



HOSPITALITY MANAGEMENT CERTIFICATE (PU)

The Hospitality Management Certificate offered in the Department of Tourism, Conventions and Event Management (TCEM) attracts students pursuing careers in lodging, restaurants, bars, clubs, convention and conference centers, event venues, catering companies, and other hospitality service businesses.

The Hospitality Management Certificate may be pursued as a stand-alone degree or combined with an associate's or bachelor's degree*. This certificate is open to all IUPUI students, regardless of major. The Hospitality Management Certificate will be awarded upon completion of the courses listed below with a passing grade and a cumulative GPA of 2.0.

*If you are a current IUPUI student who wants to pursue the Hospitality Management Certificate, please complete the TCEM Admission Application at petm.iupui.edu/join_us. If you are not a current IUPUI student, please visit enroll.iupui.edu to find out how to apply to the Hospitality Management Certificate program.

Required Courses (19 credits):

TCEM-H 105:	Lodging Management and Operations	(3 cr.)
TCEM-H 191:	Sanitation and Health in Food Service, Lodging and Tourism	(3 cr.)
TCEM-H 205:	Managing and Operating Facilities	(3 cr.)
TCEM-H 305:	Food and Beverage Operations (PRE: BUS-X 100)	(3 cr.)
TCEM-H 318:	Beer, Wine and Spirits Management**	(3 cr.)
TCEM-H 371:	Convention Sales and Service	(3 cr.)
TCEM-C 387:	Industry Internship*	(1 cr.)

TOTAL: 19-22 credits

*100 hours. Must attend pre-internship info meeting and submit/obtain TCEM approval of internship proposal before starting internship. Internship meeting dates will be emailed out via the TCEM listserv. To subscribe to the TCEM listserv, send a request to tcemdept@iupui.edu.

**This course requires students to be 21 years of age and is a tasting course.

TCEM H105: Lodging Management and Operations

Explores the operations and management of lodging facilities. Topics include type of property, revenue management, and guest services focused on meeting guests' needs and maximizing occupancy. Discussion includes special forms of lodging, such as bed and breakfast facilities, vacation ownerships and resorts.

TCEM H191: Sanitation and Health in Food Service, Lodging and Tourism

The application of sanitary and public health engineering principles to food service and lodging operations.

TCEM H205: Facilities Operations

Introduces methods of managing event facilities with a focus on client services, risk management, and event planning across multiple types of venues.

TCEM H305: Food and Beverage Operations (PRE: BUS-X100)

Explores management of off-premise and on-premise food and beverage operations. Topics include menu selection, service styles, delivery outlets, safety and guest/client relations. Experiential learning activity required.

TCEM H318: Beer, Wine, and Spirits Management

Learn the business of wine, beer, and spirits management and apply this knowledge to practical use in the food and beverage service industry.

TCEM H371: Convention Sales and Service

Explores convention and facility sales and service. Considers meetings and events pre-planning through post event evaluation from the supplies perspective. Topics include marketing and advertising a facility property, organizing a sales staff, selling to different markets and contract/legal issues.

TCEM C387: TCEM Internship

Provides an immersive, hands-on learning experience in the tourism industry. This independent study course offers opportunities to prepare students for a career in the industry.

Course Number	Fall*	Spring*	Summer*
TCEM H105	✓	✓	
TCEM H191		✓	
TCEM H205	✓	✓	
TCEM H305	✓	✓	
TCEM H318	✓		
TCEM H371	✓		
TCEM C387	✓	✓	✓

* Course offerings are subject to change. Check the registrar's course listing for updated course offerings and information.