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 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 evidence demonstrating the 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 the University of Nebraska–Lincoln, 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.

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 catalog. 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. 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.

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 degree 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 complete the Application for Degree form and provide transcripts to the Credentials Clerk, Office of the University Registrar, 107 Canfield Administration Building. 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.

University of Nebraska at Keene. 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.

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 University of Nebraska–Lincoln credits. At least 18 of the 30 credit hours must be in courses offered through CASNR1 (>299) including the appropriate ACE 10 degree requirement or an approved ACE 10 substitution offered through another Nebraska 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. University of Nebraska–Lincoln open enrollment and summer independent study courses count toward residence.

1 Includes courses taught by CASNR faculty through interdisciplinary prefixes (e.g., LIFE, MBIO, ENVIR, 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 online through the University of Nebraska–Lincoln. 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 online 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
305 Brace Labs
Lincoln, NE 68588-0109
402-472-4681
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 coursework 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 ace.unl.edu (https://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

<table>
<thead>
<tr>
<th>ACE 1</th>
<th>Written Communication</th>
<th>3</th>
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</thead>
<tbody>
<tr>
<td>ACE 2</td>
<td>Oral Communication</td>
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<tr>
<td>ACE 3</td>
<td>Mathematical, Computation, Statistical or Formal Reasoning</td>
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<tr>
<td>ACE 4</td>
<td>Scientific Methods and Knowledge of the Natural and Physical World</td>
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<td>ACE 5</td>
<td>Humanities</td>
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<td>ACE 6</td>
<td>Social Science to Understand and Evaluate Human Behavior</td>
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<td>ACE 7</td>
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<td>Arts</td>
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<td>ACE 8</td>
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<td>Ethical Principles, Civics and Stewardship</td>
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<td>ACE 9</td>
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<td>Global Awareness or Human Diversity</td>
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<td>ACE 10</td>
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<td>Capstone Course (HRTM 479)</td>
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Credit Hours Subtotal: 30

### HRTM Core Requirements

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<th>Course Title</th>
<th>Credit Hours</th>
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<tbody>
<tr>
<td>SCIL 101</td>
<td>Science and Decision-Making for a Complex World</td>
<td>3</td>
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<td>EDPS 209</td>
<td>Strategies for Academic Success</td>
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<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tr>
<td>ACCT 200</td>
<td>Accounting for Business Decisions</td>
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<td>ACCT 201</td>
<td>Introductory Accounting I</td>
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Select one of the following: 3-6

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>ECON 200</td>
<td>Economic Essentials and Issues</td>
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<tr>
<td>ECON 211</td>
<td>Principles of Macroeconomics</td>
<td>2</td>
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<td>ECON 212</td>
<td>Principles of Microeconomics</td>
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<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>
<td>1</td>
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<tr>
<td>HRTM 310</td>
<td>Hospitality Managerial Accounting</td>
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Select one of the following: 3

<table>
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<tr>
<th>Course Code</th>
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<tr>
<td>HRTM 360</td>
<td>Hospitality and Tourism Marketing</td>
<td>3</td>
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<tr>
<td>MRKT 300</td>
<td>Contemporary Marketing</td>
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<td>MRKT 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>
<td>Internship in Hospitality Management Supervision</td>
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<tr>
<td>HRTM 476</td>
<td>Internship in Hospitality Management</td>
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Select one of the following: 3

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<th>Course Code</th>
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<tr>
<td>HRTM 483</td>
<td>Hospitality Finance</td>
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<td>FINA 300</td>
<td>Financial Decision Making</td>
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Select two of the following: 6

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<tr>
<td>HRTM 274</td>
<td>Introduction to Food and Beverage in the Hospitality Industry</td>
<td>3</td>
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<tr>
<td>HRTM 280</td>
<td>Introduction to Tourism</td>
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<tr>
<td>HRTM 285</td>
<td>Introduction to the Lodging Industry</td>
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<tr>
<td>HRTM 289</td>
<td>Introduction to the Event Industry</td>
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Select one of the following: 3

