



IFSEA NEWS

Fresh and Bold!

"We enhance the careers of our members through professional and personal growth"

Life on the Weil Side!

Richard F. Weil, CFE Chairman of the Board



March and IFSEA Roaring Like a Lion!

We have heard for many years “March roars in like a lion and out like a lamb”. This year IFSEA is roaring in with some great updates that we hope continues beyond the quiet and gentle side of a lamb.

First, we are very pleased to announce some new processes are now in place with our certification partners with the Foodservice Institute (FSI) and the Global Foodservice Institute (GFI) and IFSEA. A Memorandum of Understanding (MOU) by and between FSI, GFI and IFSEA to continue our relationship to further certification of food service professional including military, students, and professionals has been completed as approved by the Executive Committee in February. This updated MOU allows for the continuation of IFSEA to receive the benefits of the 20-plus year relationship with FSI and GFI. As many of our board members and members remember the great work of the late Dr. Joan Johnson at the State University of New York (SUNY) in Morrisville, NY her legacy continues with this updated relationship with FSI, GFI and IFSEA. To recap this relationship, FSI remains the “selling and promotions arm of the certifications”. GFI remains the owners of the test and

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03-17-2020

SOMETHING TO THINK ABOUT

“Nothing can dim the light that shines from within”!

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Life on the Weil Side!

Richard F. Weil, CFE Chairman of the Board



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validation process of the credibility of the testing. A new relationship has been completed with the University of South Florida's (USF) Hospitality and Tourism Management College through the Dean's support at the USF campus in Sarasota, FL. This exciting new relationship affords IFSEA, GFI, and FSI the continued support to promote all of IFSEA and FSI certification programs. These programs have indeed been the lifeline for IFSEA financially as well as continued creditability as an organization promoting continuing education and leadership education for all food service and hospitality industry young and old professionals.

Additionally, IFSEA, FSI and GFI are working with a nationwide health care provider to complete an ongoing relationship to further certifying their managers across the country as well. As these negotiations continue, we will keep you updated as this Health Care company has already purchased and tested 200 certifications for their management team.

New printable membership cards are now available for all members. Through the initial efforts of our Director of Development Ed Manley and finalizing the process with International Treasurer and our CFO David Kinney, and board member Michelle Hackman we now are excited to announce that we have printable membership cards for all current and new members. This process is very simple and please log into the IFSEA web site: www.ifsea.org and click the "join/renew" icon, then under the link that says "Please wait while we redirect you to the membership registration section "click here". You will see your name in the upper right corner and click this area and you will then see your profile, click on "see profile" and you will see where to print a PDF version of your membership card. Great to have this done and thank you again Dave and Michelle for your efforts.

International Board Member Donna Foster has recently come across many files from IFSEA that she has uncovered a great deal of fun history relating to the Military Hospitality Alliance Branch and many past Military travelers. Donna resides in Florida as does Ed Manley and the two of them will coordinate some of these archives and thank you Donna for reaching out to the Executive Committee and arranging this transition with Ed.

The Worthy Goal Foundation Trustees chaired by current International Board member and Past International Chairman of the Board Dave Orosz have granted \$27,800 to the Worthy Goal Scholarship committee to present this calendar year.

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Life on the Weil Side!

Richard F. Weil, CFE Chairman of the Board



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From Dave Orosz: I'm happy to announce the trustees of The Worthy Goal Fund have allocated \$27,800

for you to award in 2020 as follows:

\$2000	John DeJong Memorial Scholarship
\$2000	Faulstitch Family Scholarship
\$2000	SC Palmetto Branch Scholarship
\$2000	Aloha Hawaii Branch Scholarship
\$1000	Reno Tahoe Branch Scholarship
\$1000	Guam Branch Scholarship
\$1000	Lowe Family Scholarship
\$1000	Detroit Branch Scholarship
\$1000	Dunsmoor Family Scholarship
\$1000	Hovey McClure Memorial Scholarship

The remainder may be allocated into individual Worthy Goal Fund Scholarships as the association sees fit.

Committee chair Dr. Ernest Boger from the University of Maryland Eastern Shore and his committee will begin the deliberations on awarding scholarships with further updates in our April newsletter and announcing the scholarship winners in our May newsletter. Thank you to the Worthy Goal Foundation Trustees for your continued support of students of the industry and IFSEA for these past 40 plus years. Your dedication and continued commitment to our association and our future leaders continues to be a cornerstone of the industry and IFSEA. Applications are due March 20, 2020 and the link to pass along to perspective students to apply is noted here: <https://www.ifsea.org/college-scholarships.html>

Yes, IFSEA is looking to roar this March and we are also pleased to announce that our Treasury has been the benefactor of many of these exciting pieces. More things to look forward to this spring and we sincerely appreciate our members and industry leaders support of our 119-year-old association.

IFSEA DEVELOPMENTS
THE DIRECTOR OF DEVELOPMENT
ED MANLEY, MCFBD, MCFE, CHP



In the process of moving to what I expect to be my final destination; I found myself going through boxes of many historical documents, most of which involve IFSEA. Coins from military awards programs, photos of all so many departed and present Past Chairs as well as from the various conferences. My question to myself is, why wouldn't we want to have friends like that NOW. I've always said that when I die, most of the people at my funeral and/or noting my passing, would be my IFSEA amigos. So, is it possible that we can get IFSEA back to that feeling? Not the first time I've covered this thought. Love to hear from our members to see what YOU think would work in the future. Board member Jaynee Peterson (R. L. Schreiber) has signed on to head up the program of "MeetUps". So simple, easy way to force yourself to see your long-time friends. There's always something competing for our time, so this gives you an opportunity and not regret you didn't see them before people move on.

I went in late February to New Orleans for Mardi Gras, and have spent some time with my "son" CS1 Murphy Greene in Pensacola. A perfect example of a friend made through IFSEA when we sponsored the military awards programs. On the other extreme, at the Fort Lauderdale MeetUp, Jaynee was there and while we are relatively new IFSEA friends, but her family goes back to grandfather Ray 45 years ago. And a member prospect, John, asst. mgr. of the restaurant we met at. If you are in an area with several current and former members, or just friends you'd like to see, why don't you put together a MeetUp. It's about as easy as a meeting can be to set up.

