

## Did You Know Hospitality is the World's #1 Employer, and Tourism is the fastest-growing Industry in Louisiana?

### PROGRAM FEATURES:

- Integrates both academic instruction and practical applications
- Instruction provided by Faculty with a combined 92+ years of work experience in the industry
- Accepts a variety of prior learning credits and industry credentials
- Six concentration options based on high demand and high wage potential
- Flexible delivery formats: lecture (Day or Evening) or online
- Degree may be earned 100% online
- Transfer agreements with nationally recognized programs
- Recognized by the Accreditation Commission for Programs in Hospitality Administration (ACPHA)

### AREAS OF TRAINING INCLUDE:

- Daily operations in the management of goods & services
- Foundational leadership, human resources & management skills
- Effective written & interpersonal communication
- Preparation for financial management in the Hospitality Industry
- Information systems, quantitative methods, & other technology for Hospitality management
- Awareness of legal and ethical issues which affect career opportunities in Hospitality & Tourism
- Global perspective promoting an inclusive work environment with diverse coworkers & clientele

### WHAT YOU CAN EARN:



#### HOTEL & LODGING

The Hotel and Lodging industry offers a wide variety of management positions including Guest Services, Operations, Facility Management, Sales, Human Resources and Food and Beverage.

**\$47,000 - 77,000**

**Our Graduates Work For:**  
*Resorts, Hotels, and Lodges*

**Job Potentials:**  
*Front Desk Supervisors, Conference Services, Concierge*



#### RESTAURANT MANAGEMENT

Students in Delgado's Restaurant Management Concentration enjoy learning management principles and food service best practices for both front-of-house and back-of-house restaurant operations.

**\$30,000 - 65,000**

**Our Graduates Work For:**  
*Full and Limited Service Restaurants*

**Job Potentials:**  
*Restaurant Manager, Outlet Manager, Stewarding Manager*



#### TOURISM MANAGEMENT

Unique venues, historic sites, amusement parks and entertainment facilities all incorporate designing and delivering experiences for our customers.

**\$25,000 - 45,000**

**Our Graduates Work For:**  
*Attractions, Destination Management Companies, and Service Suppliers*

**Job Potentials:**  
*Attraction Manager, Customer Services Supervisor, Destination Sales Manager*



#### BEVERAGE MANAGEMENT

This concentration covers both the knowledge required in the varieties of beverage products and skills for effective management necessary to ensure successful and profitable beverage service.

**\$30,000 - 65,000**

**Our Graduates Work For:**  
*Private Clubs, Sports Bars, and Entertainment Venues*

**Job Potentials:**  
*Purchasing Manager, Sommelier, Bar Manager*



#### CATERING MANAGEMENT

This concentration will prepare you for on-demand dining experiences; high-volume, high-profit opportunities.

**\$30,000 - 65,000**

**Our Graduates Work For:**  
*On-Premise and Off-Premise Catering*

**Job Potentials:**  
*Catering Sales Manager, Convention Services, Banquet Coordinator*



#### EVENT MANAGEMENT

Content for this concentration is designed to assist students in a pathway to lead to supervisor or management positions with logistics, convention services and meeting management.

**\$30,000 - 65,000**

**Our Graduates Work For:**  
*Convention Centers, Tourist Bureaus, and Decorators*

**Job Potentials:**  
*Event Meeting Planner, Convention Coordinator, Group Sales Manager*

(Published 2/12/18. Courses are subject to change. Always refer to the College Catalog for current curriculum.)

