HOSPITALITY, RESTAURANT & TOURISM MANAGEMENT (CASNR)

Description
This program integrates leadership, communications and financial management into a curriculum focused on managing facilities and operations that provide hospitality services to the public. As part of the program, students also complete the leadership and communications minor offered by the College of Agricultural Sciences and Natural Resources (CASNR). The Hospitality, Restaurant and Tourism Management Program (HRTM) prepares individuals to serve as entry-level managers and directors of hospitality operations by providing an excellent foundation in hospitality, leadership, and guest services.

College Requirements

College Admission
Requirements for admission into the College of Agricultural Sciences and Natural Resources (CASNR) are consistent with general University admission requirements (one unit equals one high school year): 4 units of English, 4 units of mathematics, 3 units of natural sciences, 3 units of social studies, and 2 units of foreign language. Students must also meet performance requirements: ACT composite of 20 or higher OR combined SAT score of 950 or higher OR combined SAT score of 1200 or higher. For students entering the PGA Golf Management degree program, a certified golf handicap of 12 or better (e.g., USGA handicap card) or written ability (MS Word file) equivalent to a 12 or better handicap by a PGA professional or high school golf coach is required. For more information, please visit: http://pgm.unl.edu/requirements (http://pgm.unl.edu/requirements/).

Admission Deficiencies/Removal of Deficiencies
Students who are admitted to CASNR with core course deficiencies must remove these deficiencies within the first 30 credit hours at UNL, or within the first calendar year at Nebraska, whichever takes longer, excluding foreign languages. Students have up to 60 credit hours to remove foreign language deficiencies. College-level coursework taken to remove deficiencies may be used to meet degree requirements in CASNR.

Deficiencies in the required entrance subjects can be removed by completion of specified courses in the University or by correspondence.

College Degree Requirements

Curriculum Requirements
The curriculum requirements of the College consist of three areas: ACE (Achievement-Centered Education), College of Agricultural Sciences and Natural Resources Core, and Degree Program requirements and electives. All three areas of the College Curriculum Requirements are incorporated within the description of the Major/Degree Program sections of the catalog. The individual major/degree program listings of classes ensures that a student will meet the minimum curriculum requirements of the College.

Foreign Languages/Language Requirement
Two units of a foreign language are required. This requirement is usually met with two years of high school language.

Minimum Hours Required for Graduation
The College grants the bachelors degree in programs associated with agricultural sciences, natural resources, and related programs. Students working toward a degree must earn at least 120 semester hours of credit. A minimum cumulative grade point average of C (2.0 on a 4.0 scale) must be maintained throughout the course of studies and is required for graduation. Some degree programs have a higher cumulative grade point average required for graduation. Please check the degree program on its graduation cumulative grade point average.

Grade Rules

Removal of C-, D, and F Grades
Only the most recent letter grade received in a given course will be used in computing a student's cumulative grade point average if the student has completed the course more than once and previously received a grade or grades below C in that course.

The previous grade (or grades) will not be used in the computation of the cumulative grade point average, but it will remain a part of the academic record and will appear on any transcript.

A student can remove from his/her cumulative average a course grade of C-, D+, D, D-, or F if the student repeats the same course at the University of Nebraska and receives a grade other than P (pass), I (incomplete), N (no pass), W (withdrawn), or NR (no report). If a course is no longer being offered, it is not eligible for the revised grade point average computation process.

For complete procedures and regulations, see the Office of the University Registrar website at http://www.unl.edu/regrec/course-repeats (http://www.unl.edu/regrec/course-repeats/).

Pass/No Pass
Students in CASNR may take any course offered on a Pass/No Pass basis within the 24-hour limitation established by the Faculty Senate. However, a department may specify that the Pass/No Pass status of its courses be limited to non-majors or may choose to offer some courses for letter grades only.

GPA Requirements
A minimum cumulative grade point average of C (2.0 on a 4.0 scale) must be maintained throughout the course of studies and is required for graduation. Some degree programs have a higher cumulative grade point average required for graduation. Please check the degree program on its graduation cumulative grade point average.