We have a corporate partner with the Certified Food Manager (CFM) program. The company which employs the most dietitians in the U. S., is setting up a sales web site and will be promoting their customized training program for CFM. If you visit, or drive past, a nursing home or long-term care facility, why not help them and IFSEA by mentioning CFM – just send to www.ifsea.org More to come on this in the months ahead and Chairman Richard Weil also noted this in his monthly article here in March as well.

It is a pleasure and an honor to join Richard, Dave and the board in the effort to keep your 119-year-old organization alive. We are waiting for our replacements to come forward and while we have "steered the IFSEA ship" out of harm's way financially, we need the next big thing to look for a succession plan with our next generation of leaders. While Richard, Dave and I are not planning to disappear anytime soon (good lord willing and the creek don't rise) we need to systematically prepare and make this succession piece happen. We have created what we believe is the financial road map to sustain IFSEA and provide the cornerstone purpose of supporting students, professionals and military continuing education, we need new leaders for IFSEA. We don't say this often enough but "THANK YOU FOR YOUR MEMBERSHIP!"

? Did ? You ? Know ?

Lemons

Lemons are believed to have originated in Southeast Asia, and spread to Spain and North Africa during the Middle Ages. The cultivated variety is thought to be a hybrid of wild species of lime and citron.

* Lemons made their way to the United States with the help of Catholic Missionaries and were planted in Arizona and California? Today they produce virtually all of the lemons consumed in the United States as well as about one-third of those used throughout the world



Lemons are valued for their many uses in flavoring the food we eat, as a garnish, and for household purposes lemons should be firm and have a bright yellow color. Avoid soft, shriveled lemons with spots. The best lemons will be fine textured and heavy for their size. Thin skinned fruit tends to have more juice, while fruit that has a greenish cast is likely to be more acidic. One medium lemon has about 3 tablespoons of juice and 3 tablespoons of grated peel.

Third century Romans believed that the lemon was an antidote for all poisons.

Storage

You may store lemons at room temperature for about two weeks. They will keep for up to six weeks in a plastic bag in the refrigerator. Use lemons as quickly as possible after cutting.

Varieties

There are two different types of lemons — acid and sweet. The most common acid varieties include Eureka and Lisbon. The acidic type is grown commercially and the sweet types are grown mainly by home gardeners. The trees bloom continuously all year and can produce up to 500 or 600 lemons a year.

Quick Tips

- Freeze lemon juice in ice cube trays for later use.
- Add a twist of lemon to the water in ice cube trays for added zip to beverages.
- Use juice on fruit or white vegetables to help them keep their color.
- Remove odors, such as fish, onion, or bleach by rubbing with fresh lemon.
- Lemon and salt can be used to treat rust spots, and to clean copper pots.
- Get the most juice out of your lemon by warming it in the microwave for 15 seconds or rolling it with your hand on the counter if it is at room temperature.
- Add a few drops of lemon juice to whipping cream if it doesn't stiffen.
- Use lemon to replace salt in your recipes....you'll have less sodium.

Recipe Box

Lentil Soup with Lemon

Serves 4



3 tablespoons olive oil
1 large onion, chopped
2 cloves garlic, minced
1 tablespoon tomato paste
teaspoon ground cumin
1/4 teaspoon kosher salt, or to taste
1/4 teaspoon freshly ground black pepper
1/8 teaspoon chili powder, or to taste
1 (32 ounce) carton chicken broth
1 cup red lentils
1 large carrot, diced
2 tablespoons lemon juice, or to taste
3 tablespoons chopped fresh cilantro
4 teaspoons extra-virgin olive oil for drizzling
1 pinch chili powder

Heat 3 tablespoons of olive oil in a large pot over medium-high heat. Stir in the onion and garlic, and cook until the onion has turned golden brown, about 5 minutes. Stir in the tomato paste, cumin, kosher salt, black pepper, and 1/8 teaspoon of chili powder. Cook and stir 2 minutes more until the spices are fragrant.

Stir in the chicken broth, lentils, and carrot. Bring to a boil over high heat, then reduce the heat to medium-low, cover, and simmer until the lentils are soft, about 30 minutes.

Pour half of the soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour into a clean pot. Alternately, you can use a stick blender and puree the soup right in the cooking pot. Do not puree all of the soup, leave it a little chunky.

Stir in the lemon juice and cilantro, then season to taste with salt. Drizzle with olive oil and a sprinkle of chili powder to serve.

Grilled Lemon and Rosemary Lamb Chops

Serves 8



1/2 cup plain yogurt
1 large lemon, juiced and rind grated
1 tablespoon chile paste
4 cloves garlic, crushed
2 tablespoons minced fresh rosemary
1 teaspoon dried oregano
1 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon ground cinnamon
8 lamb loin chops

Whisk yogurt, lemon juice, lemon zest, chile paste, garlic, rosemary, oregano, salt, black pepper, and cinnamon together in a small bowl. Transfer into a resealable plastic bag. Add the lamb chops, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 4 hours.

Preheat grill for medium heat and lightly oil the grate.

Remove lamb chops from from marinade and scrape off excess. Discard used marinade. Season chops with salt and black pepper. Place on the preheated grill and cook until browned and medium rare on the inside, 3 to 4 minutes. An instant-read thermometer inserted into the center should read 130 degrees F.

Recipe Box

Roasted Lemon Pepper Potatoes

Serves 8



- 4 large russet potatoes
- freshly ground black pepper to taste
- 1/4 teaspoon cayenne pepper, or to taste
- kosher salt to taste
- 1/4 cup olive oil, or more to taste
- 1 cup chicken broth
- 3 tablespoons fresh lemon juice, or to taste
- 2 teaspoons lemon zest
- 4 sprigs fresh oregano leaves, or more to taste (optional)

Preheat the oven to 400 degrees F (204 degrees C). Trim off long edges of the russet potatoes so that they can lay flat. Cut in half lengthwise and rinse in a bowl of cold water to remove excess starch. Pat dry on paper towels. Season generously with black pepper, cayenne, and salt. Coat the bottom of a large baking dish with olive oil. Lay potatoes seasoned-sides down in the dish. Brush tops with more olive oil; season with pepper, cayenne, and salt. Bake in the preheated oven for 20 minutes. Remove and carefully flip potatoes over. Let rest for 10 minutes. Meanwhile, combine broth with lemon zest and juice. Pour mixture over the potatoes. Scrape zest off the tops of the potatoes and back into the broth. Stick oregano sprigs between the potatoes. Season with pepper. Shake the dish lightly to slosh the sauce back and forth. Return potatoes to the oven and roast for 15 minutes. Flip again; continue roasting until very soft and creamy on the inside and crusty on the outside, 10 to 15 minutes more. Flip over once more to serve. Drizzle more olive oil on top; sprinkle with pepper and more oregano.

