HOSPITALITY AND TOURISM MANAGEMENT

The mission of the School of Hospitality and Tourism Management (HTM) is to be a world leader in hospitality education through purposeful research, superior teaching and innovative experiential learning to enhance the lives of those we serve.

Our focus:

- High quality academic foundation centered on a focused and relevant curriculum with the integration of research and engagement
- Diverse experiential learning labs that are operated professionally and ethically using sound business principles
- Student organizations which actively partner with national and international hospitality professional associations
- Signature events that provide experiential learning for students and bring together individuals and communities while supporting the land grant university mission

A new educational facility opened fall 2016 which unites technology with state-of-the-art laboratories, classrooms, exhibit areas and faculty offices. Specific accommodations include: quantity food preparation areas with commercial equipment, dining room management and table service laboratory, quick service restaurant, basic food preparation laboratory, demonstration classroom and the Hirst Center for Beverage Education. The Hirst Center for Beverage Education promotes a curriculum at the forefront of beverage education featuring a variety of formats including coffees, teas and other beverages.

Career opportunities include lodging and resort management, food and beverage management, conference and event planning management, club management and tourism development. Other opportunities include revenue management, hospitality training and development and hospitality related entrepreneurial endeavors. Students have the opportunity to gain hands on experience volunteering with student-led and other events such as: the Wine Forum of Oklahoma, the Distinguished Chef Scholarship Benefit Series, Craft Beer Forum, Hospitality Days Career Fair, Hospitality Legal Summit, and the Hotel Investment Conference.

To meet the needs of the industry and provide sound academic preparation at the undergraduate level, the curriculum emphasizes professional and general education. The professional area includes courses in accounting, law, cost controls, revenue management, and economics. Courses in service management, food and beverage production, purchasing and control, facility management and design, sales and marketing, front office management, and advanced hotel and restaurant management are also included in the specialized area. The BS degree with a major in hotel and restaurant administration may be earned by completing a minimum of 120 semester hours and achieving a "C" grade in courses required in the major area and professional electives.

Successful completion of 480 hours of industry work experience and a management internship of 320 hours are required. Internship placement in hotels, restaurants, private clubs and tourism-related establishments is arranged globally in cooperation with industry executives and the OSU faculty. Study abroad programs and international internships are available.

Further information may be found at humansciences.okstate.edu/hrad (http://humansciences.okstate.edu/hrad).

Courses

HRAD 1103 Introduction to Hospitality and Tourism
Description: Study of hotels, restaurants, tourism and the hospitality industry from a global perspective. Emphasizes development and history, ethical issues, and professional opportunities.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 1113 Introduction to Food Studies
Prerequisites: Restricted to HRAD, NSCI and HDFS (Family and Consumer Sciences Education option) majors.
Description: Food studies as it relates to theories and techniques of food understanding, preparation and interdisciplinary fundamentals using a scientific and experiential approach. Focus on gastronomic basics, national safety and sanitation standards (including NRA Servsafe Exam) organization skills for food operations, standardized recipe and equipment understanding, quality control disciplines and imbedded fundamentals in teamwork, communication skills and problem solving strategies as they relate to food production environments.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 3
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Hotel & Restaurant Adm

HRAD 2021 Food Safety and Sanitation
Prerequisites: Restricted to HRAD, NSCI, and HDFS (Family and Consumer Sciences Education option) majors.
Description: Principles and theory of food safety and sanitation focused on prevention of food borne illnesses, and ensuring public health and consumer safety.
Credit hours: 1
Contact hours: Lecture: 1
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 2153 Introduction to Hospitality Accounting
Description: Accounting principles, procedures and transactions used for the compilation of financial reports in hospitality businesses. Theory related to assets, liabilities, owners' equities, revenues and expenses and current hospitality accounting practices.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 2153 The Business of Tourism
Description: All aspects of the tourism business including segments of global tourism, business practices, economic impact, management as well as marketing strategies and processes.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 2283 Hospitality Industry Financial Analysis  
**Prerequisites:** HRAD 2153.  
**Description:** Study of managerial accounting concepts and applications specific to the hospitality industry with an emphasis in analysis of financial reports, ratio analysis, CVP analysis, and operations budgeting.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm

HRAD 2533 Hospitality Information Technology  
**Prerequisites:** Restricted to HRAD majors.  
**Description:** Overview and practical experience in computer systems utilized in the hospitality industry including POS and PMS, databases, file structure, and productivity software. An analysis of the interaction between technology and hospitality organizational operations.  
**Credit hours:** 3  
**Contact hours:** Lecture: 2 Lab: 2  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Hotel & Restaurant Adm

HRAD 2643 Lodging Operations  
**Prerequisites:** HRAD 2533, restricted to HRAD majors.  
**Description:** The organization and administration of lodging operations including front desk operations, housekeeping, laundry, sales/marketing, management and other positions common to lodging operations. Includes a laboratory experience in The Atherton Hotel at OSU. Previously offered as HRAD 3363.  
**Credit hours:** 3  
**Contact hours:** Lecture: 2 Lab: 2  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Hotel & Restaurant Adm

HRAD 2665 Restaurant Operations Management  
**Prerequisites:** HRAD 1113 and HRAD 2533.  
**Description:** Experiential learning in processes and complexities of food production in a commercial setting including cooking principles and techniques, safety, sanitation and profitability. Emphasis on quality and quantity food production, station set-up, timing and service. Practices of hospitality industry front of the house service management skills including table service techniques; leadership behavior, motivation; communication training, staffing and professionalism with an emphasis on restaurant management operations.  
**Credit hours:** 5  
**Contact hours:** Lecture: 2 Lab: 6  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Hotel & Restaurant Adm

HRAD 2771 Hospitality and Tourism Industry Speakers Series  
**Description:** Seminars presented by distinguished hospitality or tourism industry professionals. Current issues and implications for the future of the hospitality and tourism industries. Previously offered as HRAD 2770.  
**Credit hours:** 1  
**Contact hours:** Lecture: 1  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm

HRAD 2900 Hospitality and Tourism Undergraduate Research  
**Description:** An introduction to research in hospitality and tourism including a guided research project under the direction of a faculty member. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.  
**Credit hours:** 1-6  
**Contact hours:** Other: 1  
**Levels:** Undergraduate  
**Schedule types:** Independent Study  
**Department/School:** Hotel & Restaurant Adm

HRAD 3120 Special Event Management  
**Prerequisites:** Restricted to HRAD majors, consent of instructor.  
**Description:** Study of special event planning, implementation and evaluation. The interaction between the staff, customer, guests, contractors, and others necessary to implement a successful special event. Additional focus on catering through hotels, restaurants or private companies. Previously offered as HRAD 4421. Offered for variable credit, 1-3 credit hours, maximum of 12 credit hours.  
**Credit hours:** 1-3  
**Contact hours:** Other: 1  
**Levels:** Undergraduate  
**Schedule types:** Independent Study  
**Department/School:** Hotel & Restaurant Adm

HRAD 3123 Event Planning in Hospitality  
**Prerequisites:** HRAD 1113 and HRAD 2665.  
**Description:** Experiential learning through planning and leadership of events within the hospitality management field. Focus on working with teams, marketing strategies, budget management, collaboration, vision, and program planning.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm

HRAD 3193 Hospitality Training Program Development  
**Prerequisites:** HRAD 1113 and HRAD 2665.  
**Description:** Study of the design, delivery and evaluation of training programs for hospitality and tourism organizations. Needs assessment, performance objectives, instructional design, and a variety of presentation methods. Organizational and individual development.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm

HRAD 3196 Hospitality Industry Financial Analysis  
**Prerequisites:** 30 credit hours completed.  
**Description:** Study of the design, delivery and evaluation of training programs for hospitality and tourism organizations. Needs assessment, performance objectives, instructional design, and a variety of presentation methods. Organizational and individual development.  
**Credit hours:** 1-3  
**Contact hours:** Other: 1  
**Levels:** Undergraduate  
**Schedule types:** Independent Study  
**Department/School:** Hotel & Restaurant Adm