Transfer Credit Rules
To be considered for admission, a transfer student, Nebraska resident or nonresident, must have an accumulated average of C (2.0 on a 4.0 scale) and a minimum C average in the last semester of attendance at another college. Transfer students who have completed less than 12 credit hours of college study must submit either ACT or SAT scores.

Ordinarily, credits earned at an accredited college are accepted by the University. The College, however, will evaluate all hours submitted on an application for transfer and reserves the right to accept or reject
any of them. Sixty (60) is the maximum number of hours the University will accept on transfer from a two-year college. Ninety (90) is the maximum number of hours the University will accept from a four-year college. Transfer credit in the degree program must be approved by the degree program advisor on a Request for Substitution Form to meet specific course requirements, group requirements, or course level requirements in the major. At least 9 hours in the major field, including the capstone course, must be completed at the University of Nebraska–Lincoln regardless of the number of hours transferred.

The College will accept no more than 10 semester hours of C, D+, D, and D- grades from other schools. The C, D+, D, and D- grades can only be applied to free electives. This policy does not apply to the transfer of grades from UNO or UNK to the University of Nebraska–Lincoln.

Joint Academic Transfer Programs
The College of Agricultural Sciences and Natural Resources has agreements with many institutions to support joint academic programs. The transfer programs include dual degree programs and cooperative degree programs. Dual degree programs offer students the opportunity to receive a degree from a participating institution and also to complete requirements for a bachelor of science degree in CASNR. Cooperative programs result in a single degree from either the University of Nebraska–Lincoln or the cooperating institution.

Dual Degree Programs
A to B Programs
The A to B Program, a joint academic program offered by the CASNR and participating community colleges, allows students to complete the first two years of a degree program at the participating community college and continue their education and study in a degree program leading toward a bachelor of science degree.

The A to B Program provides a basic knowledge plus specialized coursework. Students transfer into CASNR with junior standing.

Depending on the community college, students enrolled in the A to B Program may complete the requirements for an associate of science at the community college, transfer to the University of Nebraska–Lincoln, and work toward a bachelor of science degree.

Participating community colleges include:
- Central Community College
- Metropolitan Community College
- Mid-Plains Community College
- Nebraska College of Technical Agriculture
- Northeast Community College
- Southeast Community College
- Western Nebraska Community College

3+2 Programs
Two specialized degree programs in animal science and veterinary science are offered jointly with an accredited college or school of veterinary medicine. These two programs permit CASNR animal science or veterinary science students to receive a bachelor of science degree from the University of Nebraska–Lincoln with a degree in animal science or veterinary science after successfully completing two years of the professional curriculum in veterinary medicine at an accredited veterinary school. Students who successfully complete the 3+2 Program, must provide transcripts and complete the Application for Degree form via MyRED. Students without MyRED access may apply for graduation in person at Husker Hub in the Canfield Administration Building, or by mail. Students should discuss these degree programs with their academic advisor.

Cooperative Degree Programs
Academic credit from the University and a cooperating institution is applied towards a four-year degree from either the University of Nebraska–Lincoln (University degree-granting program) or the cooperating institution (non University degree-granting program). All have approved programs of study.

UNL Degree-Granting Programs
A University of Nebraska–Lincoln degree-granting program is designed to provide students the opportunity to complete a two-year program of study at one of the four-year institutions listed below, transfer to CASNR, and complete the requirements for a bachelor of science degree.

Chadron State College. Chadron State College offers a 2+2 program leading to a grassland ecology and management degree program and a transfer program leading to a bachelor of science in agricultural education in the teaching option.

Wayne State College. Wayne State College offers a 3+1 program leading to a bachelor of science in plant biology in the ecology and management option and a 3+1 program leading to a bachelor of science in Applied Science.

University of Nebraska at Kearney. Transfer programs are available for students pursuing degree programs leading to a bachelor of science degree.