Lemon Polenta Cake

Serves 12



- 2 2/3 cups turbinado sugar
- 1 pound butter, room temperature
- 6 eggs, room temperature
- 5 cups almond meal
- 1 1/3 cups fine cornmeal
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 lemons, juiced and zested
- 3/4 cup superfine sugar

Preheat an oven to 300 degrees F (150 degrees C). Line the bottom of a 10-inch cake pan with parchment paper. Beat the sugar and butter with an electric mixer until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. In a separate bowl, combine the almond meal, cornmeal, baking powder, salt, and lemon zest. Gently fold it into the butter mixture, stirring just until combined.

Pour the batter into the prepared pan and bake in the preheated oven until the cake is golden and a toothpick inserted into the center comes out clean, 90 to 120 minutes. While the cake is baking, combine the lemon juice and superfine sugar in a saucepan. Bring to a boil over medium-high heat and boil until the sugar has dissolved and the liquid is reduced by half. Remove from heat. Remove the cake from the oven and use a skewer or toothpick to prick holes in the cake. Pour the lemon syrup over the surface. Allow the cake to cool in the pan completely before serving.

Recipe Box

St Patrick's Day Bailey's Cheesecake Bars

Serves 12

Cookie Crust

20-25 chocolate sandwich cookies
3 tablespoons melted butter
1/3 cup sugar

Cheesecake Filling

24 oz cream cheese .. Softened
3/4 cup sugar
3 large eggs
3/4 cup sour cream
2 teaspoons vanilla extract
1/2 teaspoon salt
1/2 cup Baileys Irish Cream
3 tablespoons all purpose flour
Green Food Gel Coloring



To make St. Patrick's Day Baileys Cheesecake Bars, start by preheating your oven to 325 degrees and adding a large pan of water to your bottom oven rack.

Begin your cheesecake bars by adding your chocolate sandwich cookies to a food processor and pulse until pulverized. If you do not have a food processor, no worries, simply add them to a large zip top bag, push out the extra air and then seal up the bag. Gently beat the cookies with something heavy like a pan or a rolling pin until they are reduced to crumbs. Combine the cookie crumbs, melted butter and sugar together in a mixing bowl and then pour the cookie mixture into a 9 x 13 baking pan lined with parchment paper. Using your fingers or a spoon, firmly press the cookies evenly on the bottom and sides of the baking pan to make your crust. Set aside.

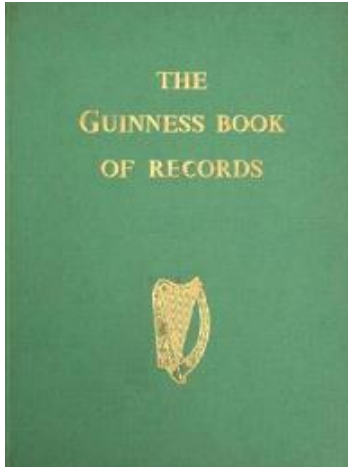
In a large mixing bowl, beat softened cream cheese until creamy and then add in sugar and mix well. One by one, add in eggs and beat until each is incorporated before adding in the next one. Add in sour cream, salt, vanilla, all purpose flour and Baileys and continue mixing until you have a creamy filling. Transfer 1 1/3 cup of cheesecake filling evenly into two separate bowls and add light green food coloring to one bowl and regular green food coloring to the other. Mix the food coloring into the batter to combine.

Pour the white cheesecake filling on top of the cookie crust and smooth until even. Using a spoon, pour alternating lines of light green cheesecake filling and dark green cheesecake filling down the length of the cheesecake. Swirl the colors into the cheesecake filling using the back of knife (or a chopstick!) to create a beautiful swirl pattern being sure not to swirl all the way down the crust. The more swirls, the better..

Bake in oven for 50-55 minutes or until center is no longer wobbly. When baking time is done, turn off oven, open oven door and let your St. Patrick's Day Baileys Cheesecake Bars sit for one hour in the open oven. Remove from oven and refrigerate overnight before pulling up on parchment paper and removing from baking pan. Cut into squares and serve!

RAN DOM STUFF

The Guinness Book of Records



On 10 November 1951, Sir Hugh Beaver, then the managing director of the Guinness Breweries, went on a shooting party in the North Slob, by the River Slaney in County Wexford, Ireland. After missing a shot at a golden plover, he became involved in an argument over which was the fastest game bird in Europe, the golden plover or the red grouse – it is the plover. That evening at Castlebridge House, he realised that it was impossible to confirm in reference books whether or not the golden plover was Europe's fastest game bird. Beaver knew that there must be numerous other questions debated nightly in pubs throughout Ireland and abroad, but there was no book in the world with which to settle arguments about records. He realised then that a book supplying the answers to this sort of question might prove successful.

Beaver's idea became reality when Guinness employee Christopher Chataway recommended University friends Norris and Ross McWhirter, who had been running a fact-finding agency in London. The twin brothers were commissioned to compile what became The Guinness Book of Records, in August 1954. A thousand copies were printed and given away.



From 1903 to 1961, bars in Ireland were all closed on St. Patrick's Day for religious reasons. Can you imagine St. Patrick's Day without a pint of beer?

Beware The Ides of March unless you're a cat

We've all heard it uttered, but what does "beware the Ides of March" actually mean? On the Roman calendar, the midpoint of every month was known as the Ides. The Ides of March fell on March 15th. This day was supposed to correlate with the first full moon of the year (remember, winter didn't count then) and marked by religious ceremonies, but thanks to Shakespeare's Julius Caesar we know it for another reason. Supposedly, in 44 BC, a seer told Julius Caesar that his downfall would come no later than the Ides of March. Caesar ignored him, and when the fated day rolled around he joked with the seer, "The Ides of March have come." The seer replied, "aye, Caesar; but not gone." Caesar continued on to a senate meeting at the Theatre of Pompey, and was summarily murdered by as many as 60 conspirators. Ironically, the spot where Caesar was assassinated is protected in today's Rome as a no-kill cat sanctuary.



