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, 5 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 rank in the top one-half of graduating class; transfer students must have a 2.0 (on a 4.0 scale) cumulative grade point average and 2.0 on the most recent term of attendance. 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.

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 UNL, whichever takes longer, excluding foreign languages. Students have up to 60 credit hours to remove foreign language deficiencies. College-level course work 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.

The Office of Admissions, Alexander Building (south entrance), City Campus, provides information to new students on how deficiencies can be removed.

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 bulletin. The individual major/degree program listings of classes insures 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.

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.

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.

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 is the maximum number of hours UNL will accept on transfer from a two-year college. Ninety is the maximum number of hours UNL will accept from a four-year college. Transfer credit in the degree program must be approved by the degree program advisor or 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 UNL 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 UNL.

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 UNL 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 course work. 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 degree at the community college, transfer to UNL, 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 UNL 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 complete the “Application for Degree” form and provide transcripts to the Credentials Clerk, Office of the University Registrar, 107 Canfield Administration Building, UNL. Students should discuss these degree programs with their academic advisor.

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

UNL Degree-Granting Programs
A UNL 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.

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).

UNL 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 UNL Degree-Granting Programs
The CASNR cooperates with other institutions to provide course work 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 UNL 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 course work at Chadron State College and one year of specialized range science course work (32 credit hours) at CASNR.

Dordt College (Iowa) – Agricultural Education: Teaching Option. This program allows students to pursue an Agricultural Education Teaching Option degree leading toward a bachelor of science in agricultural education. Students at Dordt College will complete 90 credit hours in the Agricultural Education: Teaching Option Transfer Program.

Residency
Students must complete at least 30 of the total hours for their degree using UNL credits. At least 18 of the 30 credit hours must be in courses offered through CASNR (>299) including the appropriate ACE 10 degree requirement or an approved ACE 10 substitution offered through another UNL college and excluding independent study regardless of the number of hours transferred. Credit earned during education abroad may be used toward the residency requirement if students register through UNL and participate in prior-approved education abroad programs. UNL
open enrollment and summer independent study courses count toward residence.

1 Includes courses taught by CASNR faculty through interdisciplinary prefixes (e.g., LIFE, MBIO, ENVR, SCIL, EAEP, HRTM, ENSC) and CASNR crosslisted courses taught by non-CASNR faculty.

Online and Distance Education

There are many opportunities to earn college credit through the University of Nebraska–Lincoln Office of Online and Distance Education. Some of these credits may be applicable not only as elective credits, but also toward the fulfillment of the College’s education requirements. Credits earned through the UNL Online and Distance Education program may count toward residency. However, certain offerings may not be counted toward scholarship requirements or academic recognition criteria.

For further information, contact:
Office of Online and Distance Education
University of Nebraska–Lincoln
1520 N 20th Circle, PO Box 888307
Lincoln, NE 68588-8307
402-472-2175
http://online.unl.edu/

Independent Study Rules

Students wishing to take part in independent studies must obtain permission; complete and sign a contract form; and furnish copies of the contract to the instructor, advisor, departmental office, and the Dean’s Office. The contract should be completed before registration. Forms are available in 103 Agricultural Hall or online at the CASNR website.

Independent study projects include research, literature review or extension of course work under supervision and evaluation of a departmental faculty member.

Students may only count 12 hours of independent study toward their degrees and no more than 6 hours can be counted during their last 36 hours earned, excluding senior thesis, internships, and courses taught under an independent study number.

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.

ACE Requirements

All students must fulfill the Achievement Centered Education (ACE) requirements. Information about the ACE program may be viewed at www.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.

Bulletin Rule

Students must fulfill the requirements stated in the bulletin for the academic year in which they are admitted to and enrolled as a degree-seeking student at UNL in the College of Agricultural Sciences and Natural Resources. Students must complete all degree requirements from a single bulletin year. The bulletin which a student follows for degree requirements may not be more than 10 years old at the time of graduation.

Learning Outcomes

Majors in 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

Achievement Centered Education (ACE) Requirements

All UNL students will be required to complete a minimum of 3 hours of approved course work 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.

ACE Requirements

ACE 1. Written Communication
ACE 2. Oral Communication
ACE 3. Mathematical, Computation, Statistical or Formal Reasoning
ACE 4. Scientific Methods and Knowledge of the Natural and Physical World
ACE 5. Humanities
ACE 6. Social Science to Understand and Evaluate Human Behavior
ACE 7. Arts
ACE 8. Ethical Principles, Civics and Stewardship
ACE 9. Global Awareness or Human Diversity
ACE 10. Capstone Course (HRTM 479)

Credit Hours Subtotal: 30

HRTM Core Requirements

SCIL 101 Science and Decision-Making for a Complex World
EDPS 209 Strategies for Academic Success
ACCT 200 Accounting for Business Decisions
or ACCT 201 Introductory Accounting
Select one of the following: 3-6

