

Apparel, Merchandising, Interior Design & Hospitality Management (ADHM)

ADHM 194. Individual Study. 1-3 Credits.

ADHM 196. Field Experience. 1-15 Credits.

ADHM 199. Special Topics. 1-5 Credits.

ADHM 241. Hospitality Accounting. 3 Credits.

Basic financial hospitality accounting concepts and practices. Interpretation of accounting and financial control systems in management decision making; uniform system of accounts, departmentalized costing procedures; ration analysis; budgeting, financial statement analysis and interpretation. Prereq: ACCT 102, ADHM 140, ADHM 141. F.

ADHM 291. Seminar. 1-3 Credits.

ADHM 292. Global Practicum: Study Abroad. 1-15 Credits.

Pre-Arranged study at accredited foreign institutions (study abroad), domestic institutions (National Student Exchange) or on approved study abroad programs. Pre-requisite: Sophomore standing and prior approval by International Student and Study Abroad Services and major department. Graded 'P' or 'F' (Undergraduate), or 'S' or 'U' (Graduate).

ADHM 294. Individual Study. 1-5 Credits.

ADHM 299. Special Topics. 1-5 Credits.

ADHM 360. Lodging Operations Management. 3 Credits.

This course examines the development of the lodging industry and current trends. Organization and administration of lodging operations including front desk, housekeeping, laundry, sales/marketing, management, and other positions common to lodging operations. Prereq or Co-Req: ADHM 140, ADHM 141. S.

ADHM 379. Global Seminar. 1-6 Credits.

NDSU instructed experience or field study in a foreign country. Conducted in English for residence credit. Pre-requisite: Prior approval by International Student and Study Abroad Services and major department. May be repeated. Standard Grading.

ADHM 381. Hospitality Marketing and Sales. 3 Credits.

Basic marketing theory and contemporary practice as adapted to the hospitality industry. Emphasis on consumer behavior, market opportunities, marketing research and strategies, and marketing plans. Prereq: ADHM 140, ADHM 141.

ADHM 384. Beverage Operations. 3 Credits.

Identification and evaluation of beverages served in hospitality establishments with a focus on making quality decisions. Beverages presented will include alcohol (spirits, wines, liqueurs, and beer), coffee, tea, soft drinks, and mineral waters. Prereq: ADHM 140 or 141 and students must be 21 years of age or older as of February 1st.

ADHM 391. Seminar. 1-3 Credits.

ADHM 392. Global Practicum: Study Abroad. 1-15 Credits.

Pre-Arranged study at accredited foreign institutions (study abroad), domestic institutions (National Student Exchange) or on approved study abroad programs. Pre-requisite: Sophomore standing and prior approval by International Student and Study Abroad Services and major department. Graded 'P' or 'F' (Undergraduate), or 'S' or 'U' (Graduate).

ADHM 394. Individual Study. 1-5 Credits.

ADHM 396. Field Experience. 1-15 Credits.

ADHM 397. Fe/Coop Ed/Internship. 1-4 Credits.

ADHM 399. Special Topics. 1-5 Credits.

ADHM 403. Resort Development and Management. 3 Credits.

Study and application of concepts in the development and management of a successful resort. The course includes discussions on resort planning, marketing, and finance. Prereq: ADHM 140 or ADHM 141. F.

ADHM 404. Restaurant Operations Management. 3 Credits.

Application of food, beverage, and service management principles in a commercial foodservice setting with emphasis on challenges, responsibilities, and current trends associated with operations management. Prereq: ADHM 140 or ADHM 141.

ADHM 405. Casino Operations. 3 Credits.

Methods, procedures, and ethical principles utilized in managing a casino operation. Gaming regulations and taxes, mathematics of casino games, casino management, and marketing are addressed. Prereq: Junior standing. F.

ADHM 406. Professional Club Management. 3 Credits.

Exploration of the topics involved in club management. Topics discussed include history and current trends of public and private clubs, country clubs, food and beverage service, marketing, and event and financial management. Prereq: ADHM 140 or ADHM 141 and at least junior standing.

ADHM 407. Restaurant Entrepreneurship. 3 Credits.

This course introduces students to the theory and practice of restaurant entrepreneurship. Entrepreneurial theory and practice relevant to the business environment will be discussed from the perspectives of a startup restaurant business. Prereq: ADHM 140.

ADHM 435. Cost Controls in Hospitality and Food Service Systems. 3 Credits.

Provides fundamental knowledge of hospitality managerial accounting, cost controls, and financial management. Includes financial statement analysis, cost concepts, cost-volume-profit analysis, calculating and controlling food and beverage costs, pricing, and capital budgeting. Prereq: ADHM 241. {Also offered for graduate credit - see ADHM 635.}.

ADHM 467. Hospitality Law. 3 Credits.

Legal considerations of hospitality property management and exploration of important legislation. Legal rights, liabilities and responsibilities of the operator in conjunction with management policies. Prereq: Senior standing. F.

ADHM 479. Hospitality Industry Management Strategies. 3 Credits.

Capstone course for HTM majors. Includes opportunities to analyze hospitality issues, make strategic business decisions, and solve practical problems through case studies and simulations. Prereq: ADHM 360 and ADHM 435, Senior standing. S.

ADHM 491. Seminar. 1-5 Credits.**ADHM 492. Global Practicum: Study Abroad. 1-15 Credits.**

Pre-Arranged study at accredited foreign institutions (study abroad), domestic institutions (National Student Exchange) or on approved study abroad programs. Pre-requisite: Sophomore standing and prior approval by International Student and Study Abroad Services and major department. Graded 'P' or 'F' (Undergraduate), or 'S' or 'U' (Graduate).

ADHM 494. Individual Study. 1-5 Credits.**ADHM 496. Field Experience. 1-15 Credits.****ADHM 499. Special Topics. 1-5 Credits.****ADHM 635. Cost Controls in Hospitality and Food Service Systems. 3 Credits.**

Provides fundamental knowledge of hospitality managerial accounting, cost controls, and financial management. Includes financial statement analysis, cost concepts, cost-volume-profit analysis, calculating and controlling food and beverage costs, pricing, and capital budgeting. {Also offered for undergraduate credit - see ADHM 435.}.

ADHM 690. Graduate Seminar. 1-3 Credits.**ADHM 695. Field Experience. 1-15 Credits.****ADHM 736. Entrepreneurship in Dietetics. 3 Credits.**

The economics of entrepreneurship, business plan development, and steps in starting your own business related to hospitality or dietetics, including consultation.

ADHM 790. Graduate Seminar. 1-5 Credits.**ADHM 793. Individual Study/Tutorial. 1-5 Credits.****ADHM 794. Practicum/Internship. 1-8 Credits.****ADHM 797S. Comprehensive Project. 1-6 Credits.**

An in-depth research study/project in a graduate student's field of study. Prereq: Graduate standing.