The name of March comes from Martius, the first month of the earliest Roman calendar. It was named after Mars, the Roman god of war, and an ancestor of the Roman people through his sons Romulus and Remus. His month Martius was the beginning of the season for warfare, and the festivals held in his honor during the month were mirrored by others in October, when the season for these activities came to a close. Martius remained the first month of the Roman calendar year perhaps as late as 153 BC, and several religious observances in the first half of the month were originally new year's celebrations. Even in late antiquity, Roman mosaics picturing the months sometimes still placed March first.

March 1 began the numbered year in Russia until the end of the 15th century. Great Britain and its colonies continued to use March 25 until 1752, when they finally adopted the Gregorian calendar (the fiscal year in the UK continues to begin on the 6th April, initially identical to 25 March in the former Julian calendar). Many other cultures and religions still celebrate the beginning of the New Year in March.

March is the third month of the year and named after Mars in both the Julian and Gregorian calendars. It is the second of seven months to have a length of 31 days. In the Northern Hemisphere, the meteorological beginning of spring occurs on the first day of March. The March equinox on the 20 or 21 marks the astronomical beginning of spring in the Northern Hemisphere and the beginning of autumn in the Southern Hemisphere, where September is the seasonal equivalent of the Northern Hemisphere's March.

The March birth flower is the Daffodil. The March birthstones is Aquamarine.



Ever Wondered How Potato Chips were Invented?



How we love our big bag of potato chips - crispy, crunchy and delightful each time. But did you know your favourite comfort food was an outcome of an accident? Now we all know, food and hospitality business is a hard place to be. Each diner comes in with his own expectations and there are times when chefs fail to deliver. Way back in the year 1853, somewhere in an upscale restaurant in New York, a similar disagreement between a diner and his chef over the thickness of French Fries gave birth to the crunchy potato chips we love to munch on today.

In the summer of 1853, George Crum a chef at the Moon Lake Lodge in Saratoga Springs, New York, prepared his standard thick-cut French Fries, which were a rage in the entire town except for this one particular customer who found the potatoes a bit too thick for his liking. The Chef explained to the diner who also happened to be one of the patrons of the restaurant that it was the original style of preparing the French Fries. That's how it was supposed to be cooked.

However, upon insistence of the patron, the Chef made a thinner batch of the French Fries, yet it was still too thick and soggy for the customer. For the third batch, a frustrated Crum sliced and fried the potatoes extremely thin and crisp, and topped them with generous heaping of salt, thinking that it would teach the customer a lesson, making him struggle to get a hold of the fries with his fork. Little did he know that his act of mischief would instead give birth to a snack not only to his customer's liking but also leave him wanting more.

The patron was so thrilled by the browned, paper-thin, salty potatoes, that other diners also began requesting Crum's potato chips. His chips became the newest rage in town, giving the old school, thick cut, French Fries a good run for its money.

The massive success of the potato chips also found its way to Crum's own restaurant, 'Crumbs House', which

he opened in 1860. Each table had a serving of his signature potato chips, which were a hit with his diners.

Due to the Racial Policy of that time, Crum, being a coloured native of America, couldn't patent the chips to his name, and eventually the chips were mass-produced and sold to common public at cheap prices without giving him any credit.

William Tappendon, native of Cleveland, Ohio, in 1895 was one of the first businessman who could be credited for the mass production and popularization of the snack. He began making chips in his kitchen and delivering them to neighbourhood stores. Later he converted a barn at the back of his house into one of the first potato chip factories in the country.

The potato chips were packaged and sold in huge numbers; The production of the snack grew even more with the coming of the potato peelers in 1920's, which cut down the labour-intensive process of peeling potatoes and slicing them with hand.

Originally the chips were stored in glass cases or cracker jars and sold to customers in loose paper bags. This reduced the shelf life or made them soggy and rancid in no time. Laura Scudder, heiress of a flourishing Potato chips business in Monterey Park, California, came up with an idea that was to revolutionize the face of potato chips packaging forever and for good. The idea was to hand-iron sheets of wax paper into bags, fill the bags with potato chips, and seal the tops with a warm iron. The sealed paper bags not only prevented the chips from going bad, but also prevented them from being crushed in handling. Over the years the wax paper bags were replaced by sealed plastic bags.

The production of potato chips since then has increased by multitude. Going beyond the American shores, potato chips have made their way into several countries across the globe, making it the favorite, savory munching delight of all times.

50 Best Hospitality & Tourism Schools for 2020

We ranked the top 50 hospitality and tourism schools to get you the details on the best hospitality management degree programs. Emphasizing academic quality, affordability, and accessibility, Study.com's ranking of these top hospitality programs can help you find the right school and degree for you. Study.com analyzed hospitality

Congratulations are in order for Dr Ernie Boger at The University of Maryland Eastern Shore and our good friend Dr. Pat Moreo as well as our friends at SUNY Delhi in New York on this great ranking.

degree programs at schools throughout the country to determine its top picks. These rankings are based, in part, on information from the U. S. Department of Education like tuition costs, graduation rates, acceptance rate, and student to faculty ratio. We also studied features of these programs that help students prepare for their careers in the hospitality industry, like on-site facilities for hands-on learning and internship and networking opportunities.

Study.com's rankings are unique in that they emphasize accessibility, affordability, and quality of education, which we considered the most important attributes in our ranking lists. Schools provided in our list have a range of degrees offered from associates to doctorate and [online degree programs](#) as well as on-campus programs. Using this list, interested students can find standout programs in hospitality and tourism at both undergraduate and graduate levels.

1. University of Nevada - Las Vegas

Students at the University of Nevada - Las Vegas can earn a Bachelor of Science in Hospitality Management with an optional concentration in meetings and events or in restaurant, golf, or gaming management. As part of its wide range of offerings, the university's College of Hospitality also grants an executive master's degree and a Ph.D. degree in hospitality administration. In addition to coursework in management, hospitality law, food services, and strategic planning, students gain valuable practical experience in Hospitality Hall, the university's learning center which includes a kitchen space, a working café, and multiple event spaces. Realizing the importance of industry connections, the UNLV also coordinates hundreds of internships and networking opportunities for its hospitality students each year, facilitated in part by its close proximity to the Las Vegas Strip.