ECON 211 Principles of Macroeconomics
ECON 212 Principles of Microeconomics
ECON 200 Economic Essentials and Issues
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Seats</th>
<th>Hours</th>
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<tbody>
<tr>
<td>HRTM 171</td>
<td>Career Exploration in Hospitality Management</td>
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<tr>
<td>HRTM 172</td>
<td>Field Experience in Hospitality Management I</td>
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<tr>
<td>HRTM 310</td>
<td>Managerial Decision Models in Hospitality and Tourism</td>
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<td>HRTM 360</td>
<td>Hospitality and Tourism Marketing</td>
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<tr>
<td>MRKT 300</td>
<td>Contemporary Marketing</td>
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<td>Marketing</td>
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<td>HRTM 374</td>
<td>Guest Services Management</td>
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<tr>
<td>HRTM 397</td>
<td>Internship in Hospitality Management Supervision</td>
<td></td>
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<tr>
<td>HRTM 476</td>
<td>Internship in Hospitality Management</td>
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<tr>
<td>HRTM 274</td>
<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>HRTM 481</td>
<td>Legal Environment in Hospitality Management</td>
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<td>Agribusiness Entrepreneurship in Food Products</td>
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<td>Rural Community Economics</td>
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<tr>
<td>HRTM 291</td>
<td>Special Topics in Hospitality, Restaurant and Tourism Management</td>
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<tr>
<td>HRTM 296</td>
<td>Independent Study in Hospitality, Restaurant and Tourism Management</td>
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<tr>
<td>HRTM 373</td>
<td>Catering</td>
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Credit Hours Subtotal: 45

Leadership and Communications Minor

Select three of the following:

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<th>Seats</th>
<th>Hours</th>
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<tr>
<td>ALEC 102</td>
<td>Interpersonal Skills for Leadership</td>
<td></td>
<td>3</td>
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<tr>
<td>ALEC 202</td>
<td>Foundations of Leadership Theory and Practice</td>
<td></td>
<td>3</td>
</tr>
<tr>
<td>ALEC 302</td>
<td>Dynamics of Effective Leadership in Organizations</td>
<td></td>
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<tr>
<td>ALEC 305</td>
<td>Presentation Strategies for Agricultural Audiences</td>
<td></td>
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<tr>
<td>ALEC 337</td>
<td>Instructional Internship in Leadership Development</td>
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<tr>
<td>ALEC 388 / AECN 388</td>
<td>Ethics in Agriculture and Natural Resources</td>
<td></td>
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<tr>
<td>ALEC 407</td>
<td>Supervisory Leadership</td>
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Credit Hours Subtotal: 9
Requirements for Minor Offered by Department

The College of Education and Human Sciences offers an 19 hour minor in hospitality, restaurant and tourism management for students in CASNR and the CEHS Departments of Child, Youth and Family; Nutrition and Health Sciences; and Textile, Merchandising and Fashion Design.

All grades must be a C or above.

Required 1 hour:
- **HRTM 171** Career Exploration in Hospitality Management 1

Select 6 hours of the following:
- **HRTM 274** Introduction to Food and Beverage in the Hospitality Industry
- **HRTM 280** Introduction to Tourism
- **HRTM 285** Introduction to the Lodging Industry
- **HRTM 289** Introduction to the Event Industry

Select 12 hours of the following:
- **HRTM 360** Hospitality and Tourism Marketing
- **HRTM 373** Catering
- **HRTM 374** Guest Services Management
- **HRTM 472** Food and Beverage Management
- **HRTM 475** Club Management
- **HRTM 477** Hospitality Facility Planning and Purchasing
- **HRTM 478** Tourism Resources and Development
- **HRTM 481** Legal Environment in Hospitality Management
- **HRTM 484** Human Resources Management in the Hospitality Industry
- **HRTM 485** Advanced Lodging Operations
- **HRTM 489** Advanced Event Operations
- **HRTM 495** Hospitality Management Study Tour

NUTR 471 / HORT 471 / HRTM 471 Vines, Wines and You 3

Total Credit Hours 19

**HRTM 171 Career Exploration in Hospitality Management**

**Description:** Overview of industry segments and career opportunities in Hospitality Management. Emphasizes internship experiences and career placement.

**Credit Hours:** 1

**Max credits per semester:** 1

**Max credits per degree:** 1

**Format:** LEC

**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

**Format:** FLD

**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  
Format: FLD

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  
Format: LEC  
Prerequisite for: HRTM 374

HRTM 280 Introduction to Tourism  
**Prerequisites:** HRTM 171  
**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  
Format: LEC  
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  
Format: LEC  
Prerequisite for: HRTM 374

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  
Format: LEC  
Prerequisite for: HRTM 472

HRTM 291 Special Topics in Hospitality, Restaurant and Tourism Management  
**Description:** Topics vary. HRTM 291 is 'Letter grade only'. Requirements as announced by the HRTM Department.  
**Credit Hours:** 1-6  
Min credits per semester: 1  
Max credits per semester: 6  
Max credits per degree: 6  
Format: LEC

