

CAREER PATHWAYS

Where Can You Go With Hospitality?

Hotel & Resort Management –

General Manager, Revenue Analyst, Concierge

Events & Entertainment –

Planner, Guest Experience Manager, Venue Coordinator

Restaurant & Culinary Management –

Exec Chef, Food & Beverage Director, Kitchen Manager

Tourism & Travel –

Tour Operator, Cruise Director, Travel Consultant

Casino, Spa & Wellness –

Casino Host, Spa Manager, Wellness Coordinator

Corporate & Luxury Hospitality –

Planner, Executive Concierge, Client Relations Manager

Healthcare & Senior Living –

Facility Operations, Patient Services Coordinator,
Dietary Manager

Higher Ed & Student Life –

Event Manager, Housing Director, Conference Services

Entrepreneurship –

Food Truck Owner, Boutique Hotelier, Restaurateur



Apply Today!

START YOUR JOURNEY TODAY

Whether you're a high school graduate, a career switcher, or a future global leader, VSU Hospitality Management offers the path to a rewarding future.



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[https://www.vsu.edu/agriculture/
academics/hospitality-management/](https://www.vsu.edu/agriculture/academics/hospitality-management/)



Two Pathways. One Purpose.
Boundless Opportunity.



**HOSPITALITY MANAGEMENT AT
VIRGINIA STATE UNIVERSITY**

**Start your journey in one of the
world's most dynamic industries.**

120 Credit Hours | 100% Online Option
ACPHA-Accredited | Transfer-Friendly

DISCOVER YOUR FUTURE in Hospitality

Program Mission Statement:

To educate and prepare students to be informed citizens and leaders who can assume productive roles within the global hospitality industry and the community.

At Virginia State University, we don't just teach hospitality—we live it. Our ACPHA-accredited Bachelor of Science in Hospitality Management prepares students to lead in a \$9.5 trillion global industry.



WHY CHOOSE HOSPITALITY?

- Contributes over 10% of global GDP
- Supports 330+ million jobs worldwide
- Managers earn \$60K–\$100K+ annually



WHAT SETS VSU APART?

- ✓ ACPHA Accreditation – Nationally recognized quality
- ✓ Hands-on Learning – Culinary/service labs & live events
- ✓ Online & On-Campus Options – Learn your way
- ✓ Industry Certifications – Resume-ready credentials
- ✓ Internships & Mentorships – Real-world experience
- ✓ Transfer Friendly – Build on what you've started

OVER 90% JOB PLACEMENT RATE

Two ways to earn your degree:

- On Campus with hands-on culinary labs, service experiences, and faculty mentorship.
- 100% Online with flexible, career-aligned learning and real-world simulations.



CAREER READINESS From Day One

- ✓ Internships with top industry brands
- ✓ Industry certifications: ServSafe, Guest Service Gold, Event Planning
- ✓ Event planning, competitions, site visits, & student leadership opportunities
- ✓ Optional minors: Business, Marketing, Agriculture, Event Planning

Program Highlights

- 120 Credit Hours
- Required Internship
- Student-run restaurant
- Eta Sigma Delta Honor Society
- Active in SHFM, AHLA, PCMA, NSMH

Our Partners Include:

- IHG (InterContinental Hotels Group)
- Hilton & Hilton Garden Inn
- Hyatt
- Four Seasons Hotels and Resorts
- Disney Parks & Resorts
- Waffle House
- Thompson Hospitality
- Aramark
- Sodexo
- Penn Entertainment
- Retro Hospitality
- Explore Charleston
- ICEP
- Swans Point Yacht Club
- Town of Blackstone, VA
- Dallas Cowboys



Hotel Petersburg, Partnering Hotel