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<tr>
<td>HRTM 481</td>
<td>Legal Environment in Hospitality Management</td>
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<tr>
<td>AECN 256</td>
<td>Legal Aspects in Agriculture</td>
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<td>AECN 357</td>
<td>Natural Resource and Environmental Law</td>
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<td>NREE 357</td>
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<tr>
<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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Credit Hours Subtotal: 48

### Leadership & Communications Minor

Select three of the following: 9

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>ALEC 102</td>
<td>Interpersonal Skills for Leadership</td>
<td>3</td>
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<tr>
<td>ALEC 202</td>
<td>Foundations of Leadership Theory and Practice</td>
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<tr>
<td>ALEC 302</td>
<td>Dynamics of Effective Leadership in Organizations</td>
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<tr>
<td>ALEC 305</td>
<td>Presentation Strategies for Agricultural Audiences</td>
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Select three of the following: 9

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>ALEC 337</td>
<td>Instructional Internship in Leadership Development</td>
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<tr>
<td>AECN 388</td>
<td>Ethics in Agriculture and Natural Resources</td>
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<td>AECN 388</td>
<td>Leadership in Public Organizations</td>
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<tr>
<td>AECN 428</td>
<td>Air Force Leadership Studies</td>
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<tr>
<td>AECN 428</td>
<td>Air Force Leadership Studies</td>
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Credit Hours Subtotal: 18

### HRTM Professional Electives

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<table>
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<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>ADPR 151</td>
<td>Introduction to Advertising and Public Relations</td>
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<tr>
<td>ADPR 283</td>
<td>Strategy Development for Advertising and Public Relations</td>
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</tr>
<tr>
<td>AECN 225</td>
<td>Agribusiness Entrepreneurship in Food Products Marketing</td>
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<tr>
<td>AECN 346</td>
<td>World Food Economics</td>
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<tr>
<td>AECN 376</td>
<td>Rural Community Economics</td>
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<td>ALEC 108</td>
<td>Food in Society</td>
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<tr>
<td>ALEC 428</td>
<td>Leadership in Public Organizations</td>
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<tr>
<td>COMM 210</td>
<td>Communicating in Small Groups</td>
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<tr>
<td>COMM 283</td>
<td>Interpersonal Communication</td>
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<tr>
<td>COMM 286</td>
<td>Business and Professional Communication</td>
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<td>COMM 311</td>
<td>Intercultural Communication</td>
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<tr>
<td>CRPL 400</td>
<td>Introduction to Planning</td>
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<td>Course Code</td>
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<tr>
<td>EAEP 101</td>
<td>Introductory Seminar on Opportunities in Entrepreneurship</td>
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<td>EAEP 388 / ABUS 388 / AGRO 388 / ENTR 388 / HORT 388</td>
<td>Business Systems in Entrepreneurship</td>
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<td>EAEP 488 / ABUS 488 / AGRO 488 / ENTR 488 / HORT 488</td>
<td>Entrepreneurship and Enterprise Development</td>
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<td>EDAD 421</td>
<td>Foundations of Human Resource Development</td>
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<td>ENTR 321 / MNGT 321</td>
<td>Entrepreneurship and Innovation in Organizations</td>
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<td>ENTR 322 / MNGT 322</td>
<td>Family Business</td>
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<td>ENTR 421 / MNGT 421</td>
<td>Identifying and Exploring Entrepreneurial Opportunities</td>
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<td>ENTR 422A / MNGT 422A</td>
<td>Small Business Owner</td>
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<td>FINA 307</td>
<td>Principles of Individual Risk Management and Insurance</td>
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<tr>
<td>HORT 489 / AGRO 489 / CRPL 489</td>
<td>Urbanization of Rural Landscapes</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 Management</td>
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<tr>
<td>HRTM 391</td>
<td>Special Topics in Hospitality, Restaurant, and Tourism Management</td>
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<tr>
<td>HRTM 396</td>
<td>Independent Study in Hospitality, Restaurant and Tourism Management</td>
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<tr>
<td>HRTM 471 / HORT 471 / NUTR 471</td>
<td>Vines, Wines and You</td>
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<td>HRTM 474</td>
<td>Food and Beverage Management</td>
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<td>HRTM 475</td>
<td>Club Management</td>
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<td>HRTM 484</td>
<td>Human Resources Management in the Hospitality Industry</td>
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<tr>
<td>HRTM 485</td>
<td>Advanced Lodging Operations</td>
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<td>HRTM 489</td>
<td>Advanced Event Operations</td>
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<td>HRTM 495</td>
<td>Hospitality Management Study Tour</td>
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<tr>
<td>HRTM 496</td>
<td>Independent Study</td>
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<tr>
<td>MNGT 300</td>
<td>Management Essentials For Contemporary Organizations ¹</td>
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<tr>
<td>MNGT 361</td>
<td>Human Resource Management</td>
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<td>MNGT 365</td>
<td>Managing Diversity in Organizations</td>
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<tr>
<td>NUTR 253</td>
<td>Cultural Aspects of Food and Nutrition</td>
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<tr>
<td>NUTR 343 / ASCI 343</td>
<td>Meat Culinology/TMILL: Foodservice Applications</td>
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<tr>
<td>NUTR 372 / FDST 372</td>
<td>Food Safety and Sanitation</td>
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<tr>
<td>POLS 160</td>
<td>International Relations</td>
<td></td>
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<tr>
<td>SPMC 150</td>
<td>Introduction to Sports Media and Communication</td>
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<tr>
<td>HRTM 171</td>
<td>Career Exploration in Hospitality Management</td>
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</tbody>
</table>

