Welcome

We appreciate your interest in the Hospitality program at Ivy Tech Community College – Bloomington. Whether your desire is to be a chef, event manager, or restaurant owner, our degree concentrations in Culinary Arts, Hospitality Management will help you achieve your educational and career goals.

Our comprehensive culinary and business curriculum ensures that our graduates have the right skill sets to be successful in today's fast-growing hospitality industry. And because we understand the busy lifestyles of our students, we offer a variety of day, evening and on-line course scheduling options so you can take courses when it’s most convenient for you.

Hospitality Administration Curriculum and Course Descriptions

Curriculum for Hospitality Administration varies based on the degree or certificate and is subject to change.

Visit us online at ivytech.edu/hospitality-admin to find recommended course curriculum and course descriptions.
Overview
Hospitality is the largest service industry in the U.S., offering a wealth of career possibilities in a wide range of occupations. Ivy Tech’s Hospitality Administration program prepares students to welcome and serve business and leisure travelers and event guests. You’ll also learn about a variety of hospitality environments, including hotels, casinos, resorts, and restaurants.

Careers in Hospitality Administration
- Baker
- Chef
- Convention Center Management
- Cook
- Event Planner
- Food Preparation
- Food Service Manager
- Lodging Manager
- Meeting Planner
- Restaurant Manager

Hospitality Administration Degrees and Certificates

ASSOCIATE OF APPLIED SCIENCE (AAS) DEGREE

Concentration
Culinary Arts
Baking and Pastry

Two-year Associate of Applied Science degree programs prepare students for careers, career changes and career advancement. AAS programs may also prepare students for transfer to four-year institutions. The program content, which is approximately 30 percent general education, provides depth and breadth in conceptual and professional/technical skills. Professional/technical courses equip students with the skills to obtain employment and to advance in the workforce.

CERTIFICATES
Certificates are sequences of technical and professional courses. They provide access to targeted, short-term workforce training, and completers may sit for specific certification exams. Courses in certificate programs also apply toward technical certificates and associate degree programs in the subject area.

TECHNICAL CERTIFICATE (TC)
Technical Certificate programs provide education in conceptual and technical skills for specific occupations. Each program contains a sequence of required courses in a recognized concentration within one of the programs at the College. The program content is designed to develop competency in the comprehension of general and technical skills. Certificate programs require mastery of basic reading, writing, mathematical and algebraic skills.

Concentration
Culinary Arts
Ivy Tech’s excellent educational kitchen enables us to train you for entry-level positions, such as first, second, or sauté cooks, sous chefs, and garde mangers. The goal is to send you into the food service industry equipped with manual, theoretical, and technical competence.

Baking and Pastry
Restaurants, hotels, clubs, grocery stores, commercial, and independent shops are constantly seeking bakers and pastry chefs with the necessary skills and experience. This area of study is tailored to prepare a graduate to satisfy industry demands and American Culinary Federation Standards for Baker certification.

Certificates
Culinary Arts
Hospitality Management
Pastry Culinarian

Technical Certificate
Culinary Arts
Baking and Pastry Arts