HRAD 3213 Hospitality and Tourism Management and Organizations  
**Prerequisites:** 30 credit hours completed.  
**Description:** Function and methods of management as related to the hospitality and tourism industries. Management principles, decision-making, organizations, interpersonal relationships, and production systems. Previously offered as FNIA 3213.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm
HRAD 3223 International Travel and Tourism (I)
Description: The study of international travel and tourism for business and pleasure. The management of travel and tourism concepts in the hospitality industry and related businesses around the world. International travel industry financial management, technology, economic planning and policy formulation. Previously offered as HRAD 4223.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
General Education and other Course Attributes: International Dimension
HRAD 3411 Hospitality and Tourism Pre-Internship Seminar
Prerequisites: HS 1112 or HS 3112 (or concurrent).
Description: Preparation in written communication, resumes, interviews, securing an internship, professional behavior and ethics in the hospitality and tourism industries.
Credit hours: 1
Contact hours: Lecture: 1
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 3443 Hospitality and Tourism Industry Internship
Prerequisites: HRAD 2643, HRAD 2665, HRAD 3411 and 480 hours of documented hospitality or tourism work experience.
Description: Supervised experience in an approved work situation related to a future career in the hospitality or tourism industry. Management and supervisory experience in multiple aspects of a hospitality or tourism organization.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 3473 Mechanical Equipment and Facility Management
Prerequisites: 30 credit hours completed.
Description: Fundamentals of building mechanical systems, maintenance and facilities management. The theory and interaction of illumination electric wiring, plumbing, heating, ventilation, air conditioning systems. Principles of facility management in the hospitality industry related to coordination of the physical space with guest services.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 3543 Lodging Property Management
Prerequisites: HRAD 2643.
Description: The organization, duties, and administration of hotel support departments. The various jobs in lodging housekeeping, engineering, security, and convention and meeting services. Facilities management, purchasing, and furnishing, fixtures and equipment concepts. Previously offered as HRAD 3943.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 3563 Gastronomic Tourism
Description: Global culinary and gastronomic tourism topics and how culture international diversity is expressed through food and drink. Social and cultural contexts in which gastronomic tourism takes place. Introduction to the social, cultural and environmental impacts of global and local gastronomic tourism in regard to both people and place.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 3573 Franchising and Quick Service Restaurant Management
Description: Study of the history and transformation of hospitality industry chains. The organization of chains, fundamentals of franchising, sales and growth, evaluation of franchise financial performance, and unit ownership characteristics. Quick service restaurant organization, guest services, cost controls, sanitation, personnel management, purchasing, marketing, and time management.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 3623 Purchasing and Cost Control for Hospitality and Foodservice
Prerequisites: HRAD 2283.
Description: Theory, processes, and complexities of procurement and cost controls for products and services utilized in hospitality industries. Emphasis on management of the purchasing process, cost control systems, and technology applications.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Hotel & Restaurant Adm
HRAD 3643 Geotourism (DS)
Description: A unique tourism destination will be examined and evaluated in depth related to the authenticity of its environment, culture, aesthetics, and heritage emphasized through specific geotourism practices.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
General Education and other Course Attributes: Diversity, Social & Behavioral Sciences
HRAD 3663 Hotel Food and Beverage Operations
Prerequisites: 30 credit hours completed.
Description: Examination of the products, production techniques, presentation, and service styles of hotel food and beverage operations. Planning, producing and marketing hotel food and beverage services.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 3721 Overview of Beverages in the Hospitality Industry  
**Prerequisites:** Proof of minimum age 21.  
**Description:** Overview of the international dimensions, history, classifications, production techniques, distribution, and quality factors of beverages such as wines, distilled spirits, beers, and non-alcoholic beverages used in the hospitality industry. Responsible alcohol beverage service and management techniques.  
**Credit hours:** 1  
**Contact hours:** Lecture: 1  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm  

HRAD 3783 Hospitality Industry Human Resources Management  
**Prerequisites:** 30 credit hours completed.  
**Description:** Theories and practices used for personnel management in the hospitality and services industries. The organization of a human resources department, hiring, discipline, compensation, job analysis and performance evaluation.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm  