**Credit Hours Subtotal:** 120

**Electives**
- Select 3-6 hours of Electives

**Credit Hours Subtotal:** 3

**NOTE:**
- Course meets the requirements for the business minor (must be taken for a grade).
- AECA 141 can be substituted for ECON 212.
- May be substituted for Air Force ROTC student only.
- Must fulfill prereqs; no substitutions.

**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 a 19 hour minor in hospitality, restaurant and tourism management for students in CASNR, CEHS and CoJMC.

**All grades must be a C or above.**

**Required**
- 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:  

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>HRTM 360</td>
<td>Hospitality and Tourism Marketing</td>
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<tr>
<td>HRTM 373</td>
<td>Catering Management</td>
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<tr>
<td>HRTM 374</td>
<td>Guest Services Management</td>
<td></td>
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<tr>
<td>HRTM 471 /</td>
<td>Vines, Wines and You</td>
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<td>HRTM 471</td>
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<tr>
<td>HRTM 471</td>
<td>Food and Beverage Management</td>
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<td>HRTM 475</td>
<td>Club Management</td>
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<tr>
<td>HRTM 481</td>
<td>Legal Environment in Hospitality Management</td>
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<tr>
<td>HRTM 484</td>
<td>Human Resources Management in the Hospitality Industry</td>
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<tr>
<td>HRTM 485</td>
<td>Advanced Lodging Operations</td>
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<tr>
<td>HRTM 489</td>
<td>Advanced Event Operations</td>
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<tr>
<td>HRTM 495</td>
<td>Hospitality Management Study Tour</td>
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</tr>
</tbody>
</table>

Credit Hours Subtotal: 19

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 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  
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 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  
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 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
Format: LEC
Prerequisite for: HRTM 479

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
Format: LEC

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
Format: LEC

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 the understanding of the concepts, functioning, and critical reviews of franchising operations.
Credit Hours: 3
Max credits per semester: 3
Max credits per degree: 3
Format: LEC

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
Format: LEC

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
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: FLD

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
Format: LEC

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
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  
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  
Format: LEC  

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  
Format: LEC  

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  
Format: LEC  
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  
Format: LEC  

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  
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  
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  
Format: LEC  

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  
Format: LEC  

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  
Format: LEC  

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  
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.