University of Nebraska at Omaha. The University of Nebraska at Omaha (UNO) cooperates with CASNR in providing four-semester pre-agricultural sciences, pre-natural resources, pre-food science and technology, pre-horticulture, and pre-turfgrass and landscape management transfer programs.

A student enrolled in these programs may transfer all satisfactorily completed academic credits identified in the suggested program of study and enter CASNR to study toward a degree program leading to a bachelor of science degree. The total program would require a minimum of four years or eight semesters (16 credit hours/semester or 120 credit hours).

Nebraska CASNR faculty teach horticulture and food science and technology courses at UNO to assist an urban population in better understanding the food processing, horticulture, and landscape horticulture industries.

For more information, contact the CASNR Dean's Office, 800-472-8800, ext. 2541.

Non University of Nebraska–Lincoln Degree-Granting Programs
CASNR cooperates with other institutions to provide coursework that is applied towards a degree at the cooperating institution. Pre-professional programs offered by CASNR allow students to complete the first two or three years of a degree program at the University prior to transferring and completing a degree at the cooperating institution.

Chadron State College–Range Science. The 3+1 Program in range science allows Chadron State College students to pursue a range science degree through Chadron State College. Students complete three years of coursework at Chadron State College and one year of specialized range science coursework (32 credit hours) at CASNR.
ACE Requirements
All students must fulfill the Achievement Centered Education (ACE) requirements. Information about the ACE program may be viewed at ace.unl.edu.

The minimum requirements of CASNR reflect the common core of courses that apply to students pursuing degrees in the college. Students should work with an advisor to satisfy ACE outcomes 1, 2, 3, 4, 6, and 10 with the college requirements.

Catalog Rule
Students must fulfill the requirements stated in the catalog for the academic year in which they are first admitted to the University of Nebraska–Lincoln or when they were first admitted to a Joint Academic Transfer Program. In consultation with advisors, a student may choose to follow a subsequent catalog for any academic year in which they are admitted to and enrolled as a degree-seeking student at Nebraska in the College of Agricultural Sciences and Natural Resources. Students must complete all degree requirements from a single catalog year. The catalog which a student follows for degree requirements may not be more than 10 years old at the time of graduation.

Learning Outcomes
Graduates of hospitality, restaurant and tourism management will be able to:

1. Apply leadership development strategies for hospitality organizations.
2. Utilize management principles of planning, organizing, evaluating, and controlling in hospitality organizations: lodging, events, food and beverage, and tourism.
3. Demonstrate ethical behavior in decision making, leadership, and management in the hospitality industry.
4. Apply legal precepts as related to hospitality industry issues.
5. Apply human resource principles in the hospitality industry.
6. Utilize principles of financial management in budgeting, investing, and capital planning.

MAJOR REQUIREMENTS

ACE Requirements

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<th>ACE</th>
<th>Requirement</th>
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<td>Oral Communication</td>
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<td>Mathematical, Computation, Statistical or Formal Reasoning</td>
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<td>4</td>
<td>Scientific Methods and Knowledge of the Natural and Physical World</td>
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<td>5</td>
<td>Humanities</td>
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<tr>
<td>6</td>
<td>Social Science to Understand and Evaluate Human Behavior</td>
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Other College Degree Requirements