HRAD 4090 International Hospitality Studies  
**Prerequisites:** 45 credit hours completed.  
**Description:** In-depth examination of the international dimensions, history, classifications, production techniques, distribution, and quality factors of beverages used in Europe. In-depth examination of the historical/modern influences, and local/regional/national customs and cultures related to cuisine and local/regional/national customs and cultures related to cuisine and cultures. Development of an understanding of local, regional and national customs and cultures through experiential learning. Offered for variable credit, 1-18 credit hours, maximum of 18 credit hours.  
**Credit hours:** 1-18  
**Contact hours:** Other: 1  
**Levels:** Graduate, Undergraduate  
**Schedule types:** Independent Study  
**Department/School:** Hotel & Restaurant Adm  

HRAD 4093 European Travel and Tourism (I)  
**Prerequisites:** Consent of instructor.  
**Description:** In-depth examination of local/regional/national customs and cultures, and business practices related to travel and tourism in Europe.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm  

**General Education and other Course Attributes:** International Dimension  

HRAD 4103 Hospitality Law and Ethics  
**Prerequisites:** 30 credit hours completed.  
**Description:** Examination of the laws regulating the hospitality industry. The interrelationships between law, the hospitality industry, and the public. Exploration of ethics, how legal principles apply in a global environment, and fundamental principles of tort and contract law.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate, Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm  

HRAD 4120 Advanced Special Events Management  
**Prerequisites:** 30 credit hours completed.  
**Description:** Hands-on study of special events, forums and conferences. Planning activities include conception, planning, implementation, and evaluation of an event, forum or conference including marketing, public relations and volunteer coordination. Offered for variable credit, 1-3 credit hours, maximum of 6 credit hours.  
**Credit hours:** 1-3  
**Contact hours:** Other: 1  
**Levels:** Graduate, Undergraduate  
**Schedule types:** Independent Study  
**Department/School:** Hotel & Restaurant Adm  

HRAD 4163 Hospitality and Tourism Marketing and Sales  
**Prerequisites:** 45 credit hours completed.  
**Description:** Strategies for marketing, sales and decision-making in the hospitality and tourism industries. Includes techniques and methods of customer identification, consumer behavior, competition, product, promotion, placement and pricing strategies as well as developing sales strategies to attract the target market.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm  

HRAD 4183 Sustainable Tourism and Geography  
**Prerequisites:** Junior or senior standing or consent of instructor.  
**Description:** Participation in a hospitality educational experience outside of the U.S. The international aspects of the hospitality industry especially in the country or countries included in the experience. Development of an understanding of local, regional and national customs and cultures through experiential learning. Offered for variable credit, 1-18 credit hours, maximum of 18 credit hours.  
**Credit hours:** 1-18  
**Contact hours:** Other: 1  
**Levels:** Graduate, Undergraduate  
**Schedule types:** Independent Study  
**Department/School:** Hotel & Restaurant Adm  

**General Education and other Course Attributes:** International Dimension  

HRAD 4193 European Cuisine and Beverages (I)  
**Prerequisites:** Consent of instructor.  
**Description:** In-depth examination of the historical/modern influences, and local/regional/national customs and cultures related to cuisine and beverages in Europe.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm  

**General Education and other Course Attributes:** International Dimension
HRAD 4213 Hospitality Catering  
**Description:** Fundamentals of the theory, processes and complexities of hospitality catering operations. Additional emphasis on the organizational structure and detailed elements of a catering business including menus, production schedules, function types, and catering contracts. Includes elements of event organization, production and evaluation.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Department/School:** Hotel & Restaurant Adm  
**Schedule types:** Lecture

HRAD 4263 Beverage Management and Controls  
**Prerequisites:** HRAD 2665 and HRAD 3623.  
**Description:** Foundation in beverage service, operations and management. Strategies to manage beverage and bar operations, control systems and profitability, product selection and marketing, facility requirements and responsible alcohol service.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Undergraduate  
**Department/School:** Hotel & Restaurant Adm  
**Schedule types:** Lecture

