Frequently Asked Questions

What programs do you offer?

Three 4-year undergraduate degree programs:

- Bachelor of Arts in Hospitality & Resort Management
- Bachelor of Arts in Hospitality & Resort Management, Concentration Lodging
- Bachelor of Arts in Hospitality & Resort Management, Concentration Culinary Arts
- Bachelor of Science in Sports Leisure Management

One 2 semester undergraduate certificate program:

- Culinary Essentials Certification (CEC)

One Graduate program Master of Science in Sport & Hospitality Management
Graduate Certificate in Athletic Administration
One Graduate Certificate in Hospitality Management Specialist

What makes Kemmons Wilson School different?

KWS takes Driven By Doing to the next level. The operating hotel on main campus was gifted to the UofM by the founder of Holiday Inn, Kemmons Wilson Sr., as the living laboratory for hospitality students. This allows our students to have labs in the hotel which ensures applicable knowledge on all aspects of hotel and resort management that the student can carry with them into their future career. Our Sport & Leisure Management students use Tiger Athletic programs and Memphis’ professional and minor league teams as the living laboratories.

What is the typical class size for KWS?

Since classes for your major are not General Education Courses, KWS classes will be smaller and you will get to know your teachers.

All Culinary Arts Labs are presently a maximum of 12 students due to social distancing requirements.

What are the professors like?

The professors at KWS are passionate about their scholarship and simultaneously dedicated to each student’s success. No student gets lost in the crowd. KWS professors
go out of their way to ensure that students are prepared to enter their profession and have career opportunities waiting for them once they graduate.

Where do students complete their internships?

Students have completed internships across the Memphis area and country with companies such as the Walt Disney Company, Caesar’s Entertainment®, AutoZone®, Liberty Bowl, InterContinental Hotels Group (IHG®), Memphis Grizzlies, Graceland®, etc.

Is an internship required in the major?

All Bachelor of Arts in Hospitality & Resort Management Majors are required to complete an academic internship to meet graduation requirements.

Bachelor of Science in Sport & Leisure Management Majors are encouraged to complete Field Experience or the Senior Capstone which is like an internship.

Can I afford Kemmons Wilson School? Do you offer any scholarships?

Absolutely! On top of guaranteed tuition plans, tuition caps, and uniform tuition rates, KWS offers over $135,000 in scholarship opportunities to our hospitality students every year. Students must apply for KWS Scholarships using the Tiger Scholarship Manager upon being admitted to UofM.

Do I have to submit my transcripts when I apply?

Yes, for any application to be reviewed and finalized, a high school transcript must be submitted. If you are transferring from another higher education institution, that transcript must be submitted as well.

Where do the Culinary classes take place?

Culinary classes take place at our state-of-the-art Kemmons Wilson Culinary Institute located at 1245 North Germantown Parkway, Suite #101, Cordova, Tennessee 38016.

Do you provide transportation from the main campus to the Culinary Institute?

At this time, transportation is not provided from the main campus to the Culinary Institute or vice versa. Since we are like family, students often carpool together. The UofM also offers a Rideshare Database.

How can I use my Veteran Benefits to apply to the Culinary Essentials Certificate?

The Office of Veterans & Military Student Services provides this handy checklist to guide you through the process.

Can I apply for the Culinary Essentials Certificate if I am a current UofM Undergraduate Student?
No, the CEC is designed for students who have chosen not to pursue a 4-year bachelor's degree. We understand that a 4-year degree program is not for everyone, so we have a unique option for those wishing for certification in the culinary industry.

Do you offer any professional certifications with your program?

The HPRM Degrees are structured for students to attain certifications from various associations upon passing the necessary exams. These certifications make our students more marketable upon graduation when seeking higher earning employment opportunities. Please see the following table:

