



professional. passionate. polished.

The hospitality industry has seen unprecedented growth in the last fifteen years, catapulting it to the number one position among all industries worldwide. During this period, hospitality has not only grown exponentially, it has also evolved in terms of complexity and quality. Today's hospitality management school must provide a first class business education adapted to the specificities of the profession. But with the worldwide proliferation of concept restaurants and boutique hotels, day spas and events venues, it takes something more to satisfy increasingly well-traveled, sophisticated and savvy customers. Today's hospitality leader must combine a solid foundation in business with a passion for perfection.

At Kendall's Les Roches School of Hospitality Management, our rigorous programs combine the art & science of hospitality management. We balance the art of hospitality – in concept development, interior design, menu creation, guest relations, and service delivery – with the science of management – in finance, human resources, marketing, operations, technology, and strategic management.



YEAR ONE TYPICAL COURSE SEQUENCE

During the first year you will:

- Gain the vocabulary, culture and comportment needed to succeed in the hospitality industry.
- Acquire the academic skills needed for advanced study.
- Develop real-world teamwork skills through realistic practice-based experience and simulations.
- Acquire the aesthetics and attention to detail to become a leader in the field.

	ROOMS OPERATIONS	MEETING PLANNING	FOOD & BEVERAGE
1st Quarter 16 credits	<ul style="list-style-type: none"> • Survey of Hospitality (4) • Front Office Operations (2) • Property Management Systems (2) • Housekeeping Operations (1) • Meetings and Events (3) • The Hospitality Professional (0) • Professional Roadmapping (4)* • Developmental English (0) 	<ul style="list-style-type: none"> • Survey of Hospitality (4) • Art of Dining (4) • Meeting Management Systems (2) • Executing the Small Meeting (2) • The Hospitality Professional (0) • Professional Roadmapping (4)* • Developmental English (0) 	<ul style="list-style-type: none"> • Survey of Hospitality (4) • Art of Dining (4) • Mixology (1) • Meeting & Events (3) • The Hospitality Professional (0) • Professional Roadmapping (4)* • Developmental English (0)
2nd Quarter 16 credits	<ul style="list-style-type: none"> • À la carte Service (5) • Quantity Foodservice (1) • Ingredients (2) • Sanitation and Safety (0) • The Hospitality Professional (0) • Principles of Computer Applications (4) • Composition I (4) • Developmental Math (0)* 	<ul style="list-style-type: none"> • À la carte Service (5) • Quantity Foodservice (1) • Ingredients (2) • Sanitation and Safety (0) • The Hospitality Professional (0) • Principles of Computer Applications (4) • Composition I (4) • Developmental Math (0)* 	<ul style="list-style-type: none"> • À la carte Service (5) • Quantity Foodservice (1) • Ingredients (2) • Sanitation and Safety (0) • The Hospitality Professional (0) • Principles of Computer Applications (4) • Composition I (4) • Developmental Math (0)*
3rd Quarter 20 credits	<ul style="list-style-type: none"> • Baking & Pastry (2) • Financial Accounting (4) • The Hospitality Professional (0) • Quantitative Literacy or Statistics I (4) • Composition II (4) • Culinary Arts (6) 	<ul style="list-style-type: none"> • Baking & Pastry (2) • Financial Accounting (4) • The Hospitality Professional (0) • Quantitative Literacy or Statistics I (4) • Composition II (4) • Culinary Arts (6) 	<ul style="list-style-type: none"> • Baking & Pastry (2) • Financial Accounting (4) • The Hospitality Professional (0) • Quantitative Literacy or Statistics I (4) • Composition II (4) • Culinary Arts (6)
4th Quarter 10 credits	<ul style="list-style-type: none"> • Internship I Practicum (4) • Internship I Theory (2) • Environmental Science (4)** 	<ul style="list-style-type: none"> • Internship I Practicum (4) • Internship I Theory (2) • Environmental Science (4)** 	<ul style="list-style-type: none"> • Internship I Practicum (4) • Internship I Theory (2) • Environmental Science (4)**

* As necessitated by placement tests
** Online Course

YEAR TWO TYPICAL COURSE SEQUENCE

During the second year you will:

- Develop your business management skills and capabilities.
- Increase your base of business-related competencies.
- Expand your global as well as local outlook.
- Develop essential critical thinking and decision-making skills.

