

HOSPITALITY ADMINISTRATION (B.S.)

Bachelor of Science Program

Program Code: BS-SP

Major Code: HTR

Hospitality and Tourism Department

Caudell 334

(716) 878-5913

hospitality.buffalostate.edu/ (<https://hospitality.buffalostate.edu/>)

Accreditation Commission for Programs in Hospitality Administration (ACPHA) Accredited

The hospitality and tourism curriculum prepares graduates for management positions in various aspects of the hospitality industry. Career opportunities exist for: graduates in special events and convention services; cruise lines; sales and marketing; corporate and contract services; airlines and travel; resorts and lodging; food and beverage, culinary, food trucks and menu development; catering and retail; clubs; education and training; healthcare and assisted living; community relations; business development; revenue, finances and purchasing; human resources, customer service; wines and spirits, and other components of industry/business.

The department's mission is to educate and develop proven hospitality professionals by integrating a strong core curriculum with a deliberate emphasis on experiential learning. The department is defined by its extraordinary focus on student development and is firmly grounded in producing graduates that excel in communication, teamwork, professionalism, and problem-solving.

Admission Requirements

Transfer or undeclared students desiring to major in this program must have a minimum GPA of 2.0 in previous college credits.

Program Requirements

Code	Title	Credit Hours
General Education 23 Requirements (http://ecatalog.buffalostate.edu/undergraduate/collegewide-degree-requirements-baccalaureate-degrees/#IF_Courses)		
33 credit hours		33

Hospitality Administration Major Requirements (42 credit hours)

Required Courses (30 credit hours)

HTR 110	INTRODUCTION TO HOSPITALITY AND TOURISM	3
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HTR 300	FOOD AND BEVERAGE MANAGEMENT	4
HTR 350	COMPUTER APPLICATIONS FOR HOSPITALITY	3
HTR 370	COST CONTROLS IN HOSPITALITY	3
HTR 380	ADVANCED TRAINING IN HOSPITALITY	3
HTR 390	STRATEGIC MARKETING IN HOSPITALITY	3
HTR 455	ADVANCED HUMAN RESOURCE MANAGEMENT IN HOSPITALITY	3
HTR 470	LEGAL ISSUES IN HOSPITALITY	3
HTR 480	PRACTICUM IN HOSPITALITY OPERATIONS	4
HTR 485	SEMINAR IN HOSPITALITY	1
<i>Concentration Courses (12 credit hours)</i>		
Select one of the following concentrations:		
Restaurant and Institutional Management Concentration (p. 2)		12
Culinary Arts Concentration (p.)		
Hotel Tourism Management Concentration (p. 2)		
<i>Electives in Hospitality Administration</i>		
HTR 100	MULTICULTURAL FOODS	
HTR 200	SANITATION AND SAFETY IN FOOD SERVICE	
HTR 305	APPLIED CULINARY ARTS	
HTR 318	CULTURAL TOURISM	
HTR 330	FUNDAMENTALS OF BAKESHOP PRODUCTION	
HTR 335	WINE ESSENTIALS	
HTR 340	INDUSTRY EXPERIENCE	
HTR 348	TOURISM AND WORLD TRAVEL	
HTR 361	PRINCIPLES OF MANAGEMENT IN FOOD SERVICE	
HTR 365	MENU DESIGN AND DEVELOPMENT	
HTR 368	HOTEL OPERATIONS	
HTR 375	EVENTS MANAGEMENT	
HTR 385	PRIVATE CLUB MANAGEMENT	
HTR 400	CATERING MANAGEMENT	
HTR 408	CONVENTIONS, MEETINGS, AND EXPOSITIONS	

HTR 418	TOURISM MANAGEMENT	
HTR 468	HOTEL MANAGEMENT	
All College Electives		
39-45 credit hours		39-45
Total Credit Hours		120

Restaurant and Institutional Management Concentration

Code	Title	Credit Hours
HTR 100	MULTICULTURAL FOODS	3
HTR 200	SANITATION AND SAFETY IN FOOD SERVICE	3
HTR 361	PRINCIPLES OF MANAGEMENT IN FOOD SERVICE	3
HTR 400	CATERING MANAGEMENT	3

Required: 400 hours of hospitality-related industry experience.

Culinary Arts Concentration

Code	Title	Credit Hours
HTR 305	APPLIED CULINARY ARTS	3
HTR 330	FUNDAMENTALS OF BAKESHOP PRODUCTION	3
HTR 365	MENU DESIGN AND DEVELOPMENT	3
HTR 400	CATERING MANAGEMENT	3

Required: 400 hours of hospitality-related industry experience.

Hotel Tourism Management Concentration

Code	Title	Credit Hours
HTR 368	HOTEL OPERATIONS	3
HTR 408	CONVENTIONS, MEETINGS, AND EXPOSITIONS	3
HTR 418	TOURISM MANAGEMENT	3
HTR 468	HOTEL MANAGEMENT	3

Required: 400 hours of hospitality-related industry experience.

Students will be able to:

1. Exhibit written, oral, and nonverbal communication as appropriate for the hospitality industry.
2. Identify the elements of group dynamics and exhibit the traits of effective team members and leaders.
3. Conduct themselves in a manner exceeding stakeholder expectations.
4. Resolve customer service and product related issues.