

Certificate in Hospitality Management

Program Details

Students in our **Hospitality Management Certificate** program will study tourism, event planning, marketing, human resources, and hotel operations, as well as other aspects of the field. With the interconnectedness of the hospitality and culinary industries, food, and beverage service management and ServSafe certification are included in the curriculum.

Full-time students can complete the program in two semesters, and graduates of the Hospitality Management Certificate can begin their careers in entry-level positions or continue their studies at Massasoit to earn our associate in science in Hospitality Management.

Program Outcomes

The Certificate in Hospitality Management is:

- To give students a path to obtain entry level management jobs in the hospitality industry, and as a pathway to an associate degree in hospitality management.
- To identify and apply the Hospitality management and leadership concepts and skills relevant to the operational areas of hospitality management industry.
- To demonstrate professional behavior and competencies in customer service and model these behavior as effective leaders.
- To communicate effectively in oral and written communication utilizing learned soft skills.
- To utilize leadership principles that recognize the challenges and opportunities of working effectively with people in a diverse and global environment.

Academic Map

Certificate in Hospitality Management

A minimum of 9 classes and 25 credits is required. At least 13 credits of your program must be taken at Massasoit. Note: Each course completed and passed can only fulfill one program requirement. The same course cannot be used to satisfy multiple program requirements.

Semester 1

3 Credits in HOSP 103
Introduction to Hospitality Management
3 Credits in HOSP 106
Conference and Event Planning
3 Credits in HOSP 133
Introduction to Tourism
3 Credits in HOSP 134
Hospitality Marketing

Semester 2

3 Credits in HOSP 101
Food/Beverage Service Management
3 Credits in HOSP 107
Hospitality Law
3 Credits in HOSP 131
Hotel Operations
3 Credits in HOSP 135
Hospitality Human Resources
1 Credit in HOSP 136
ServSafe Certification

This academic map is a suggested semester-by-semester guide to keep you on a clear path to program completion. Please note that some classes are offered only in certain semesters, have prerequisites, or minimum passing grades. Winter and/or Summer Session classes may be available for some classes. Your [academic advisor](#) will provide you with clear direction needed to stay on course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.