Hospitality and Tourism Management

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Are you a people-person? Are you passionate about customer service and enriching people's experiences? Do you have exceptional work ethic and enjoy a fast-paced environment? If so, Hospitality and Tourism Management (HTM) is a great field for you!

The mission of the HTM program at NDSU is to develop effective and efficient leaders in a very dynamic and exciting field. Our students learn and develop leadership skills by completing coursework that increases knowledge of the industry, develops people management skills, and enhances problem-solving abilities while instilling a sense of responsibility and professionalism.

We are the only four-year HTM program in North Dakota, accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA). The program has undergone this process to ensure students receive a quality education. The ACPHA guidelines and standards help us pursue excellence in the area of hospitality administration.

- Our program incorporates a solid foundation of general education courses vital in developing a well-rounded professional.
- All students complete a core of fundamental courses on the management of resources such as people, materials, money, technology and time in a hospitality and tourism setting.
- Upper-division courses concentrate on project-based, critical evaluation and production of quality services in hospitality and tourism operations.
- Students choose professional electives in areas such as food and beverage, casino and professional club management, resorts, and convention and meeting planning.
- A 24-credit minor in Business Administration is required with this major. The minor provides a strong business background on which we build depth of knowledge concerning the specifics of marketing and management in the hospitality industry.

Major Requirements

Major: Hospitality & Tourism Management

Degree Type: B.A. or B.S.

Required Degree Credits to Graduate: 122

General Education Requirements

First Year Experience (F):	
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HD&E 189	Skills for Academic Success (Students transferring in 24 or more credits do not need to take HD&E 189.)	1
Communication (C):		
ENGL 110	College Composition I	3
ENGL 120	College Composition II	3
One Course in Upper Level V	Nriting. Select from current general education list.	3
COMM 110	Fundamentals of Public Speaking	3
Quantitative Reasoning (R)	: Select from current general education list	3
Science & Technology (S):		
CHEM 117	Chemical Concepts and Applications	3
or CHEM 121	General Chemistry I	
CSCI 114	Microcomputer Packages	3-4
or CSCI 116	Business Use of Computers	
A one-credit lab must be take	en as a co-requisite with a general education science/technology course unless the course includes an embedded	3-4
lab experience equivalent to	a one-credit course. Select from current general education list	
Humanities & Fine Arts (A)	: Select from current general education list	6
Social & Behavioral Science	ees (B):	
ECON 105	Elements of Economics	3
Select from current general e	education list	3
Wellness (W): Select from (current general education list	2
Cultural Diversity (D): Select	ct from the current general education list	
Global Perspectives (G):		
ECON 105	Elements of Economics	3
Total Credits		40

Major Requirements

General Education Requir		40
Hospitality & Tourism Mar ADHM 140	•	3
ADHM 141	Introduction to the Hospitality Industry	3
	Tourism and Travel Management	
ADHM 241	Hospitality Accounting	3
ADHM 360	Lodging Operations Management	3
ADHM 381	Hospitality Marketing and Sales	3
ADHM 404 & 404L	Restaurant Operations Management and Restaurant Operations Management Laboratory	5
ADHM 435	Cost Controls in Hospitality and Food Service Systems	3
ADHM 467	Hospitality Law	3
ADHM 479	Hospitality Industry Management Strategies	3
ADHM 496	Field Experience	3
HNES 141	Food Sanitation	1
HNES 261	Food Selection and Preparation Principles	3
HNES 261L	Food Selection and Preparation Principles Laboratory	2
HD&E 320	Professional Issues	1
Professional Elective Cou	rrses: Select 13-15 credits from the following:	13-15
ADHM 384	Beverage Operations	
ADHM 401	Convention and Meeting Planning	
ADHM 402	Professional Catering Management	
ADHM 403	Resort Development and Management	
ADHM 405	Casino Operations	
ADHM 406	Professional Club Management	
ADHM 411	Food and World Cultures	
ADHM 425	Experiential Retailing	
ADHM 489	Study Tour	
ADHM 491	Seminar	
EMGT 461	Business Continuity and Crisis Management	
Business Administration	Minor requires an application to the College of Business and a minimum 2.5 GPA in courses used for the	24
minor.		
ACCT 102	Fundamentals of Accounting	
or ACCT 200	Elements of Accounting I	
& ACCT 201	and Elements of Accounting II	
ECON 105	Elements of Economics	
or ECON 201 & ECON 202	Principles of Microeconomics and Principles of Macroeconomics	
MGMT 320	Foundations of Management	
MRKT 320	Foundations of Marketing	
MGMT 450	Human Resource Management	
College of Business 300-40	•	
-	otential of a minimum of 9 credits to reach 122	9
	Notes: Courses taken Pass/Fail will not be used to satisfy any requirements other than total credits.	

