



Do you have a passion for food... but are more interested in the business than in the cooking? Are you up to the challenge of managing the food service operations in America's restaurants, schools, businesses and health care facilities? In 2,5 years, through our year-round schedule, you can earn a Bachelor of Science Degree in Business Administration with a Concentration in Hospitality Management and have the skills and degree to be employed in the field.



Management goes beyond monthly reports. A Hospitality Manager must be trained from the dish pit to the back office. Our Bachelor of Science Degree in Business Administration with a Concentration in Hospitality Management integrates the fundamentals of culinary arts and food service operations with principles of management to prepare students to be successful in today's hospitality industry.

The students enrolled in the Business Administration program learn how to be business leaders and owners. They learn how managers make decisions and solve problems in a wide range of business environments. They learn about international business and economies. Students learn to write business plans and reports to support decision-making and management of a business. They learn to work in teams and demonstrate professionalism and ethics. They also learn to communicate about, and collaborate on, business projects in culturally diverse work environments. Students in this program may complete two "externships" and a capstone project that give them a practical understanding of business concepts.

The Hospitality Management concentration will learn about the management of a restaurant or other hospitality-related business.

Outcomes

Upon completion of the program, graduates are able to:

- Conduct business research and analyses.
- Analyze business, economic, and financial reports.
- Implement decision-making processes to effectively solve business challenges.
- Create effective business plans.
- Develop business solutions that demonstrate application of global business models and theories.
- Develop strategies for business growth and development.
- Demonstrate effective communication in the global business environment.
- Demonstrate leadership capabilities.
- Apply personal and professional integrity, ethical behavior and social responsibility in business situations.

Possible Career Track

- Casual Service / Chain Restaurants
- Quick Service Restaurants
- Convention / Conference Centers
- Business Dining Services

- Catering Services
- Sport / Athletic Facilities School Hospitality
- Campus Dining Services Healthcare Facility Food Service
- FOR MORE INFORMATION ABOUT OUR GRADUATION RATES, THE MEDIAN DEBT OF STUDENTS WHO HAVE COMPLETED THE PROGRAM, AND OTHER IMPORTANT INFORMATION, PLEASE VISIT OUR WEBSITE AT ECPI.EDU/FASTFACTS

1.800.986.1200 ecpi.edu