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  
Format: IND

HRTM 299 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  
Format: IND

HRTM 310 Managerial Decision Models in Hospitality and Tourism  
**Prerequisites:** ACCT 200 or 201  
**Description:** Analysis techniques for managerial and operational decision-making based on fundamental concepts of managerial accounting.  
**Credit Hours:** 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC  
Prerequisite for: HRTM 483

HRTM 360 Hospitality and Tourism Marketing  
**Prerequisites:** HRTM Major or Minor; Junior standing  
**Description:** Introduces basic hospitality and tourism marketing principles and concepts for the hospitality professional. HRTM 360 is for letter grade only.  
**Credit Hours:** 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC

HRTM 373 Catering  
**Prerequisites:** Sophomore standing; CULS or CYAF or HRTM or PGAM major  
**Description:** Concepts in catering organization and service. Menu development, event ambiance, cost control, and client satisfaction. HRTM 373 requires field trips. HRTM 373 is 'Letter Grade only'.  
**Credit Hours:** 3  
Max credits per semester: 3  
Max credits per degree: 3  
Format: LEC  
Prerequisite for: HRTM 472

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  
Format: LEC  
Prerequisite for: HRTM 472

HRTM 391 Special Topics in Hospitality, Restaurant, and Tourism Management  
**Description:** Topics vary. HRTM 391 is 'Letter grade only'. Requirements as announced by the HRTM Department.  
**Credit Hours:** 1-6  
Min credits per semester: 1  
Max credits per semester: 6  
Max credits per degree: 6  
Format: LEC
HRTM 396 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  
**Format:** IND

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  
**Format:** LEC

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  
**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. Proof of age is required.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** FLD

HRTM 472 Fine Food and Wine  
**Prerequisites:** 21+ years of age; HRTM major; HRTM 373  
**Description:** Preparation techniques, garnishing, and presentation of gourmet foods for fine dining restaurants. Survey and responsible service of domestic and international wines to enhance food characteristics. Proof of age is required. HRTM 472 is not open to auditors.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC

HRTM 474 Food and Beverage Management  
**Crosslisted with:** HRTM 874  
**Prerequisites:** HRTM 274  
**Description:** Functioning and operation of food service units. Principles of food and beverage management. HRTM 474 is ‘Letter Grade only’.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC

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  
**Format:** LEC

HRTM 476 Internship in Hospitality Management  
**Crosslisted with:** HRTM 876  
**Prerequisites:** HRTM 397 and permission of the Hospitality Management Committee  
**Description:** Approved professional experience as an entry-level manager in the hospitality industry. HRTM 476/876 requires a total of 400 hours of full-time experience. HRTM 476/876 is ‘Letter Grade only’.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC

HRTM 477 Hospitality Facility Planning and Purchasing  
**Crosslisted with:** HRTM 877  
**Prerequisites:** Junior standing; FACS or HRTM major  
**Description:** Hospitality facility concept development and planning. Selection and specification of food, equipment and furnishings resulting in effective resource utilization.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC

HRTM 478 Tourism Resources and Development  
**Crosslisted with:** HRTM 878  
**Prerequisites:** Junior standing; HRTM 280; and permission  
**Description:** Planning theories, procedures and guidelines to meet needs of travelers, destination communities, tourism and hospitality organizations. Sustainable tourism principles, host-guest relationships, impacts of tourism, marketing and visitor satisfaction.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC

HRTM 479 Perspectives on the Hospitality Industry  
**Prerequisites:** Senior standing; HRTM major; 12 credits at the 400-level in HRTM, ALEC or CRPL  
**Description:** Integration of hospitality core and content courses into managerial and leadership practice within the hospitality, restaurant, and tourism industry. HRTM 479 is ‘Letter grade only’.  
**Credit Hours:** 3  
**Max credits per semester:** 3  
**Max credits per degree:** 3  
**Format:** LEC  
ACE: ACE 10 Integrated Product
HRTM 481 Legal Environment in Hospitality Management
Prerequisites: Senior standing; HRTM major or minor
Description: Laws and regulations affecting the hospitality industry. Recognition of potential legal hazards, correcting hazardous situations, and reacting in unforeseen circumstances. HRTM 481/881 is 'Letter grade only'.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

HRTM 483 Hospitality Finance
Prerequisites: Senior standing; Major or minor in HRTM; HRTM 310
Description: Introduction to basic skills of financial management in a hospitality industry setting. HRTM 483/883 is 'Letter grade only'.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

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
Format: LEC

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

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

HRTM 495 Hospitality Management Study Tour
Crosslisted with: HRTM 895
Prerequisites: AEDU, AJRN, HRTM or NUTR major
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
Format: FLD

HRTM 496 Independent Study
Crosslisted with: HRTM 896
Prerequisites: 12 hrs HRTM. Requires a contract with an individual faculty member in Hospitality, Restaurant and Tourism Management
Description: Individual projects in research, literature review, or creative activity.
Credit Hours: 1-3
Min credits per semester: 1
Max credits per semester: 3
Max credits per degree: 6
Format: IND

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.