



Wells College

Name: _____

Advisor: _____

Graduation Year: _____

Hospitality Management Major 2022/2023

Students must complete 51 total credit hours.

Must Complete the Following Courses (32 credits):

HM 201: Principles of Hospitality and Tourism

HM202: Hospitality Financial Performance Analysis

HM 204: From Concept to Completion: Developing a Service Facility

HM 205: Principles of Food Service

HM 203: Hospitality Industry Leaders Series(2 credit hours)

ANTH 306/HM 306: The Anthropology of Tourism

HM 304: From Revenue Management to Revenue Strategy (Pre-req: HM 202, or POI)

HM 303: Designing and Marketing Experiences (Per-req: BUS 202, or HM 201, or POI)

BUS303: Entrepreneurship and Small Business Management (Hospitality majors are required to develop hospitality business plans).

HM 305: Specialty Hospitality Operations (Pre-req: HM201, or, HM 204, or POI) HM 302: Beverages and the Finger Lakes Region (Pre-req: BUS 202, or, HM 204, or POI)

Must complete the following (10 credits)

Practical and Applied Experiences:

HM 301: Immersion Experience with the Inns of Aurora[®] This is an intensive, 3-credit immersion experience taking place for 2 weeks in January.

HM290/390: Hospitality Internship (min of 3 credits required)

The immersion may be waived with a second 3-credit internship.

HM401: Senior Seminar in Applied Hospitality Management(4 credits)[®] Pre-reqs: Open to seniors enrolled in the major, or POI

Must Choose and Complete one of the following Business Electives (3 credits total):

BUS202: Principles of Marketing

BUS203: Social Entrepreneurship

BUS213: Principles of Accounting I- Intro to Financial Accounting

BUS230: Intro to HR Management

BUS231: Project Management

BUS250: Innovation, Creative Problem Solving
BUS 302: Brand Management
BUS305: Legal Environment of Business
BUS 306: Business Ethics
BUS307: Marketing Analytics
BUS350: Business Strategy
BUS365: Business Sustainability and Social Responsibility

Must Choose and Complete a minimum of two of the following Electives (6 credits total):

ANTH 231: Culture and Water
ANTH 250: Hawaii: Colonialism & Tourism
ANTH/FOOD 270: Anthropology and Food Studies
ART 119: Visual Organization
FOOD285/385: Topics in Sustainable Food Systems
PSY 224: Social Psychology
PSY 306: Organizational Behavior
THEA128: Acting One
THEA 201: Arts Management

