

## MASTER OF ARTS IN HOSPITALITY MANAGEMENT

The Master Degree in Hospitality Management is a graduate program envisioned to shape professionals and executives to hold high-level managerial positions in the hospitality, culinary, tourism and restaurant fields. This program will allow graduates to be prepared to deal with managerial and strategic challenges presented by the changing environment of this dynamic industry.

This graduate program will challenge students to build relevant skills to enhance effective decision-making. Students will gain the necessary knowledge and expertise for the hotels, resorts, restaurants, casinos and cruise ship industry. They will attain the capacity to run an organization efficiently and also the option to specialize in Gastronomy and Restaurant Management.

SPECIALIZATION IN GASTRONOMY AND RESTAURANT MANAGEMENT

## MASTER OF ARTS IN HOSPITALITY MANAGEMENT PROGRAM OF STUDY

## SPECIALIZATION IN GASTRONOMY AND RESTAURANT MANAGEMENT

| COURSE<br>NUMBER | COURSE TITLE                                      | CREDIT<br>HOURS |
|------------------|---|-----------------|
|                  | SEMESTER 1  |                 |
| HF 50000         | Hospitality Business Management                   | 3               |
| HF 50100         | Hospitality Legal Issues and Ethics               | 3               |
| HF 50200         | Hospitality Marketing Management                  | 3               |
|                  | SEMESTER 2  |                 |
| HF 50300         | Guest Service and Consumer Management             | 3               |
| HF 50400         | Hospitality Finance Revenue Management            | 3               |
| HF 50500         | Financial Investment Management                   | 3               |
|                  | SEMESTER 3  |                 |
| HF 50600         | Operations Management                             | 3               |
| HF 60500         | Understanding Food: History and Study of Cuisines | 3               |
| HF 60600         | Restaurant Management and Development             | 3               |
|                  | SEMESTER 4  |                 |
| HF 60700         | Food Nutrition and Diet                           | 3               |
| HF 60800         | Sustainable Purchasing and Controlling Costs      | 3               |
| HF 60900         | Event Management                                  | 3               |
|                  | TOTAL CREDITS                                     | 36              |

















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