Total Credits 122-124

Degree Requirements and Notes

• Courses taken Pass/Fail will not be used to satisfy any requirements other than total credits.

Minor Requirements

Hospitality & Tourism Management Minor

Minor Requirements

Required Credits: 18

Rec	uired	Courses	:

ADHM 140	Introduction to the Hospitality Industry	3
or ADHM 141	Tourism and Travel Management	
Elective Courses: Select 1	15 credits from the following:	15
ADHM 140	Introduction to the Hospitality Industry (if not used above)	
ADHM 141	Tourism and Travel Management (if not used above)	
ADHM 241	Hospitality Accounting	
ADHM 360	Lodging Operations Management	
ADHM 381	Hospitality Marketing and Sales	
ADHM 384	Beverage Operations	
ADHM 401	Convention and Meeting Planning	
ADHM 402	Professional Catering Management	
ADHM 403	Resort Development and Management	
ADHM 404	Restaurant Operations Management	
& 404L	and Restaurant Operations Management Laboratory	
ADHM 405	Casino Operations	
ADHM 406	Professional Club Management	
ADHM 411	Food and World Cultures	
ADHM 435	Cost Controls in Hospitality and Food Service Systems	
ADHM 467	Hospitality Law	
ADHM 489	Study Tour	
ADHM 491	Seminar	
Total Credits		18

Minor Requirements and Notes

• A minimum of 8 credits must be taken at NDSU.

The following plan suggests semester schedules that allow the student to complete his/her major/option degree program in a four year span. The arrangements of courses is based on which semesters the course is offered, the classification and the prerequisites or co-requisites required for successful completion. The Plan of Study should be used alongside the official curriculum guide and with the assistance from your assigned advisor. Remember, this is only a guide and circumstances may change the plan.

Freshman		
Fall	Credits Spring	Credits
ADHM 140	3 ACCT 102	3
CSCI 114 or 116	3-4 ADHM 141	3
ENGL 110 (w/ ENGL 100)	3 ENGL 120	3
HD&E 189	1 Humanities/Fine Arts	3
Social/Beh Science	3 Quantitative Reasoning	3
Wellness	2-3	
	15-17	15
Sophomore		
Fall	Credits Spring	Credits
Fall	orcans opring	Orcuito
COMM 110	3 ADHM 360	3

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HTM Option/Elective	3 Science/Tech w lab	4	
HTM Option/Elective	3 Humanities/Fine Arts	3	
	15	14	
Junior			
Fall	Credits Spring	Credits Summer	Credits
MGMT 320	3 ADHM 381	3 ADHM 496	3
MRKT 320	3 ADHM 435	3	
HD&E 320	1 MGMT 450	3	
HNES 261	3 Upper Div Writing	3	
HNES 261L	2 HTM Op/Elec	3	
Elective	3		
	15	15	3
Senior			
Fall	Credits Spring	Credits	
ADHM 404	3 ADHM 479	3	
ADHM 404L	2 Business Elective	3	
ADHM 467	3 HTM OP/Elective	3	
Business Elective		4.0	
Business Elective	3 HTM Op/Elective	1-3	
Business Elective	3 HTM Op/Elective 3 Electives as needed	1-3 3	

Total Credits: 122-126