<table>
<thead>
<tr>
<th>Course Number/Name</th>
<th>Certification</th>
<th>Governing Association</th>
</tr>
</thead>
<tbody>
<tr>
<td>HPRM 1050 Business of Hospitality</td>
<td>Certified Guest Services Professional (CGSP)</td>
<td>American Hotel Lodging Educational Institute</td>
</tr>
<tr>
<td>HPRM 2011 Accounting</td>
<td>Microsoft Excel Certification</td>
<td>LinkedIn Learning</td>
</tr>
<tr>
<td>HPRM 2013 Intermediate Culinary Techniques</td>
<td>Certified Fundamentals Cook</td>
<td>American Culinary Federation</td>
</tr>
<tr>
<td>HPRM 2014 Culinary Leadership &amp; Professionalism</td>
<td>ManageFirst Hosp. Human Resources &amp; Supervision</td>
<td>National Restaurant Association</td>
</tr>
<tr>
<td>HPRM 2015 A la Carte &amp; Restaurant Service</td>
<td>ServSafe® Alcohol Certified Restaurant Server Certified Guest Services Professional</td>
<td>National Restaurant Association American Hotel Lodging Educational Institute American Hotel Lodging Educational Institute</td>
</tr>
<tr>
<td>HPRM 2016 Intro to Pastry &amp; Baking</td>
<td>Certified Pastry Cook</td>
<td>American Culinary Federation</td>
</tr>
<tr>
<td>HPRM 2017 Food Composition &amp; Sanitation</td>
<td>ServSafe® Food Manager</td>
<td>National Restaurant Association</td>
</tr>
<tr>
<td>HPRM 3024 Contemporary Cakes</td>
<td>Certified Pastry Cook</td>
<td>American Culinary Federation</td>
</tr>
<tr>
<td>HPRM 3315 Hospitality Human Resource Management</td>
<td>Microsoft Outlook</td>
<td>LinkedIn Learning</td>
</tr>
<tr>
<td>HPRM 3810 Food Safety</td>
<td>ServSafe® Food Manager</td>
<td>National Restaurant Association</td>
</tr>
<tr>
<td></td>
<td>Microsoft Word</td>
<td></td>
</tr>
</tbody>
</table>
Note: All UofM students can attain free certifications on LinkedIn Learning.

What would be my typical career pathway after completing this degree/program?

Like anything in life, the more experience you have, the more you’ll be able to accomplish. Students who get involved on/off campus and pursue entry level opportunities WHILE pursuing their degree tend to attain entry level management positions upon graduation. To learn more about opportunities in your field of study, check out What Can I Do With This Major?

Do you offer any study abroad programs?

Yes, we do. KWS believes in furthering education and understanding through experiential learning, cultural immersion, and study abroad programs. However, the pandemic has stopped all study abroad programs until further notice.

How can you help me find a job during or after completing your program?

In all KWS Degree programs professional development is integrated into the curriculum. Additionally, we have an identified Career Specialist from the Office of Career Services to assist our students. The Kemmons Wilson School proudly offers an annual Career Fair comprised of hospitality & sport industry employers who are aiming to hire Tiger Talent.
Networking is a key component of your professional development. At KWS, we are willing to connect our successful student with our vast Advisory Board which encompasses industry leaders.

**Do you offer any study abroad programs?**

Yes, we do. KWS believes in furthering education and understanding through experiential learning, cultural immersion, and study abroad programs. However, the pandemic has stopped all study abroad programs until further notice.

**What do your alumni say about your programs?**

We are proud of our KWS Tigers and keep in touch with them via our private KWS Alumni LinkedIn Group. Our alumni can’t say enough about our programs! Click here to see what they think.

**Do you have industry specific student organizations?**

**American Culinary Federation**

The American Culinary Federation is an essential program which allows students access to industry partners from around the country. Network is very important.

**Eta Sigma Delta**

Eta Sigma Delta is an international honor society that recognizes the scholastic and professional achievements of students and alumni from institutions granting diplomas, associate and baccalaureate degrees, graduate degrees, or their equivalents, in the field of hospitality, tourism, sports management, and culinary arts.

For more information, contact: esd@memphis.edu

**Hospitality Sales & Marketing Association International**

Founded in the United States in 1927, HSMAI is an individual membership organization comprised of nearly 7,000 members from 35 countries and chapters worldwide. HSMAI is a global organization of sales, marketing, and revenue management professionals representing all segments of the hospitality industry.

For more information, contact: csilkes@memphis.edu

**Sport Marketing Association**

The Sport Marketing Association is dedicated to developing mutually beneficial relationships between professionals, academicians, and students around the world through the creation, distribution, and implementation of sport marketing knowledge via networking, scholarly activities, and career development opportunities.

For More Information Contact: sma@memphis.edu