Capstone Course Requirement
A capstone course is required for each CASNR degree program. A capstone course is defined as a course in which students are required to integrate diverse bodies of knowledge to solve a problem or formulate a policy of societal importance.
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<tr>
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<th>Course Title</th>
<th>Credit Hours</th>
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<td>SCIL 101</td>
<td>Science and Decision-Making for a Complex World</td>
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<td>EDPS 209</td>
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<td>ACCT 200</td>
<td>Accounting for Business Decisions</td>
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<td>ECON 200</td>
<td>Economic Essentials and Issues</td>
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<td>ECON 211</td>
<td>Principles of Macroeconomics</td>
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<td>ECON 212</td>
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<td>HRTM 171</td>
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<td>HRTM 172</td>
<td>Field Experience in Hospitality Management I</td>
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<td>HRTM 310</td>
<td>Hospitality Manager Accounting</td>
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<td>HRTM 360</td>
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<td>MRKT 300</td>
<td>Contemporary Marketing</td>
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<td>MRKT 341 / ABUS 341</td>
<td>Marketing</td>
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<td>HRTM 374</td>
<td>Guest Services Management</td>
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<td>HRTM 397</td>
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<td>HRTM 280</td>
<td>Introduction to Tourism</td>
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<td>HRTM 285</td>
<td>Introduction to the Lodging Industry</td>
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<td>HRTM 289</td>
<td>Introduction to the Event Industry</td>
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<td>HRTM 481</td>
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<td>AECN 256</td>
<td>Legal Aspects in Agriculture</td>
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<td>AECN 357 / NREE 357</td>
<td>Natural Resource and Environmental Law</td>
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<td>BLAW 300</td>
<td>Business, Government &amp; Society</td>
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<td>BLAW 371</td>
<td>Legal Environment</td>
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<td>BLAW 372</td>
<td>Business Law I</td>
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<td>Landscape and Environmental Appreciation</td>
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<td>HORT 261</td>
<td>Floral Design I</td>
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<td>Visual Communication and Presentation</td>
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<td>JGEN 120</td>
<td>Basic Business Communication</td>
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<td>AECN 388 / AECN 388</td>
<td>Ethics in Agriculture and Natural Resources</td>
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<td>ALEC 407</td>
<td>Supervisory Leadership</td>
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<td>ALEC 414</td>
<td>Classic Figures in Leadership</td>
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<td>ALEC 466</td>
<td>Leadership and Diversity in Organizations and Communities</td>
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<td>ALEC 477</td>
<td>Leadership and Motivation</td>
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<td>Leadership, Power and Influence</td>
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<td>AERO 331</td>
<td>Air Force Leadership Studies I</td>
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<td>AECN 346</td>
<td>World Food Economics</td>
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<td>AECN 376</td>
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<td>ALEC 108</td>
<td>Leadership in Public Organizations</td>
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<td>ALEC 428 / NRES 428</td>
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<td>COMM 210</td>
<td>Communicating in Small Groups</td>
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<td>COMM 283</td>
<td>Interpersonal Communication</td>
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<td>Business and Professional Communication</td>
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<td>Intercultural and Intergroup Communication</td>
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<td>CRPL 400</td>
<td>Introduction to Planning</td>
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<td>EAP 101</td>
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Electives

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<td>HRTM 297</td>
<td>Hospitality Franchising Management</td>
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<td>HRTM 298</td>
<td>Special Topics in Hospitality, Restaurant and Tourism Management</td>
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<td>HRTM 301</td>
<td>Food and Beverage Management</td>
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<td>HRTM 302</td>
<td>Club Management</td>
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<td>HRTM 303</td>
<td>Advanced Tourism</td>
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<td>HRTM 304</td>
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<td>HRTM 305</td>
<td>Advanced Lodging Operations</td>
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<td>Advanced Event Operations</td>
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<td>HRTM 307</td>
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<td>HRTM 308</td>
<td>Independent Study</td>
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<td>NUTR 253</td>
<td>Cultural Aspects of Food and Nutrition</td>
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<td>Meat CulinologyTMIII: Foodservice Applications</td>
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<td>NUTR 372</td>
<td>Food Safety and Sanitation</td>
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Achievement-Centered Education (ACE) Requirements

All University of Nebraska–Lincoln students will be required to complete a minimum of 3 hours of approved coursework in each of the 10 designated Achievement-Centered Education (ACE) student learning outcome areas. These can be viewed at http://ace.unl.edu. Students will be provided a list of classes they can select from to meet each of the 10 ACE Student Learning Outcomes (SLO). There may be required courses within the degree program that will also satisfy ACE requirements. Therefore, it is highly recommended that students contact their advisor prior to registering for ACE classes in order to insure that each of the class selections are in the best interest of the students’ academic program.

