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, Event Management and Restaurant 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.

Ivy Tech - Bloomington
(812) 332-1559
ivytech.edu/bloomington

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/bloomington 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

Concentrations
- Culinary Arts
- Event Management
- Restaurant Management

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.

TECHNICAL CERTIFICATE (TC)

One-year 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 a program.

Concentrations

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.

Event Management
The event management concentration offers the skills you need to organize events details such as travel arrangements, hotel accommodations, group tours, event planning and coordination. You will prepare yourself to work in large hotels and convention centers.

Restaurant Management
Restaurant management training provides you with great opportunities to manage a complex operation and play the lead role in creating a great experience for your customers. This concentration includes courses in restaurant management, financial management, business, sales, and food and beverage purchasing.

Technical Certificate

Culinary Arts