



HOSPITALITY MANAGEMENT MINOR (PU)

The Hospitality Management Minor 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.

This minor is open to all IUPUI students pursuing a Bachelor's degree, except students pursuing the Tourism, Conventions and Event Management Bachelor's degree. The Hospitality Minor 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 Minor, please complete the PETM 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 Minor program.

Required Courses (16 credits):

TCEM-G 100 Introduction to the Tourism Industry	(3 cr.)
TCEM-H 105: Lodging Management and Operations	(3 cr.)
TCEM-H 205: Managing and Operating Facilities	(3 cr.)
TCEM-H 305: Food and Beverage Operations (PRE: BUS-X100)	(3 cr.)
TCEM-C 387*: Industry Internship	(1 cr.)

*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.

Elective Courses - Select 1 (3 credits):

TCEM-H 191: Sanitation and Health in Food Service, Lodging and Tourism	(3 cr.)
TCEM-H 318: Beer, Wine and Spirits Management	(3 cr.)
TCEM-H 371: Convention Sales and Service	(3 cr.)

TOTAL: 19 credits

TCEM-G 100: Introduction to the Tourism Industry

Introduces the various components of the tourism, events, and hospitality industry. Emphasis is placed on exploring such areas as service, food and beverage operations, lodging, hospitality, events and attractions. Students are exposed to different career opportunities available within the diverse scope of the industry.

TCEM-H 105: 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-H 191: 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-H 205: 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-H 305: 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-H 318: 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-H 371: 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-C 387: 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-G100	✓	✓	
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.