

Hospitality Management • School of Business

About the Program

Overview

The hospitality industry includes hotels, restaurants, and other institutions that offer shelter and/or food to people away from home. Madonna University addresses the emerging importance of the hotel, restaurant, and tourism industry by preparing students for management careers in the field of hospitality. Industry growth creates a demand for people specialized in hospitality management who have combined education with practical work experience. As part of Madonna's program, students complete an internship with a hospitality employer. Coursework in the major relates to all aspects of the industry: food service, lodging and operations.

Unique features

- Quality faculty, including professionals working in the field
- Credit may be earned for cooperative education or internship
- Courses cover all aspects of hospitality industry

Program Specifics

The hospitality management major is offered in both day and evening classes. Community college graduates and college transfer students are offered an opportunity to earn a bachelor's degree to expand their career goals. A minor in business administration is required for the baccalaureate degree.

Plan of Study – Bachelor's Degree

Hospitality Management Major (40 s.h.)

Required Major Courses:

HMG 3360	Lodging Management I	3 s.h.
HMG 4360	Lodging Management II	2 s.h.
HMG 4900	Cooperative Education	3 s.h.
HMG 2400	Principles of Retailing	3 s.h.
HMG 3630	Architectural Style & Interior Design	4 s.h.
HMG 2250	Human Nutrition	4 s.h.
HMG 2260	Introductory Food Service	4 s.h.
HMG 2760	Food Service Sanitation	2 s.h.
HMG 3460	Food Service Management I	3 s.h.
HMG 3760	Food Management Laboratory	2 s.h.
HMG 4460	Food Service Management II	3 s.h.
Major Electives*		<u>8 s.h.</u>
		40 s.h.

Required minor in Business Administration (24 s.h.)

*Major electives may be selected from all MM and NFS courses.

Plan of Study – Minor Hospitality Management Minor (20 s.h.)

Required Minor Courses:

HMG 3360	Lodging Management I	3 s.h.
HMG 4360	Lodging Management II	2 s.h.
HMG 2260	Introductory Food Science	4 s.h.
HMG 3460	Food Service Management I	3 s.h.
HMG 3760	Food Management Laboratory	2 s.h.
Major Electives		<u>6 s.h.</u>
		20 s.h.

Career Options

Graduates may take advantage of career opportunities in hotels and motels, food service industry, college housing, retirement complexes, resorts, city and country clubs, cruise ships, conference and event planning, hospitals, nursing homes, airlines, trade associations, and public and private institutions.

What Our Grads Say

“My hospitality management degree from Madonna University lent credibility to my skills portfolio during my search for employment in the meeting and event planning industry. My educational background allowed me to speak with confidence and familiarity, using appropriate food service, lodging, and event management terminology.”

-Susan Haight, '96
Director, Event and Conference Planning, Cranbrook House
Bloomfield Hills, MI



For Admission Information

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Selected Course Offerings

Lodging Management I

A study in general responsibilities of various departments within the rooms, the food and beverages, the marketing and sales, and the administrative divisions of a lodging property.

Lodging Management II

A study of the various organizational structures and systems in the lodging industry and the authority vested in the respective levels of management with emphasis on operations analysis and problems solving.

Principles of Retailing

Principles of retail store management; emphasis is given to store location, layout, personnel, structure, buying, inventory, sales promotion, customer services, and operating expenses.

Architectural Style & Interior Design

Basic principles of design and color related to lodging interiors and exteriors; emphasis on planning, selecting, and furnishing environments for both commercial and consumer needs.

Human Nutrition

Study of nutrients in foods and their involvement in the function of human body systems. Problems in and programs for meeting personal, family, national, and world nutritional needs.

Food Service Sanitation

Study control of food borne illness in the food service industry. Specifics of Food Service Sanitation Law and the inspection report form. Most common violations and means for training and motivating employees.

Food Service Management I

A study of purchasing standards, buying procedures, storage principles and factors affecting quality, efficiency and economy in quantity food production and service.

Prerequisites: MGT 2360, NFS 2260 Co requisite: NFS 3760

Food Service Management II

Principles of management applied to food service systems; physical facilities planning, sanitation and safety standards; organization and leadership; personnel management and cost control.

All hospitality management students will participate in an intern/cooperative education experience related to their career goals.

Madonna University reserves the right to withdraw or modify information in this brochure.

See Advisor/Admission Office for current information.

Madonna University guarantees the right to equal educational opportunity without discrimination because of race, religion, sex, national origin, age, or disabilities.

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