Additional Major Requirements

Grade Rules

C- and D Grades

Only grades of C or above will count toward graduation requirements for HRTM and NUTR courses.

Requirements for Minor Offered by Department

The College of Education and Human Sciences offers an 18 hour minor in hospitality, restaurant and tourism management.

All grades must be a C or above.

Required

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<tr>
<th>Course</th>
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<th>Credit Hours Subtotal</th>
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<td>HRTM 171</td>
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<td>Introduction to Food and Beverage in the Hospitality Industry</td>
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<td>HRTM 280</td>
<td>Introduction to Tourism</td>
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<td>Introduction to the Event Industry</td>
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<td>Guest Services Management</td>
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<td>HRTM 471 /</td>
<td>Vines, Wines and You</td>
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<td>HORT 471 /</td>
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Credit Hours Subtotal: 18

Total Credit Hours: 18

**HRTM 171 Introduction to Hospitality Management**

**Description:** Provides an introduction to the global business of hospitality segments including: event management, tourism, and food & beverage management, lodging, private club management and human resources management. Incorporates both classroom and applied learning focusing on the economic, social, and cultural impact of hospitality on the global economy, career opportunities, learning experiences, service excellence, and cultural and economic trends.

**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded  
**Offered:** FALL/SPR  
**Prerequisite for:** HRTM 274; HRTM 280; HRTM 285; HRTM 289

**HRTM 172 Field Experience in Hospitality Management I**

**Prerequisites:** HRTM major  
**Description:** Supervised individual professional experience with a qualified cooperating practicing professional in hospitality management.

**Credit Hours:** 1  
**Max credits per semester:** 1  
**Max credits per degree:** 1  
**Grading Option:** Graded  
**Prerequisite for:** HRTM 397

**HRTM 173 Field Experience in Culinology**

**Prerequisites:** Culinology major  
**Description:** Supervised work experience under the direction of an Executive or sous Chef in a restaurant.

**Credit Hours:** 1  
**Max credits per semester:** 1  
**Max credits per degree:** 1  
**Grading Option:** Graded

**HRTM 274 Introduction to Food and Beverage in the Hospitality Industry**

**Prerequisites:** HRTM 171 and HRTM major/minor or PGM major  
**Description:** Principles of food and beverage management focused on menu planning; procurement; quality; regulation; performance and food service operations.

**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded  
**Prerequisite for:** HRTM 373; HRTM 377

**HRTM 280 Introduction to Tourism**

**Prerequisites:** HRTM 171  
**Notes:** Requires field trips. Letter Grade Only.  
**Description:** Historical, behavioral, societal, and business aspects of travel and tourism industry with emphasis on nature-based tourism and agri-tourism.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded  
**Prerequisite for:** HRTM 374

**HRTM 285 Introduction to the Lodging Industry**

**Prerequisites:** HRTM 171  
**Description:** Fundamentals of the lodging industry. Characteristics and management of hotel, motel, or resort properties. Basic accounting, housekeeping, engineering, front desk, and guest services.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded

**HRTM 289 Introduction to the Event Industry**

**Prerequisites:** HRTM 171  
**Description:** Fundamentals of meetings, events, expositions, and conventions (MEEC). Roles of organizations and people in businesses that comprise the MEEC industry.

**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Grading Option:** Graded  
**Prerequisite for:** HRTM 374

**HRTM 291 Special Topics in Hospitality, Restaurant and Tourism Management**

**Notes:** Letter grade only. Requirements as announced by the HRTM Department.

**Description:** Topics vary.

**Credit Hours:** 1-6  
**Min credits per semester:** 1  
**Max credits per semester:** 6  
**Max credits per degree:** 6  
**Grading Option:** Graded

**HRTM 296 Independent Study in Hospitality, Restaurant and Tourism Management**

**Prerequisites:** 6 hrs HRTM; Requires a contract with an individual Hospitality, Restaurant and Tourism Management faculty member  
**Description:** Individual projects in research, literature review, and/or creative activity.

