43092 (with permission) without completion of the prerequisite courses. Student who have completed a practicum/ internship in another program area that had significant hospitality component may be able to substitute that practicum/internship for HEM 43092 in the minor with hospitality management faculty approval.

## Graduation Requirements

Minimum Minor GPA	Minimum Overall GPA
2.750	2.000

- Minimum 6 credit hours in the minor must be upper-division coursework (30000 and 40000 level).
- Minimum 6 credit hours in the minor must be outside of the course requirements for any major or other minor the student is pursuing.
- Minimum 50 percent of the total credit hours for the minor must be taken at Kent State (in residence).

## Program Learning Outcomes

Graduate of this program will be able to:

1. Identify and apply the knowledge and skills necessary for hospitality and tourism operations
2. Develop and integrate a core set of business skills necessary to successfully operate a hospitality and tourism organization
3. Demonstrate competence in the communication skills necessary for hospitality and tourism management