HRAD 4293 Hospitality Small Business Development  
**Prerequisites:** HRAD 2665, HRAD 3543, HRAD 3623, and HRAD 4163.  
**Description:** The theories and procedures necessary to develop a small business in the hospitality industry. Financial analysis, feasibility study, pro-forma creation, building and site construction and brand selection.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate, Undergraduate  
**Department/School:** Hotel & Restaurant Adm  
**Schedule types:** Lecture

HRAD 4333 Hospitality and Tourism Financing  
**Prerequisites:** HRAD 2283.  
**Description:** The theory and practice of operational and strategic financial policy and problems in the hospitality industry. Financial information systems, fund allocation, asset management, financial structure and analysis of the financial environment. Previously offered as FNIA 4333.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate, Undergraduate  
**Department/School:** Hotel & Restaurant Adm  
**Schedule types:** Lecture

HRAD 4413 Hospitality Information Systems  
**Prerequisites:** HRAD 2533, HRAD 2643 and HRAD 2665.  
**Description:** Conceptional analysis of hospitality technology systems such as food and beverage service, housekeeping, sales, property management, personnel, accounting, front office, and inter- and intra-departmental functions. The ethical implications of technology.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate, Undergraduate  
**Department/School:** Hotel & Restaurant Adm  
**Schedule types:** Lecture

HRAD 4443 Advanced Hospitality and Tourism Internship  
**Prerequisites:** HRAD 3443, 75 credit hours completed, consent of instructor.  
**Description:** Management experience in multiple aspects of a hospitality or tourism organization. Exploration of human resources, development of an understanding of organizational behavior, conflict resolution, negotiating and communication techniques. Application of critical thinking skills to solve problems. The interaction between the customer and the products and services provided by the organization.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate, Undergraduate  
**Department/School:** Hotel & Restaurant Adm  
**Schedule types:** Lecture

HRAD 4453 Revenue Management in Hospitality Operations  
**Prerequisites:** HRAD 3623 or concurrent enrollment and HRAD 3543.  
**Description:** Focus on revenue management in hospitality organizations with specific emphasis on pricing and strategies, forecasting sales and trend analysis.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate, Undergraduate  
**Department/School:** Hotel & Restaurant Adm  
**Schedule types:** Lecture

HRAD 4525 Capstone in Hospitality Management  
**Prerequisites:** HRAD 3543 and HRAD 3575 and HRAD 3623 and HRAD 4163 or concurrent enroll and 90 credit hours completed.  
**Description:** Focus on problem solving in the hospitality industry through project-based learning and synthesis of knowledge and skills gained throughout the hospitality program. Use of realistic, but difficult operational and managerial situations and cases that provide applied experiences engineered to prepare students for critical thinking, advanced communication and solution-focused results. Movement of students from scholastic mode into supervisory and managerial roles in the hospitality industry.  
**Credit hours:** 5  
**Contact hours:** Lecture: 2 Lab: 6  
**Levels:** Undergraduate  
**Schedule types:** Lab, Lecture, Combined lecture and lab  
**Department/School:** Hotel & Restaurant Adm  
**Schedule types:** Lecture