2. University of Maryland Eastern Shore

Located in Princess Anne, Maryland, the University of Maryland Eastern Shore offers a Bachelor of Science in Hospitality and Tourism Management degree. The degree requires 120 credit hours of coursework, and the university ensures that students have opportunities to participate in extracurricular activities like galas, dinner theater, and golf excursions. Students can also minor in restaurant management, food and beverage management, hotel administration, or travel and tourism. Students at the University of Maryland Eastern Shore can gain critical real-world experience through their access to the Richard Henson Conference Center which features hotel rooms, culinary arts laboratories, and banquet facilities along with classrooms and seminar rooms.

3. University of South Florida - Sarasota - Manatee

Students in the hospitality management program at the University of South Florida - Sarasota - Manatee gain practical experience in the school's Culinary Innovation Lab where they help cater university events and take classes in areas including restaurant management, menu development, and wine tasting. The College of Hospitality and Tourism offers both bachelor's and master's degrees preparing students to become hospitality managers, chefs, or event planners. Realizing the value of hands-on learning, the university also maintains a teaching partnership with a local resort and offers summer study abroad opportunities for students.

4. California State Polytechnic University - Pomona

At Cal Poly Pomona, hospitality students can earn a Bachelor of Science or Master of Science in Hospitality Management or an MBA with an emphasis on hospitality management. The college also offers a minor in hospitality management. Beyond their coursework, undergraduate students gain 800 hours of valuable work experience in the industry, and are encouraged to join one of many industry-related student clubs that provide enrichment and networking opportunities, like the Association of Beverage Professionals and the Cal Poly Hospitality Association . At the graduate level, members of the well-respected faculty conduct research in specific areas relevant to the industry like technology use and restaurant failure.

5. National Louis University

National Louis University offers a Bachelor of Arts in Hospitality Management through Kendall College in Chicago. Students can pursue concentrations in hotel and lodging management, event planning, food and beverage management, or tourism as they take classes with a low 1:9 student-faculty ratio . Students can gain work experience in The Dining Room, a fine-dining establishment run by the college that has been notably recommended in the Chicago MICHELIN guide. Under the guidance of experienced and award-winning faculty members, students at Kendall complete 180 credit hours of study, including an industry internship.

6. University of Central Florida

Through its Rosen College of Hospitality Management, the University of Central Florida has hospitality degree programs at undergraduate, graduate, and certificate levels, as well as a minor in hospitality management . Located in Orlando, a major hub for tourism, the college has one of the largest student bodies in the United States, and, impressively, more than 95% of students obtain full-time positions by graduation. In addition to hospitality management, undergraduates can major in entertainment, event, or restaurant management. Students are encouraged to benefit from the study abroad opportunities the University of Central Florida provides through partnerships with other schools worldwide.

7. Florida International University

At Florida International University, students can earn a bachelor's in hospitality management with an emphasis on management areas including culinary, event, or travel and tourism management. Students can gain enriching international experience through a study abroad program in China and can participate in a wine and food festival organized by The Food Network and Cooking Channel. In addition to a traditional bachelor's program at its Miami campus, Florida International University's hospitality and tourism management school also offers a convenient online program, a combined bachelor's and master's program, and an accelerated one-year master's degree, helping students to enter the workforce faster.

8. Florida Gulf Coast University

Located in the popular tourism destination of Ft. Myers, Florida Gulf Coast University offers a Bachelor of Science in Resort and Hospitality Management with concentrations in private club and restaurant management, event management, and spa management. The department prides itself on a 100% success rate of placing students in internships and maintains relationships with 300 area organizations in the hospitality industry. Students have access to an impressive 37,000 square foot learning facility that includes ballrooms and event spaces, a food production laboratory, and a cyber café.

9. University of Wisconsin - Stout

The University of Wisconsin - Stout's hospitality program leads to a Bachelor of Science in Hotel, Restaurant

and Tourism Management. The program has on-campus and online delivery options, and, as part of their 120 credit hours, students can opt to focus on areas like golf management or property management. The university partners with hospitality organizations worldwide to provide internship opportunities for its students, and students can enhance their networking opportunities and professional development by joining professional organizations the school maintains relationships with.

10. College of Charleston

The College of Charleston in South Carolina offers a major and minor in hospitality and tourism management, and students earning a business degree can also complete a concentration in hospitality management. The comprehensive curriculum provides a broad understanding of aspects of the industry with courses in management, negotiation, sales, and operations. With its location in a popular vacation destination, the College of Charleston also gives students access to internships at local resorts and restaurants, helping them gain valuable work experience prior to graduation. During their senior year, students complete a 120-hour internship, and many of the organizations the college partners with have a record of hiring students who intern with them.

11. Northern Arizona University

Students can pursue a Bachelor of Science or a minor in Hotel and Restaurant Management at Northern Arizona University in Flagstaff, and those pursuing the major can also earn certificates in particular industry-related areas like hospitality marketing or hotel management. Additionally, the university offers the unique Global Business Program with a curriculum that includes a year abroad completing courses and an internship with one of the university's international partners. During their time on campus, students are encouraged to gain experience by volunteering as a concierge or ambassador for the program. The university proudly reports that, by the time they graduate, 80% of students in the program are employed.

12. James Madison University

At James Madison University in Harrisonburg, VA, students in the Hart School of Hospitality, Sport, and Recreation Management can earn a bachelor's degree that includes 48 hours of hospitality courses. James Madison University's curriculum covers areas including culinary arts, special events management, and ethics in hospitality. Undergraduates with qualifying GPAs can complete a capstone project focusing on research or practices relevant to the hospitality industry, providing valuable advanced experience in the field. Students can also choose to join a range of clubs and professional organizations in related areas like hospitality marketing and convention management.

13. Washington State University

The Carson College of Business at Washington State University offers a bachelor's degree program in hospitality business management based out of its Pullman campus. In addition to coursework, students complete an impressive 1000 hours of work within the industry, and over 85% of the program's graduates have received employment offers before graduation. Washington State gives its hospitality students an opportunity to spend a semester abroad in Europe, and the university also offers a degree program based in Switzerland. Students can also minor in hospitality business management or pursue a Ph.D. in Business Administration with a concentration in Hospitality and Tourism.