	ROOMS OPERATIONS	MEETING PLANNING	FOOD & BEVERAGE
5th Quarter 16 credits	<ul style="list-style-type: none"> • Hospitality Marketing (4) • Professional Development (0) • Statistics I or Statistics II (4) • Composition III (4) • Foreign Language I (4) 	<ul style="list-style-type: none"> • Hospitality Marketing (4) • Professional Development (0) • Statistics I or Statistics II (4) • Composition III (4) • Foreign Language I (4) 	<ul style="list-style-type: none"> • Hospitality Marketing (4) • Professional Development (0) • Statistics I or Statistics II (4) • Composition III (4) • Foreign Language I (4)
6th Quarter 16+ credits	<ul style="list-style-type: none"> • Lodging Management (4) • Hospitality Managerial Accounting (4) • Foreign Language II (4) • Interior Architecture & Design (4) • College in the City (0) • Optional Hospitality Elective 	<ul style="list-style-type: none"> • Fundamentals of Adult Education (4) • Hospitality Managerial Accounting (4) • Foreign Language II (4) • Interior Architecture & Design (4) • College in the City (0) • Optional Hospitality Elective 	<ul style="list-style-type: none"> • Human Nutrition (4) • Hospitality Managerial Accounting (4) • Foreign Language II (4) • Interior Architecture & Design (4) • College in the City (0) • Optional Hospitality Elective
7th Quarter 16 credits	<ul style="list-style-type: none"> • Sustainable Tourism (4) • Food & Beverage Management (4) • Finance (4) • Seminars and Tastings (0) • Foreign Language III (4) • Managerial Communications (4) 	<ul style="list-style-type: none"> • Sustainable Tourism (4) • Food & Beverage Management (4) • Finance (4) • Seminars and Tastings (0) • Foreign Language III (4) • Managerial Communications (4) 	<ul style="list-style-type: none"> • Advanced Culinary Arts (4) • Food & Beverage Management (4) • Finance (4) • Seminars and Tastings (0) • Foreign Language III (4) • Managerial Communications (4)
8 & 9th Quarter 20 credits	<ul style="list-style-type: none"> • Internship II Practicum (4) • Internship II Theory (4) • Organizational Behavior (4)** <hr/> <ul style="list-style-type: none"> • Internship II Extension (4) • Legal Issues in Hospitality Mgmt (4)** 	<ul style="list-style-type: none"> • Internship II Practicum (4) • Internship II Theory (4) • Organizational Behavior (4)** <hr/> <ul style="list-style-type: none"> • Internship II Extension (4) • Legal Issues in Hospitality Mgmt (4)** 	<ul style="list-style-type: none"> • Internship II Practicum (4) • Internship II Theory (4) • Organizational Behavior (4)** <hr/> <ul style="list-style-type: none"> • Internship II Extension (4) • Legal Issues in Hospitality Mgmt (4)**

** Online Course

SEE BACK COVER FOR YEAR 3 CURRICULUM

YEAR THREE

TYPICAL COURSE SEQUENCE

During your third year you will:

- Refine your business and people-management skills.
- Develop strong leadership competencies.
- Specialize in your specific concentration.
- Create, plan, manage and execute an integrative capstone project.