HRAD 4551 Certified Hotel Industry Analytics  
**Prerequisites:** HRAD 4553.  
**Description:** Focuses on developing thorough knowledge of the foundational metrics and definitions used by the hotel industry with an opportunity to complete a certification exam (CHIA) by STR through AHLEI (American Hotel and Lodging Educational Institute).  
**Credit hours:** 1  
**Contact hours:** Lecture: 1  
**Levels:** Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hotel & Restaurant Adm
HRAD 4561 Hospitality Management Seminar
Description: The issues having an impact on the hospitality industry. Exploration of the issues utilizing various strategies and a multidisciplinary approach. Discussion and interpretation of multiple perspectives with an emphasis on critical thinking, strategic decision making, and the formulation of innovative solutions and processes to enhance the workplace. Previously offered as HRAD 4560.
Credit hours: 1
Contact hours: Lecture: 1
Levels: Graduate, Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 4563 Gastronomy
Prerequisites: HRAD 2665 or consent of instructor.
Description: An introduction and evolution of the ideas, philosophies and attitudes toward food production and the role of the chef, restaurateur and hospitality professional.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 4610 Hospitality Leadership Symposium
Description: Case study based course focusing on leadership and innovation in the hospitality industry. Course taught in an interactive seminar format.
Credit hours: 1-3
Contact hours: Lecture: 1
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 4643 Applied Human Resources in Hospitality
Prerequisites: HRAD 3783 and concurrent enrollment in HRAD 3443 or permission of instructor.
Description: Directed learning for effective and legal employee management within hospitality industry operations utilizing strategies for recruiting, minimizing turnover and maximizing productivity and diversity. Also incorporates a Certificate in Human Resource Management and Supervision.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate, Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 4723 Beverage Education
Prerequisites: Proof of minimum age 21.
Description: Emphasis on the international dimensions of the history, classifications, production techniques, distribution, and quality factors of beverages such as wines, distilled spirits, beers, and non-alcoholic beverages. Emphasis on responsible alcohol beverage service and management techniques.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 4833 Casino and Gaming Management
Prerequisites: HRAD 2153 and HRAD 2283.
Description: Focus on the management of casino and gaming operations including the history and trends of gaming, current issues, cultural influences and social consequences of casino, lottery and pari-mutual segments. Also theory and practice in the analysis of gaming operations in the areas of casino management, marketing, accounting/controls, security, human resources and law.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate, Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 4850 Special Unit Course in Hotel and Restaurant Administration
Prerequisites: Consent of instructor.
Description: Special unit of study related to specific problems in the hospitality industry. Offered for variable credit, 1-15 credit hours, maximum of 15 credit hours.
Credit hours: 1-15
Contact hours: Other: 1
Levels: Graduate, Undergraduate
Schedule types: Independent Study
Department/School: Hotel & Restaurant Adm

HRAD 4900 Honors Creative Component
Prerequisites: College of Human Sciences Honors Program participation, senior standing.
Description: Guided creative component for students completing requirements for College Honors in College of Human Sciences. Thesis, creative project or report under the direction of a faculty member in the major area, with second faculty reader and oral examination. Offered for variable credit, 1-3 credit hours, maximum of 3 credit hours.
Credit hours: 1-3
Contact hours: Other: 1
Levels: Other: 1
Schedule types: Independent Study
Department/School: Hotel & Restaurant Adm

HRAD 4983 Conference and Meeting Planning
Prerequisites: HRAD 2153 and HRAD 2283.
Description: Planning and implementing conferences, teleconferences, conventions, special events, seminars and symposia. Designing, promoting, managing and evaluating educational events, and contract management.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate, Undergraduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 5000 Master's Thesis
Prerequisites: Graduate standing and consent of adviser.
Description: Individual research interests in hospitality administration fulfilling the requirements for the MS degree. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.
Credit hours: 1-6
Contact hours: Other: 1
Levels: Graduate
Schedule types: Independent Study
Department/School: Hotel & Restaurant Adm
HRAD 5030 Master’s Creative Component and Independent Study  
Prerequisites: Graduate standing and consent of instructor.  
Description: Individual research and study having relevance to the hospitality field and a positive impact on the hospitality industry. Offered for variable credit, 1-3 credit hours, maximum of 3 credit hours.  
Credit hours: 1-3  
Contact hours: Other: 1  
Levels: Graduate  
Schedule types: Independent Study  
Department/School: Hotel & Restaurant Adm  