**Credit Hours:** 1-3  
**Min credits per semester:** 1  
**Max credits per semester:** 3  
**Max credits per degree:** 6  
**Grading Option:** Graded
HRTM 310 Hospitality Managerial Accounting  
Prerequisites: A grade of “C” or better in ACCT 200 or 201  
Description: Analysis techniques for managerial and operational decision-making within hospitality organizations based on fundamental concepts of managerial accounting.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded  
Offered: FALL/SPR  

HRTM 360 Hospitality and Tourism Marketing  
Prerequisites: HRTM Major or Minor; Junior standing  
Notes: Letter grade only.  
Description: Introduces basic hospitality and tourism marketing principles and concepts for the hospitality professional.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded  

HRTM 373 Catering Management  
Prerequisites: Sophomore standing; HRTM major; HRTM 274  
Notes: Requires field trips. Letter Grade only.  
Description: Concepts in catering organization and service. Menu development, event ambience, cost control, and client satisfaction.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded  

HRTM 374 Guest Services Management  
Prerequisites: HRTM 280 or 285 or 289 or PGAM major  
Description: Principles of guest service management in hospitality and tourism organizations.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded  
Offered: FALL/SPR  

HRTM 377 Hospitality Franchising Management  
Prerequisites: HRTM 274  
Description: Designed to provide a comprehensive understanding of the principles and procedures of franchising management. Focuses on the study of multi-unit and franchise operations within the hospitality industry. The major focus will be on understanding of the concepts, functioning, and critical reviews of franchising operations.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded  

HRTM 391 Special Topics in Hospitality, Restaurant, and Tourism Management  
Notes: Letter grade only. Requirements as announced by the HRTM Department.  
Description: Topics vary.  
Credit Hours: 1-6  
Min credits per semester: 1  
Max credits per semester: 6  
Max credits per degree: 6  
Grading Option: Graded  

HRTM 396 Independent Study in Hospitality, Restaurant and Tourism Management  
Prerequisites: 6 hrs HRTM  
Notes: Requires a contract with an individual Hospitality, Restaurant and Tourism Management faculty member. HRTM 396 is ‘Letter grade only’.  
Description: Individual projects in research, literature review, and/or creative activity.  
Credit Hours: 1-3  
Min credits per semester: 1  
Max credits per semester: 3  
Max credits per degree: 6  
Grading Option: Graded  

HRTM 397 Internship in Hospitality Management Supervision  
Prerequisites: Sophomore standing; HRTM major; HRTM 172  
Description: Entry level supervisory experience with a practicing professional in catering, restaurants, tourism, event planning, and lodging.  
Credit Hours: 1  
Max credits per semester: 1  
Max credits per degree: 1  
Grading Option: Graded  

HRTM 471 Vines, Wines and You  
Crosslisted with: HORT 471, HORT 871, NUTR 471, NUTR 871, HRTM 871  
Prerequisites: 6 hrs science or equivalent experience; 21 years of age or older  
Notes: Proof of age is required.  
Description: Origin, botany, historical and cultural significance of the grapevine and related species. Principles and practices of vineyard establishment, management and processing of grape products, importance and/or scope of grape and wine industry; global and local significance. Culinary applications, health, environmental and safety-related issues, business and industry relations and experience.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded with Option  

HRTM 474 Food and Beverage Management  
Crosslisted with: HRTM 874  
Prerequisites: HRTM 274  
Notes: Letter Grade only  
Description: Functioning and operation of food-service units. Principles of food and beverage management.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded  

