

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 operations, 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 for Baccalaureate Degree

- A list of approved general education courses is available here (<http://bulletin.ndsu.edu/past-bulletin-archive/2017-18/academic-policies/undergraduate-policies/general-education/#genedcoursestext>).
- General education courses may be used to satisfy requirements for both general education and the major, minor, and program emphases, where applicable. Students should carefully review the major, minor, and program emphases requirements for minimum grade restrictions, should they apply.

Code	Title	Credits
Communication (C)		12
ENGL 110	College Composition I	
ENGL 120	College Composition II	
COMM 110	Fundamentals of Public Speaking	
Upper Division Writing [†]		
Quantitative Reasoning (R) [†]		3
Science and Technology (S) [†]		10
Humanities and Fine Arts (A) [†]		6
Social and Behavioral Sciences (B) [†]		6
Wellness (W) [†]		2
Cultural Diversity (D) ^{*†}		
Global Perspectives (G) ^{*†}		
Total Credits		39

* May be satisfied by completing courses in another General Education category.

† May be satisfied with courses required in the major. Review major requirements to determine if a specific upper division writing course is required.

Major Requirements

Code	Title	Credits
Hospitality & Tourism Management Requirements		
ADHM 140	Introduction to the Hospitality Industry	3
ADHM 141	Tourism and Travel Management	3
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
CHEM 117 or CHEM 121	Chemical Concepts and Applications (May satisfy general education category S) General Chemistry I	3
CSCI 114 or CSCI 116	Microcomputer Packages (May satisfy general education category S) Business Use of Computers	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 Courses: Select 13-15 credits from the following:		13-15
ADHM 372	Global Retailing	
ADHM 379	Study Tour Abroad	
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 minor.		24
MGMT 320	Foundations of Management	
MRKT 320	Foundations of Marketing	
MGMT 450	Human Resource Management	
Select one of the following:		
ACCT 102	Fundamentals of Accounting	
ACCT 200 & ACCT 201	Elements of Accounting I and Elements of Accounting II	
Select one of the following: (May satisfy general education category B and G)		
ECON 105	Elements of Economics	
ECON 201 & ECON 202	Principles of Microeconomics and Principles of Macroeconomics	
College of Business 300-400 level (9 credits)		
Total Credits		82-84

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

Code	Title	Credits
Required Courses		
ADHM 140 or ADHM 141	Introduction to the Hospitality Industry Tourism and Travel Management	3
Elective Courses: Select 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 379	Study Tour Abroad	
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 & 404L	Restaurant Operations Management 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.

Plan of Study

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 MIS 116	3	ADHM 141	3
ENGL 110	4	ENGL 120	3
Social/Behavioral Science	3	Humanities/Fine Arts	3

Wellness	2-3	Quantitative Reasoning	3	
	15-16		15	
Sophomore				
Fall	Credits	Spring	Credits	
COMM 110	3	ADHM 360	3	
CHEM 117 or 121	3	ECON 105	3	
ADHM 241	3	HNES 141	1	
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
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	3	HTM Op/Elective	1-3	
Business Elective	3	Electives as needed	3	
Elective	3			
	17		13-15	

Total Credits: 122-125