



SUNY NIAGARA Hospitality Operations, Cert.



Overview

The Hospitality Operations certificate program gives students an opportunity to focus on coursework that is specific to this industry. The subjects covered will provide the student with the knowledge and practical experience to meet the entry-level management needs of employers in various aspects of hospitality operations.

Careers

Careers related to your program of study:

- Assistant Restaurant Manager
- Dining Room Manager
- Front Desk Supervisor
- Housekeeping Supervisor

Some careers may require more specialized education.

Contact

Program Coordinator

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Division

Hospitality, Baking & Culinary Arts

716-210-2525

Visit full catalog for specific course offerings for each semester:

<https://sunyniagara.edu/courses/hospitality-operations-certificate/>

<https://tinyurl.com/5n7kjuh2>

Program Requirements

First Semester

	Credits
BUS 102 - Human Resource Management	3
BUS 113 – Fundamentals of Marketing	3
HOS 101 - Introduction to the Hospitality Industry	3
HOS 103 - Hotel Operations I	3
HOS 133 – Service Styles and Techniques	3

Total Credit Hours: 15 Cr.

Second Semester

CUL 130 - Sanitation and Safety	2
HOS 203 - Hotel Operations II	3
HOS 111 – Event Planning	3
HOS 222 – Catering and Events	3
BUS 101 – Organization & Management	3

Total Credit Hours: 14 Cr.

The information provided is subject to change throughout the academic year. 3/10/2026