

FOODSERVICE BUSINESS MANAGEMENT

Master of Science

The Chef Michael L. Minor Master of Science degree program with a major in Foodservice Business Management is available only under Plan B (without thesis). The master's program in foodservice business management contains a core of functional courses in hospitality business and related disciplines. Curriculum flexibility encourages the design of individualized programs of study which meet the specific professional needs of each student. It can help individuals prepare for doctoral study and a career in hospitality business education, or for the intricacies of foodservice industry operations, or for a corporate career path. The student must plan a program with *The School's* Graduate Programs Coordinator before enrolling

Admission

To be considered for admission to the Chef Michael L. Minor Master of Science in Foodservice Business Management an applicant must:

1. achieve a strong score on the Graduate Record Examination (GRE) or the Graduate Management Admission Test (GMAT) that reflects a general aptitude for graduate study.
2. have official transcripts of all previous academic work sent to *The School of Hospitality Business* Graduate Programs Coordinator.

In addition to prior academic preparation, the applicant's scores on the GRE or GMAT, and undergraduate grade–point average will be considered in the admissions decision. Applicants must also have completed at least one year of professional work experience. Students with limited academic preparation in the hospitality field may be required to complete collateral courses which will serve as prerequisites for the courses that are required for the program.

In addition to meeting the requirements of the University and The Eli Broad College of Business and The Eli Broad Graduate School of Management, students must meet the requirements specified below.

Requirements for the Chef Michael L. Minor Master of Science Degree Program in Foodservice Business Management

A total of 36 credits are required for the degree. The student's program of study must be approved by the Graduate Programs Coordinator and must include:

CREDITS

1. All of the following courses (24 credits):
HB 807 Workforce Management in the Hospitality Industry3
HB 837 Hospitality Computer Information Systems. 3
HB 875 Marketing in the Hospitality Industry 3
HB 882 Financial Management in the Hospitality Industry.3
HB 885 Hospitality Business Research3

LIR 868 Employment Law/ or LIR 863 Law of Labor and Management Relations.....	3
MSC 800 Supply Chain Management.....	3
CEP 882 Approaches to Educational Research.....	3

2. Complete 9 credits of elective courses as approved by the Graduate Programs Coordinator. These courses are based on the specific academic interest of the student. Course work is typically selected from the following disciplines: food science; human nutrition and foods; or other disciplines related to the student's interests. Students must meet the prerequisites for all elective courses.

3. Complete 3 credits of hospitality business field study coursework focusing on a project related to the student's major.

Academic Standards

To remain in the program and earn a Master of Science degree in Foodservice Business Management, a student must:

1. Maintain a minimum grade–point average of 3.00 each semester.
2. Maintain a cumulative minimum grade–point average of 3.00.
3. Pass a final written comprehensive examination or an approved alternative evaluation.