Hospitality, Tourism and Event Management

The mission of the Hospitality, Tourism and Event Management undergraduate program is to provide educational, research, and service activities with the goal of enabling students, as well as industry and community professionals, to function in an ever-changing environment. The program integrates many disciplines that address ongoing concerns and needs of the hospitality and tourism industry. The mission is accomplished through teaching a combination of relevant hospitality theory and practical solution-based examples using appropriate current technology. The purpose is to develop industry professionals able to contribute, through employment and entrepreneurship, to the economic growth of the hospitality and tourism industry.

Bachelor of Science (B.S.) in Hospitality, Tourism, and Event Management

The Hospitality, Tourism, and Event Management major is accredited by ACPHA (Accreditation Commission for Programs in Hospitality Administration, P.O. Box 400, Oxford, MD, 21654, Phone: 416-226-5527).

Students with special interests in Foodservice or Hotel Management can take specific classes in the following focus areas:

Foodservice Management

- HTEM 206, HTEM 256, HTEM 360, HTEM 373, HTEM 460

Hotel Management

- HTEM 273, HTEM 325, HTEM 372, HTEM 465, HTEM 472

Additional Expenses

Students will be required to take field trips in those courses so designated with the expenses pro-rated for each student. Appropriate uniforms will be required of all students enrolling in those courses that involve preparation of food.

B.S. Hospitality, Tourism, and Event Management Degree Requirements

<table>
<thead>
<tr>
<th>Degree Requirements</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>University Core Curriculum Recommendations</td>
<td>39</td>
</tr>
<tr>
<td>Humanities: PHIL 104; PHIL 105 Math: MATH 108 Social Sciences: PSYC 102; ECON 113 Multicultural: HTEM 256</td>
<td></td>
</tr>
<tr>
<td>Requirements for Major in Hospitality, Tourism and Event Management</td>
<td>81</td>
</tr>
<tr>
<td>Professional Core Requirement</td>
<td>23</td>
</tr>
</tbody>
</table>
### Degree Requirements

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT 220, ACCT 230</td>
<td>6</td>
</tr>
<tr>
<td>BUS 101</td>
<td>3</td>
</tr>
<tr>
<td>FIN 270</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 202</td>
<td>3</td>
</tr>
<tr>
<td>MGMT 345</td>
<td>3</td>
</tr>
<tr>
<td>MKTG 304</td>
<td>3</td>
</tr>
<tr>
<td>QUAN 402 or ABE 318</td>
<td>3</td>
</tr>
<tr>
<td>MATH 282 or PSYC 211 or SOC 308</td>
<td>3</td>
</tr>
</tbody>
</table>

#### Hospitality, Tourism and Event Management Core Requirement


#### Approved Electives

- HTEM 250, HTEM 255, HTEM 350, HTEM 355, HTEM 450, HTEM 455

---

### Hospitality, Tourism, and Event Management Minor

A minor in Hospitality, Tourism, and Event Management will consist of a minimum of 16 semester hours, including HTEM 202 and HTEM 206. Students can choose from the following list of HTEM core classes for the additional 12 hours to complete the minor: HTEM 250, HTEM 273, HTEM 330, HTEM 351, HTEM 360, HTEM 373, HTEM 380, HTEM 435, HTEM 461, HTEM 465, and HTEM 470. At least nine of the sixteen semester hours must be taken at Southern Illinois University Carbondale. An advisor must be consulted before declaring this field as a minor. A minor in HTEM requires students to earn a minimum grade of C in each of the hospitality courses taken to satisfy the requirements for their minor.

### Professional Development Sequence (PDS) in Event Planning and Management

The PDS is meant to enhance the marketability of students who wish to pursue careers in meeting and special event planning. Enrollment in Hospitality, Tourism and Event Management is not required to complete the PDS. While the PDS itself does not lead to a degree, courses can be counted as approved electives toward the Hospitality, Tourism and Event Management degree. Students not wishing to pursue a baccalaureate must complete the unclassified undergraduate application.

**Requirements for PDS in Event Planning and Management - 18 Credit Hours:**

- HTEM 250
- HTEM 255
- HTEM 350
- HTEM 355
- HTEM 450
- HTEM 455

### Professional Development Sequence (PDS) in Food and Beverage Management

The PDS program is meant to boost job opportunities for students interested in management of food and beverage operations. The benefits of this program include opportunities to learn while working, to enhance participant knowledge, and improve opportunities in the work place. It facilitates prospective students to transfer earned program credits to pursue a B.S. degree in Hospitality, Tourism and

---

**2021-2022 Academic Catalog**
Event Management at SIU. The additional advantage is an opportunity to obtain National Restaurant Association 'ManageFirst' certification. Students not wishing to pursue a baccalaureate must complete the unclassified undergraduate application.

Requirements for PDS program in Food and Beverage Management -18 Credit Hours:

- HTEM 206
- HTEM 335
- HTEM 360
- HTEM 373
- HTEM 380
- HTEM 460

Differential Tuition

The College of Business and Analytics assesses differential tuition for College of Business and Analytics majors. The College of Business and Analytics has a "minor program fee" for majors outside of the College of Business and Analytics that want to declare a minor through the College of Business and Analytics. The minor program fee is equal to 15% of 15 credit hours of applicable tuition for declared College of Business and Analytics minors.

Last updated: 02/26/2021

Southern Illinois University
Carbondale, IL 62901
Phone: (618) 453-2121

Catalog Year Statement:
Students starting their collegiate training during the period of time covered by this catalog (see bottom of this page) are subject to the curricular requirements as specified herein. The requirements herein will extend for a seven calendar-year period from the date of entry for baccalaureate programs and three years for associate programs. Should the University change the course requirements contained herein subsequently, students are assured that necessary adjustments will be made so that no additional time is required of them.