10th Quarter
16 credits

ROOMS OPERATIONS	MEETING PLANNING	FOOD & BEVERAGE
<ul style="list-style-type: none"> • Facilities Planning & Management (4) • Human Resources Management (4) • The Global Economy (4) • Business Planning & Feasibility (4) • Seminars & Tastings (0) 	<ul style="list-style-type: none"> • Facilities Planning & Management (4) • Human Resources Management (4) • The Global Economy (4) • Business Planning & Feasibility (4) • Seminars & Tastings (0) 	<ul style="list-style-type: none"> • Facilities Planning & Management (4) • Human Resources Management (4) • The Global Economy (4) • Business Planning & Feasibility (4) • Seminars & Tastings (0)

11th Quarter
10 credits

<ul style="list-style-type: none"> • Services Management (4) • Strategic Management (4) • The Boutique Hotel (2) • College in the City (0) 	<ul style="list-style-type: none"> • Services Management (4) • Strategic Management (4) • The Gala Event (2) • College in the City (0) 	<ul style="list-style-type: none"> • Services Management (4) • Strategic Management (4) • The Concept Restaurant (2) • College in the City (0)
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12th Quarter
14 credits

<ul style="list-style-type: none"> • Senior Management Seminar (4) • Kendall Integrative Senior Project (2) • The Arts and Culture (4) • Concentration (4) 	<ul style="list-style-type: none"> • Senior Management Seminar (4) • Kendall Integrative Senior Project (2) • The Arts and Culture (4) • Concentration (4) 	<ul style="list-style-type: none"> • Senior Management Seminar (4) • Kendall Integrative Senior Project (2) • The Arts and Culture (4) • Concentration (4)
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13th Quarter
10 credits

<ul style="list-style-type: none"> • Info Management & e-Marketing (4) • Concentration (4) • Multi-Cultural Dimensions of Society (0) • Issues Hospitality Management (0) • Kendall Integrative Senior Project (2) 	<ul style="list-style-type: none"> • Info Management & e-Marketing (4) • Concentration(4) • Multi-Cultural Dimensions of Society (0) • Issues Hospitality Management (0) • Kendall Integrative Senior Project (2) 	<ul style="list-style-type: none"> • Info Management & e-Marketing (4) • Concentration(4) • Multi-Cultural Dimensions of Society (0) • Issues Hospitality Management (0) • Kendall Integrative Senior Project (2)
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14th Quarter
13 credits

<ul style="list-style-type: none"> • Wines, Spirits,& Food Affinities (3) • Concentration (4) • Cultural Geography (4) • Issues Hospitality Management (0) • Kendall Integrative Senior Project (2) 	<ul style="list-style-type: none"> • Wines, Spirits,& Food Affinities (3) • Concentration (4) • Cultural Geography (4) • Issues Hospitality Management (0) • Kendall Integrative Senior Project (2) 	<ul style="list-style-type: none"> • Wines, Spirits,& Food Affinities (3) • Concentration (4) • Cultural Geography (4) • Issues Hospitality Management (0) • Kendall Integrative Senior Project (2)
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Management Concentrations for Room Operations include:

- Hotel and Lodging
- Asset
- Casino
- Club
- Sports and Leisure

Management Concentrations for Meeting Planning include:

- Events
- Casino
- Club
- Sports and Leisure

Management Concentrations for Food & Beverage include:

- Restaurant & Foodservice
- Asset
- Casino
- Club
- Sports and Leisure

At Kendall College you will get an education designed for success. The Les Roches program captures the essence of hospitality, which is half passion and half cool-headed business sense. With graduates working as executives in 75 countries, your career opportunities are truly limitless.

The Kendall College Advantage

- A course of study that immerses you in real-world situations
- A program that cultivates leadership capabilities
- Hospitality-relevant coursework from the first day
- A multinational, accomplished faculty of industry practitioners
- A college that is regionally accredited and internationally recognized
- Opportunities for internships locally or abroad
- A world-class, Chicago campus

Kendall College

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HOSPITALITY MANAGEMENT

BACHELOR OF ARTS

Course Curriculum Overview