14. SUNY College of Technology at Delhi

The State University of New York offers associate's and bachelor's degrees in hotel and restaurant management at its Delhi location, and its bachelor's degree program is also available online. Students take classes in a

broad range of relevant areas like human resources, finance, wine and food, and hospitality law, and many of the program's faculty hold credentials within the hospitality industry. SUNY Delhi offers students the opportunity to complete an internship with the well-respected Walt Disney College Program, allowing them to spend six months working and taking classes at Disney World in Orlando, FL. Students can also gain practical experience at the University's Bluestone Pub and Restaurant.

15. East Stroudsburg University of Pennsylvania

At East Stroudsburg University, students can pursue a major or minor in a hotel, restaurant, and tourism management program accredited by the Accreditation Commission for Programs in Hospitality Administration. The university allows students to concentrate in either hotel, restaurant, or tourism management. In addition to internship opportunities facilitated by the school's proximity to the Poconos, the university offers students the chance to attend hospitality-related shows, tour facilities, and complete practical industry-related projects.

16. Iowa State University

Iowa State University in Ames, Iowa offers an undergraduate program in hospitality management where students have abundant opportunities to gain worthwhile experience, through study abroad and internship opportunities, and through work in the Joan Bice Underwood Tearoom, a learning laboratory that serves meals for the university community. The department's faculty members produce research that is widely recognized within the academic discipline. In addition to student clubs, Iowa State's program features learning communities to surround new students with peers with similar academic interests, providing them with social support through the course of their studies. The university also offers masters' and doctoral programs in hospitality management for students who wish to pursue advanced education.

17. Stockton University

Stockton University's location near Atlantic City in New Jersey, provides excellent internship and professional development opportunities for students in its hospitality, tourism, and event management undergraduate program, and an impressive 75 % of students receive employment offers from the institution they intern with. The department participates in the Disney College Program, allowing students to study and work at Disney World for a semester. In addition, the university features a gaming institute, a hospitality student newsletter, and student groups in particular interest areas like event management.

18. Roosevelt University

Hospitality students in Roosevelt University's Heller College of Business can major or minor in hospitality and tourism management at the school's Chicago and Schaumburg campuses. Students who choose the major can select a concentration in event, lodging, or food and beverage management or tourism administration or sports hospitality. Roosevelt's program recognizes the importance of community involvement and features a service-learning project and an internship requirement. To accommodate students who wish to further their education, the university also offers master's degrees both on-campus and online.

19. University of Houston

At the University of Houston in Texas, undergraduate students can earn a BS in Hotel and Restaurant Management or complete a dual BS and MS program. As part of its broad range of offerings, the university also grants master's, certificate, and doctoral programs for graduate students. At the undergraduate level, students have access to food science laboratories, student kitchens, and a student-run coffee shop, and they can complete internships both on-site or at organizations worldwide. Thanks in part to this hands-on experience, by the time they graduate, over 90% of hospitality students from the program have employment offers.

20. York College of Pennsylvania

At York College of Pennsylvania, students can major in hospitality management in a program that blends business, communication, math, and related subjects to prepare students for success in the industry. York is located near several major mid-Atlantic cities, facilitating its internship program with tourist sites throughout the region. Students participate in a continuous internship project requiring an impressive 800 hours of work over three years. The college also offers a minor in hospitality marketing through its Graham School of Business.

21. Indiana University of Pennsylvania

Located in Indiana, Pennsylvania, Indiana University of Pennsylvania offers hospitality management programs at the associate's and bachelor's levels, and both programs emphasize practical aspects of the field and hands-on learning. Facilities include an impressive lab for practicing food production and customer service, and bachelor's students are required to complete a 240-hour internship providing valuable industry experience. Concentrations in hotel management and event management are available, and the school also offers minors focused on hospitality, hotel, restaurant, or event management; both options allow students to tailor their degrees to specific career interests. Students can also participate in an ambassador program, an advisory committee, and several student clubs, and they can benefit from the school's active alumni network.

22. University of Hawaii at Manoa

Its location in a top travel destination distinguishes the School of Travel Industry Management at the University of Hawaii at Manoa. The university offers a bachelor's degree, undergraduate certificates, and a master's degree, and bachelor's students can focus on hospitality management or tourism and transportation management. The curriculum emphasizes management science and global perspectives on the travel and hospitality industries. The department hosts numerous professional development and community outreach programs, and students can participate in organizations designed to help them network and socialize with others in the industry.

23. University of South Carolina - Columbia

Both graduate and undergraduate students can find hospitality programs at the University of South Carolina in Columbia, which offers bachelor's and doctoral programs in hospitality management and a master's program focused on international hospitality. In addition to coursework, students have opportunities to learn outside the classroom with respected organizations like NASCAR and Ritz-Carlton. Students gain practical experience by completing two internships and are encouraged to participate in study abroad programs including brief trips tailored to specific academic interests and semester-long experiences around the world.

24. Virginia State University

Located near Richmond, VA, Virginia State's College of Agriculture offers a bachelor's degree program in hospitality management, and the school proudly reports that nearly 100 % of its graduates receive employment offers each year. Students enjoy small class sizes as they complete 120 credit hours in subjects including hospitality, nutrition, lodging management. They also complete three internships during their time at VSU and have access to a student-run hospitality center.

25. Johnson & Wales University - Online

Johnson & Wales University offers an online program leading to a Bachelor of Science in Hospitality Management. Designed for working professionals, this flexible program features 11-week classes delivered entirely online. The curriculum includes a range of industry-relevant subjects like accounting, menu planning, hospitality marketing, and negotiations, and students can also earn credit for internships and experiential education.

26. SUNY College at Plattsburgh

At the State University of New York at Plattsburgh, students can major in hospitality management in a program emphasizing business and management aspects of the field. In addition to coursework, students complete 600 hours of valuable hands-on fieldwork with organizations like Disney World, Hyatt Resorts, and Spirit Cruises. SUNY Plattsburgh also prides itself on its study abroad programs in countries including Canada, Australia, and the United Kingdom, providing students with the invaluable opportunity to expand their horizons.