HRTM 475 Club Management  
Crosslisted with: HRTM 875  
Prerequisites: HRTM 171 or PGAM Major  
Description: The operation and management of private and public clubs. Topics include: the general manager concept, organizational structure of clubs, board of directors, membership requirements, equity and non-equity clubs, tax-exempt clubs and non-tax-exempt clubs, duties and responsibilities of department heads in clubs, governmental regulations, the future of clubs, and their relationship to the hospitality industry.  
Credit Hours: 3  
Max credits per semester: 3  
Max credits per degree: 3  
Grading Option: Graded
HRTM 476 Internship in Hospitality Management
Crosslisted with: HRTM 876
Prerequisites: HRTM 397 and permission of the Hospitality Management Committee
Notes: Requires a total of 400 hours of full-time experience. Letter Grade only.
Description: Approved professional experience as an entry-level manager in the hospitality industry.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded

HRTM 479 Senior Seminar in Hospitality Management
Prerequisites: C or Better in HRTM 310 or C or Better in ACCT 202 and senior standing
Notes: Letter grade only
Description: Integration of hospitality core and content courses into managerial and leadership practice within the hospitality, restaurant and tourism industry.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded

HRTM 480 Advanced Tourism
Crosslisted with: HRTM 880
Prerequisites: HRTM 280
Description: Introduction to the integrated and sustainable development approach in tourism. Explore the background of and approaches to tourism planning, historical and contemporary development of tourism, as well as the concepts and components of the planning process.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded
Offered: FALL

HRTM 481 Legal Environment in Hospitality Management
Crosslisted with: HRTM 881
Prerequisites: Senior standing; HRTM major or minor
Notes: Letter grade only.
Description: Laws and regulations affecting the hospitality industry. Recognition of potential legal hazards, correcting hazardous situations, and reacting in unforeseen circumstances.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded

HRTM 483 Hospitality Finance
Crosslisted with: HRTM 883
Prerequisites: Senior standing; Major or minor in HRTM; HRTM 310
Notes: Letter grade only.
Description: Introduction to basic skills of financial management in a hospitality industry setting.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded

HRTM 484 Human Resources Management in the Hospitality Industry
Crosslisted with: HRTM 884
Prerequisites: HRTM Major or Minor and Junior Standing
Description: Study of management and human resource systems common in the hospitality industry. Case studies, role plays, and simulations are used to examine management and human resource problems unique to the hospitality industry.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded

HRTM 485 Advanced Lodging Operations
Crosslisted with: HRTM 885
Prerequisites: HRTM 285
Notes: Requires field trips to local lodging facilities. Letter Grade only.
Description: Senior management techniques required to operate a lodging facility applying strategic and critical thinking with case study analysis to solve problems.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded

HRTM 489 Advanced Event Operations
Crosslisted with: HRTM 889
Prerequisites: HRTM 289
Notes: Requires field trips to local conference and meeting centers. Letter Grade only.
Description: The management and operation of events. Design, marketing, and promotion efforts. Identifying sponsors. Marketing to attendees, exhibitors, and other participants.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Grading Option: Graded

HRTM 495 Hospitality Management Study Tour
Crosslisted with: HRTM 895
Prerequisites: AEDU, AJRN, HRTM or NUTR major
Notes: Number of credits hours earned is determined by tour length, assignments, and sites visited. Requires off-campus travel.
Description: Broadening perspective and developing an understanding of the hospitality industry through visits. Tours to hospitality facilities, national food and equipment shows; food processors; equipment manufacturers; and trade exchanges.
Credit Hours: 1-6
Min credits per semester: 1
Max credits per semester: 6
Max credits per degree: 6
Grading Option: Graded

HRTM 496 Independent Study
Crosslisted with: HRTM 896
Prerequisites: 12 hrs HRTM
Notes: Requires a contract with an individual HRTM faculty member in HRTM. Letter grade only.
Description: Individual projects in research, literature review, and/or creative activity.
Credit Hours: 1-3
Min credits per semester: 1
Max credits per semester: 3
Max credits per degree: 6
Grading Option: Graded
PLEASE NOTE
This document represents a sample 4-year plan for degree completion with this major. Actual course selection and sequence may vary and should be discussed individually with your college or department academic advisor. Advisors also can help you plan other experiences to enrich your undergraduate education such as internships, education abroad, undergraduate research, learning communities, and service learning and community-based learning.