### REQUIRED COURSES IN HOSPITALITY MAJOR

**HOST 101** - Introduction to Hospitality Industry 3  
**HOST 103** - Introduction to Travel and Tourism 3  
**HOST 200** - Hospitality Revenue Management 3  
**HOST 201** - Hospitality Law 3  
**HOST 210** - Hospitality Practicum 3  
**HOST 221** - Hospitality Marketing 3  
**CULA 214** - Restaurant and Hospitality Supervision 3  
*Area of Concentration 15*

### REQUIRED RELATED COURSES

**ECON 201** - Macroeconomics 3  
**MANG 201** - Principles of Management 3  
**SOCI 250** - Studies in Cultural Diversity 3  
**CMST 231** - Interpersonal Communication 3

### GENERAL EDUCATION REQUIREMENTS

**ENGL 101** - English Composition I 3  
**MATH 120** - Contemporary Math 3 OR  
**MATH 128** - Applied Algebra 3 OR  
**MATH 130** - College Algebra 3  
 Humanities Requirement 3  
 Social/Behavioral Science Requirement 3  
 Natural Science Requirement 3



### HOTEL & LODGING

[delgadohospitality.com/lodging-management](http://delgadohospitality.com/lodging-management)

This concentration focuses students on supervision, revenue management, ethics and the legal responsibilities involved in leadership.

**HOST 104** - Hotel Systems and Operations Management 3  
**HOST 202** - Hospitality Facilities 3  
**HOST 191** - Reservations and Ticketing 3  
**HOST 216** - Convention Management and Service 3  
**HOSPITALITY ELECTIVE COURSE 3**



### BEVERAGE MANAGEMENT

[delgadohospitality.com/beverage-management](http://delgadohospitality.com/beverage-management)

Materials used impart knowledge of non-alcoholic beverages, wines, spirits, and beers; responsible beverage service; purchasing equipment; and effective beverage management. Emphasis is placed on beverage controls and the legal and business aspects of beverage management.

**HOST 211** - Food and Beverage Management 3  
**HOST 214** - Wine Appreciation 3  
**HOST 215** - Beverage Management 3  
**CULA 209** - Dining Room and Beverage Service 3  
**CULA 215** - Food, Sales, Beverage, and Labor Cost Control 3



### RESTAURANT MANAGEMENT

[delgadohospitality.com/restaurant-management](http://delgadohospitality.com/restaurant-management)

Students learn how food is purchased, produced and stored as well as food preparation techniques, menu design, and beverage pairing. Sales and marketing management, labor management and certifications are included in the program.

**HOST 211** - Food and Beverage Management 3  
**HOST 225** - Hospitality Seminar 3  
**CULA 102** - Basic Culinary Skills 2  
**CULA 209** - Dining Room and Beverage Service 3  
**CULA 215** - Food, Sales, Beverage, and Labor Cost Control 3



### CATERING MANAGEMENT

[delgadohospitality.com/catering-management](http://delgadohospitality.com/catering-management)

This concentration will prepare students for positions with institutional, managed services or private catering.

**HOST 214** - Wine Appreciation 3  
**HOST 215** - Beverage Management 3  
**HOST 216** - Convention Management and Service 3  
**CULA 227** - Menu Design and Management 3  
**CULA 230** - On Premises Catering 3



### TOURISM MANAGEMENT

[delgadohospitality.com/tourism-management](http://delgadohospitality.com/tourism-management)

Management opportunities in Tourism sites as well as in supplier businesses such as Destination Management Organizations, transportation companies, tour guides and product suppliers will be explored in this concentration.

**HOST 191** - Reservations and Ticketing 3  
**HOST 212** - Tour and Travel Management 3  
**HOST 213** - Geographic Destinations 3  
**HOST 283** - Overview of New Orleans 3  
**HOSPITALITY ELECTIVE COURSE 3**



### MEETING & EVENT MANAGEMENT

[delgadohospitality.com/event-management](http://delgadohospitality.com/event-management)

The learning outcomes will include Sales, Convention Services, Marketing, Project management, Cost control and Revenue Management.

**HOST 216** - Convention Management and Service 3  
**HOST 225** - Hospitality Seminar 3  
**CULA 227** - Menu Design and Management 3  
**CULA 230** - On Premises Catering 3  
**HOSPITALITY ELECTIVE COURSE 3**