27. SUNY Buffalo State

Students can major or minor in hospitality administration at SUNY Buffalo State. The major requires 120 credit hours of study, and students can complete concentrations in restaurant management, culinary arts, or hotel tourism management. Students gain critical practical experience and conduct hospitality research while working at Campus House, a dining and meeting facility serving the university community. SUNY Buffalo State students are also encouraged to join hospitality-related student clubs sponsored by the university, including an honor society for hospitality students and a special events and catering club.

28. St. Joseph's College - Long Island

St. Joseph's College offers a hospitality program at its Long Island campus where students can major or minor in hospitality and tourism management. St. Joseph's program recognizes the importance of community involvement and well-being and integrates a focus on issues like sustainability into its hospitality curriculum. Students can focus on tourism, hotel management, or health care hospitality. The campus is also home to the Institute for Hospitality and Tourism Management through which students can gain work experience in the field.

29. Indiana University - Purdue University Indianapolis

Students at IUPUI can major in tourism, conventions, and event management or earn an undergraduate certificate in hospitality management. The major program is comprehensive and includes classes covering lodging management, global tourism, marketing, operations, and event production along with general education courses and an internship, all meant to ensure its students are fully prepared for any type of hospitality work upon graduation. The certificate program appeals to students majoring in other fields as well as those seeking a stand-alone credential; it requires 18 credit hours in relevant classes like food operations and beverage management plus an internship. Both programs benefit from the school's location in the booming city of Indianapolis and the tourism organizations located there.

30. Grand Valley State University

Grand Valley State University's Department of Hospitality and Tourism Management offers a major and minor in the field, and students can even pursue a unique adventure tourism management minor. Students complete their studies at the school's Allendale or Grand Rapids campuses in Michigan and choose two career concentrations : food and beverage, lodging, event, leisure, or tourism management. In addition, Grand Valley State hospitality students complete 1000 internship hours and gain additional practical experience by participating in unique and noteworthy events like local vineyard tours and even a regional ice festival.

31. University of Delaware

Through the Department of Hospitality Business Management at the University of Delaware, undergraduate

students interested in the hospitality field can choose to pursue a Bachelor of Science in Hospitality Business Management or Hospitality Industry Management or several related minors. Those interested in furthering their education can opt to enter the accelerated bachelors' and MBA program in hospitality business management, or one of numerous hospitality degrees at the master's and doctoral levels, like the PhD in Hospitality Business Analytics. Located in Newark, hospitality students at the university have access to the Marriott Center for Hospitality and Tourism and the Vita Nova restaurant, where they can gain excellent practical experience with cooking and dining operations. Impressively, ninety-five percent of hospitality students were employed or pursuing graduate degrees upon graduation from the university in 2017.

32. University of Massachusetts - Amherst

The University of Massachusetts in Amherst offers a bachelor's degree program in hospitality and tourism management, and online bachelor's and one-year certificate programs are also available. Undergraduate students in the traditional program gain crucial hands-on experience by executing the department's annual Career Day and managing a restaurant at the Marriott Center for Hospitality and Tourism Management. The department also offers admirable study abroad opportunities, including the Swiss Learn6/Work6 program at the Cesar Ritz Colleges in Switzerland. Graduate students can pursue a Ph.D. in hospitality and tourism management, preparing them for academic careers in the discipline.

33. Florida State University

Located in Tallahassee, the Dedman School of Hospitality at Florida State offers two bachelor's programs and a minor. Students can major in hospitality and tourism management or global club management and leadership, and helpful scholarships are available through the department. In the hospitality and tourism program, students receive noteworthy practical experience and take a global perspective on the industry as they complete classes and internships. The department operates an impressive international program in Leysin, Switzerland and encourages students to participate in student professional organizations to provide networking opportunities to enhance their careers.

34. Arizona State University - Downtown Phoenix

At its Downtown Phoenix location, Arizona State University offers an undergraduate program in tourism development and management with a concentration in resort and hotel management. The curriculum includes classes in travel and tourism, leadership, tourism marketing, and even sustainability. For students wishing to complete their education quickly, accelerated programs leading to a bachelor's and a master's in a related field are available. As they progress through their studies, students have a vast selection of more than 250 study abroad programs of various lengths available, including ones tailored toward business subjects in France, Ireland, and Costa Rica.

35. Southeast Missouri State University

In Cape Girardeau, Southeast Missouri State University offers a major in hospitality management. To best facilitate learning, the department's classes are small and cover topics including event management, culinary practices, hospitality law, and lodging operations. Southeast Missouri State's program realizes the importance of practical experience, so, during their time in the program, students can obtain ServSafe certification and complete an internship with options including Disney World, Drury Hotels, the Four Seasons Hotel in St. Louis, and the St. Louis Zoo.

36. University of Missouri - Columbia

The Hospitality Management program at the University of Missouri leads to a Bachelor of Science degree with the option to specialize in one of four management areas: conference and event, food and beverage, lodging, or sports venue management. In order to obtain critical hands-on experience, students operate the Café at Eckles fine dining operation and have access to a food production laboratory. Program participants interested in lodging management gain experience working at hotels and gaming venues in surrounding cities. According to the school, once they have finished their studies, an impressive 93% of program students gain employment in the field by the time of graduation.

37. Stephen F. Austin State University

Undergraduate students can major in hospitality administration at Stephen F. Austin State University in Nacogdoches, TX. Classes cover a range of industry topics including food science, travel and tourism, beverage management, purchasing, and facility planning. Recognizing the importance of industry experience, the university requires that students complete a 300-hour internship, and hospitality students get the opportunity to run a reservations-only Culinary Cafe which features menus based around themes like Cajun, Mediterranean, or Fusion cuisine.

38. Oklahoma State University

The School of Hospitality and Tourism Management at Oklahoma State University offers programs at the bachelor's, master's, and doctoral levels. At the undergraduate level, students earn a Bachelor of Science in Human Science in Hospitality and Tourism Management, focused on business aspects of the field and incorporating beneficial internship and study abroad opportunities. Oklahoma State University hospitality students produce innovative local events like the Craft Beer Forum of Oklahoma, and they gain valuable hands-on experience in the department's fine dining laboratory and beverage education center.

39. Michigan State University

Students can earn a BA in Hospitality Business at Michigan State University in East Lansing. The program's curriculum is tailored to focus on business principles directly applicable to the hospitality industry, and students complete courses in service management, hospitality finance and marketing, and information systems along with electives on specific topics like the casino industry and golf business management. The university provides networking opportunities through the nine clubs sponsored by the Hospitality Association, which also produces events including a career expo and a fine-dining reception meant to display the talents gained by current students.

