HOSPITALITY AND TOURISM MANAGEMENT
TREMENDOUS OPPORTUNITIES AWAIT IN HOSPITALITY AND TOURISM

The College of DuPage Hospitality and Tourism Management program offers students a comprehensive education in an expanding industry that provides food, accommodations and tourism services. COD faculty bring industry expertise and real world experience to the classroom, helping students gain the knowledge and skills essential to obtaining leadership roles in the hospitality and tourism professions.

College of DuPage is located 20 miles west of Chicago, the third largest city in the United States, where the hospitality industry is thriving and providing many internship and employment opportunities.
WHY COLLEGE OF DUPAGE IS RIGHT FOR YOU

Whether you are preparing for a career in hospitality or tourism, planning to transfer to a four-year, baccalaureate-granting institution, or updating your skills, College of DuPage has the right program for you. We offer:

- Dedicated instructors with years of practical industry and teaching experience.
- Flexible schedules with day and evening classes.
- Affordable classes.
- Articulated transfer program with several prestigious institutions.
- Programs designed to prepare students with the skills that are in demand by today’s employers.
- Study Abroad opportunities to locations such as Budapest and Prague.

“What I loved about the program was the hands-on experience. I was physically doing tasks that I would be doing every day working in the industry. Four-year schools don’t have facilities like this.”

—Kelli Jones, Hospitality and Tourism Student
ASSOCIATE IN APPLIED SCIENCE (A.A.S.) DEGREES

Meeting and Event Planning
The Meeting and Event Planning degree is designed for students pursuing a career in the Meetings, Expositions, Events and Conventions (MEEC) industry. This degree requires a minimum of 64 credits in program requirements, electives and general education. Learn to plan an event from its early stages through cleanup. Cover budgets and finance, site selection, contracts, vendors, negotiations, promotions, sustainability, food and beverage management, related technology and hospitality law.

Hospitality Management
The Hospitality Management degree develops the leadership skills and management practices that are valued in the hospitality industry. Students advance their understanding in accounting, sales and marketing, writing contracts and management. This degree requires 64-68 credits in program requirements, electives and general education.

Restaurant Management
The Restaurant Management program provides opportunities for students to learn necessary skills for a management career in the food and beverage industry. Knowledge is obtained in hospitality business law, food and beverage management, supervision and customer service. The degree requires 64-68 credits in program requirements, electives and general education.

Travel and Tourism
The Travel and Tourism program is for individuals who plan to enter the travel industry or professionals who desire to update their skills. Career opportunities are available in an exciting variety of areas including airlines, cruise ships, travel agencies, tour operators, destination management companies, tourism bureaus and convention industries. This degree requires a minimum of 65 credits in program requirements, electives and general education.
3+1 Bachelor of Science with Roosevelt University

College of DuPage partners with Roosevelt University to offer a convenient, affordable and streamlined approach to students earning AAS degrees in the following areas:

- AAS Degree in Culinary Arts to BS in Hospitality and Tourism Management
- AAS Degree in Hospitality/Tourism Management to BS in Hospitality and Tourism Management
- AAS Degree in Meeting/Event Planning to BS in Hospitality and Tourism Management
- AAS Degree in Restaurant Management to BS in Hospitality and Tourism Management

Attend three years at COD and one year with Roosevelt University on the COD campus at a reduction in Roosevelt’s tuition.

For more information, go to www.cod.edu/academics/transfer_programs/3plus1.aspx.
CERTIFICATES

A dynamic and growing industry, hospitality and tourism provides tremendous opportunity for students who enjoy working with people. The hospitality and tourism industry operates in a highly competitive environment. It is important that those seeking careers as successful professionals develop a strong business foundation and customer service skills. Graduates of the Hospitality and Tourism Management program are well rounded with a combination of solid education, business and life skills that are in high demand with employers. A certificate may assist in providing those skills. In addition, stackable certificates allow students to quickly achieve an industry certification and credits can be counted toward a degree.

Certificates include:

- Hospitality Foundations
- Hospitality Management Operations
- Hospitality Sales and Marketing
- Resort Management
- Restaurant Management
- Travel and Tourism Foundations
- Travel and Tourism Professional
- Wine Appreciation and Knowledge

“The faculty all have a true passion for hospitality and ensuring that students are successful during their time at COD. The curriculum gives students real-life work experience, which gives them a competitive advantage when searching for a job in the industry.”
—Justin Syputa, COD Business Partner; Director of Housekeeping, Virgin Hotels Chicago
“With all of the wonderful staff and personnel at the College, there’s always someone you can talk to. Having professors who constantly reiterate, ‘Just come see me if you have any questions,’ means a lot to any student who is juggling school, work and life.”

—Kevin Mniszewski, Hospitality and Tourism Student
TOP-CALIBER FACILITIES

The Culinary & Hospitality Center is a 60,000-square-foot, real-world training center that includes:

- Waterleaf, a student-run, fine-dining restaurant.
- Wheat Café, a student-run, fast-casual restaurant.
- The Inn at Water’s Edge, a full-service, student-run boutique hotel.
- The Culinary Market, a retail shop offering student-created food items.
- Silverleaf, a meeting facility.
- A 100-plus-seat amphitheatre for classes and guest chef demonstrations.
- A dedicated Travel and Tourism classroom.
AVAILABLE SCHOLARSHIPS

Scholarships are another source of funding for College of DuPage students. Eligibility varies, as does the amount of each scholarship. Scholarships can be based on academic achievement, financial need, field of study and population. Students are strongly encouraged to apply for scholarships through College of DuPage or outside resources.

See www.cod.edu/tuition/financial_aid/scholarships.aspx for more information.

TRANSFER OPPORTUNITIES

If you plan on continuing your education beyond College of DuPage, earning an associate degree will prepare you for transfer to a four-year school. Our expert faculty can advise you on options and choosing a particular area of interest as you go through the program.
EMPLOYMENT OUTLOOK

According to the World Travel and Tourism Council, the travel and tourism industry accounts for eight percent of the world’s jobs. It ranks among the top three industries in all 50 states. A broad range of career opportunities include:

- Hotels and resorts
- Restaurants
- Meeting and event planning
- Tourism destinations and attractions
- Leisure, recreation and sports management
- Airlines, cruises and other transportation
- Sustainable and cultural tourism
- Spas and wellness
- Travel Agents

“Hospitality is one of the fastest growing sectors of global business. Today’s employees need a 21st-century skill set to stay competitive; more than two million jobs are expected to be added through 2016.”

—Ernst & Young
GETTING STARTED

If you are considering this program as an area of study:

• Visit our website at www.cod.edu/programs/culinary

• Consult with a program coordinator or specialist:

  Laura Lerdal, Culinary Market & Lab Coordinator
  Culinary & Hospitality Center (CHC), Room 1015
  (630) 942-2359, lerdal@cod.edu

  Anna Gay, Program Support Specialist
  Berg Instructional Center (BIC), Room 1441A
  (630) 942-2502, gayanna@cod.edu

  Mary Beth Leone, Program Coordinator
  Culinary & Hospitality Center (CHC), Room 2021E
  (630) 942-2059, leonem@cod.edu

Arts, Communications and Hospitality Division
Berg Instructional Center (BIC), Room 2E06, (630) 942-2048