Purpose of the Collection: To support the curricular and research needs of faculty and students of the School of Hospitality Administration. The School offers courses of study leading to the Bachelor of Science in Hospitality Administration and Master of Business Administration with a concentration in Hospitality Administration. A certificate program is also offered. Programs develop students for managerial roles in the hospitality and tourism industries, scholastic contributions to its constituencies, and service to the industry at the local, regional, national, and international level. The curriculum incorporates courses in the arts, sciences, general business theory, and hospitality, to prepare students for careers in the following hospitality industry segments: hotel management, restaurant management, event planning, tradeshow/convention services management, club management and venue management.

General Collection Guidelines:

a. Languages: English is the primary language of the collection.

b. Chronological Guidelines: Current topics are most important, but there is some interest in historical information.

c. Geographical Guidelines: The major orientation is toward the United States, especially metropolitan and tourist areas. Material on the international hospitality industry may be acquired.

d. Date of Publication: Current publications are of primary importance. Retrospective classic or standard works not already in the collection are selectively collected.

e. Types of Materials: Most materials acquired are in the form or periodicals or monographs. Media is an important format for the School.

f. Treatment of the Subject: Research level support for the concentrations covered by the Department. There is interest in notable hospitality persons, and institutions. Standard and classical works are acquired with some popular works and textbooks. Statistics and case studies are important.

Related Collection Development Policies:

- Accounting
- Economics
- Finance
- International Business
- Management
- Marketing
- Nutrition

Revised: 08/2017