40. Pittsburgh Technical College

At Pittsburgh Technical College (previously known as Pittsburgh Technical College) in Oakdale, PA, students have the opportunity to earn an Associate in Science in Hospitality Management Administration, and students can choose to focus on hotel and restaurant management or travel and tourism management. This school recognizes that experience is significantly beneficial to all hospitality students, so each path requires an internship that is sure to set the students up for success. The curriculum at Pittsburgh Technical College aims to make sure its students have all the practical skills needed in the industry upon graduation, through steps like preparing students to obtain relevant certifications like ServSafe, through the completion of several skills lab courses. Certificates are also available in areas like hospitality supervision and food and beverage management, appealing to students with a range of educational goals.

41. Central Michigan University

Through the College of Business Administration at Central Michigan University in Mount Pleasant, students can major or minor in hospitality services administration. In addition to general education requirements and foundational business classes, students at Central Michigan complete 18 credit hours in hospitality classes like Lodging Operations and Effective Supervision. Later in their studies, students gain real-world experience by completing a full-time internship in the industry, completed during the summer so as not to interfere with their class schedules. They can even opt to get involved in the university's chapter of the Hospitality and Tourism Association, which offers tours and lectures on the industry, participation in which can help set them apart in future job interviews.

42. Missouri State University - Springfield

Missouri State University offers a wide range of options including a hospitality leadership major, a food and beverage operations certificate, a graduate certificate in hospitality administration, and a master's degree with a focus on hospitality administration. Undergraduates can focus on lodging, food and beverage, tourism, club management, or senior living management, and the bachelor's degree program can be completed online. Students gain practical experience by operating Carrie's Café, a fantastic on-campus restaurant that is open to the public, ensuring the workers are exposed to a real-world clientele. Seniors in the program complete a capstone leadership project and a 750-hour paid internship, providing valuable industry experience.

43. University of Mississippi

At the University of Mississippi near Oxford, hospitality students can choose from a great range of degree options: a bachelor's program in hospitality management, an online master's in hospitality management, or a unique and innovative doctoral program in nutrition and hospitality management. Bachelor's degree students have opportunities to go on fascinating industry-related field trips and to study abroad, including through programs in Italy featuring vineyard tours and cooking courses at the noteworthy Apicius Culinary School. The department also offers a choice of three emphasis areas: foodservice, lodging, and event management, so students are sure to gain worthwhile knowledge in the specific field in which they want to focus their careers.

44. Northern Michigan University

Located in Marquette, Northern Michigan University has bachelor's, associate's, and certificate programs in hospitality. The two-year associate's program requires classes focused on practical aspects of the discipline like food safety, nutrition, and cost control, while bachelor's students complete these classes in addition to pursuing a specialized track in either food service and culinary management or lodging and tourism management. Students in cooking courses participate in a Culinary Showcase, and second-year students operate the department's bistro, Chez Nous; both opportunities offer real-world experience attractive to employers. The department also offers a hospitality service management minor, and its two-semester certificate can be completed online for those looking for program flexibility.

45. Madonna University

Students can graduate from Madonna University's hospitality program with a minor or Bachelor of Science in Hospitality and Tourism Management. Coursework includes 40 hours in the discipline through classes like lodging management, hospitality marketing, and travel and tourism, and students have opportunities to participate in countless hospitality events nationwide. Students complete an internship of at least 240 hours under the guidance of expert faculty with industry experience, providing valuable real-world know-how prior to graduation. The degree program can be completed at the university's Livonia, Michigan campus or through a convenient option that's completely online.

46. North Carolina Central University

North Carolina Central University in Durham offers a Bachelor of Science in Hospitality and Tourism Admini-

stration. In addition to general education requirements, students in the four-year program complete specially designed business classes directly related to the hospitality industry like hospitality financial management, hospitality marketing, and cost control in hospitality organizations. An internship is required in the final year of study granting students the all-important industry experience, and students can benefit from impressive and numerous networking experiences in organizations like the National Society of Minorities in Hospitality.

47. Salem State University

At Salem State University in Massachusetts, students can earn a bachelor's degree in business administration with a concentration in hospitality management. The degree requires 21 credit hours of hospitality-related courses covering areas like business planning, finance, hospitality marketing, and hotel operations. During their last two years of study, hospitality students are required to complete a semester-long internship in the field. The program strives to equip students with a solid understanding of business concepts required for entry-level management positions within the hospitality industry.

48. University of Nebraska-Lincoln

The University of Nebraska-Lincoln's hospitality, restaurant, and tourism management program offers an impressive list of emphasis areas, including lodging, tourism, food and beverage, human resources, club management, or event management. Students have opportunities for hands-on learning in both a well-designed food preparation lab and a food sensory analysis lab. Prior to graduation, students complete an internship and have the chance to participate in life-changing travel programs both domestically and abroad. For instance, students can intern at the internationally known Master's Tournament in Augusta, GA or study in the United Arab Emirates, India, or Ireland.

49. Brigham Young University-Hawaii

With its location in a thriving tourist destination, Brigham Young University-Hawaii gives students an opportunity for significant experiential learning in the field of hospitality and tourism. The department offers both a major and a minor, and students pursuing the major take a series of business courses along with hospitality courses including tourism economics, property management, and hospitality marketing. Brigham Young University-Hawaii knows how important it is that students feel supported in their studies, so they've placed an emphasis on providing networking events through Akamai, numerous scholarships to make attaining their degree more feasible, and field trips and travel opportunities led by faculty through Imiloa. In addition to this support, students are well-prepared for work in the real world, as they are required to complete a capstone experience, a practicum, and a management internship before they graduate.

50. San Francisco State University

Students can complete a certificate or bachelor's in hospitality and tourism management at San Francisco State University. Those pursuing the major can take electives in specific areas like catering management and hotel operations, and all hospitality students at the school can work in the student-run Vista Room restaurant, which serves as a sort of unique laboratory for gaining industry experience. Students here can even participate in the exciting annual Taste of the Bay wine and dining event, where they can practice working with numerous vendors and groups, an immensely valuable skill in the hospitality industry. The university also offers an MBA with an emphasis on hospitality and tourism management to appeal to students with various educational goals.