HRAD 5112 Hospitality and Tourism Graduate Education and Research  
Prerequisites: Master’s degree students only or consent of instructor.  
Description: Systematic introduction to the competencies of graduate education and research in hospitality and tourism education and administration.  
Credit hours: 2  
Contact hours: Lecture: 2  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5213 Hospitality and Tourism Management  
Description: In-depth study of hospitality and tourism management including theory, research, operations and practical experience. Emphasis on lodging operations systems, commercial food service systems, and tourism. Analysis and synthesis of a comprehensive management philosophy consistent with theory.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5233 Convention and Special Event Management  
Description: Meeting and event design, working with industry suppliers, on-site management, post-event analysis, computers and technology, and meetings documentation.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5243 Retailing and Franchising in the Hospitality Industry  
Description: Entrepreneurial perspective of growth and performance of commercial and noncommercial food service and health care organizations. Challenges relative to operations management, convenience stores, quick service operations, procurement, price analysis, communication, efficient customer response, capital and human resources, competition, governmental influence, and decision-making process.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5253 Critical Issues in Gaming  
Description: Focuses on current issues, advanced research and the theoretical constructs of the gaming industry and includes exploration of current issues, cultural influences and social consequences of casino, lottery, racing and pari-mutual segments. Students will also gain theoretical knowledge and learn to apply research skills in the analysis of gaming operations in the areas of casino management, marketing, accounting/controls, security, human resources and law.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5313 Hospitality and Tourism Information Technology  
Description: Conceptual analysis of the technology used in the hospitality industry. Investigation of technology applications, ethical implications of technology and system development practice. Previously offered as HRAD 5213.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5323 Hospitality and Tourism Financial Management  
Description: Key concepts, tools and techniques critical for managerial decision making in financial aspects of hospitality organizations.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5333 Hospitality and Tourism Information Technology  
Description: Fundamental understanding of the logic and structure of business plan, and knowledge of concepts for analyzing hospitality businesses. Examination of the application of hospitality management concepts and principles within hospitality organizations, assessment of factors contributing to a company's business orientation.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5413 Hospitality Human Resources Management  
Description: Recent theories and research in human resource management, employee development, and labor issues affecting the hospitality and tourism industry in maintaining a productive workforce.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm  

HRAD 5423 Hospitality and Tourism Marketing Management  
Prerequisites: Undergraduate marketing course.  
Description: The concepts and strategies of hospitality and tourism marketing management and customer development.  
Credit hours: 3  
Contact hours: Lecture: 3  
Levels: Graduate  
Schedule types: Lecture  
Department/School: Hotel & Restaurant Adm
HRAD 5513 Hospitality Strategic Management
Description: Focus on strategic decision making in hospitality organizations. Examination of the processes by which managers strategically position the organization and allocate resources to maximize its economic value in uncertain, dynamic, and competitive environments.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 5613 Service Quality in Hospitality and Tourism Management
Description: Study of contemporary management principles in the hospitality industry. Service improvement and customer satisfaction in the hospitality industry through the use of total quality management. How service industries such as hospitality can use business techniques such as continuous improvement, employee involvement, measurement and organizational change to improve unit operations. Previously offered as HRAD 5453.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 5680 Seminar in Food Service Management
Description: Examination of research, practice, and future trends in food service management issues from a strategic perspective.
Credit hours: 1-3
Contact hours: Lecture: 1
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 5780 Seminar in Lodging Management
Description: Examination of research, practice, and future trends in lodging management from a strategic perspective.
Credit hours: 1-3
Contact hours: Lecture: 1
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 5813 Research Methods in Hospitality and Tourism Administration
Prerequisites: REMS 5953 or STAT 5013.
Description: Scientific methods and current research methodologies as applied to problems in hospitality and tourism administration. Proposal planning, research design, statistical use and interpretation, and research reporting.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 5850 Special Topics in the Hospitality Industry
Description: Special topics related to the hospitality industry. A problem-solving technique to design the research model and investigative procedures. Presentations to faculty, students and industry professionals at specialized workshops with research, instructional and industry project components. Offered for variable credit, 1-3 credit hours, maximum of 9 credit hours.
Credit hours: 1-3
Contact hours: Other: 1
Levels: Graduate
Schedule types: Independent Study
Department/School: Hotel & Restaurant Adm

HRAD 5870 Problems in the Hospitality Industry
Description: Special recurring problems in the hospitality industry. Broad perspective of these issues and their application to the industry. Critical thinking skills to solve operational dilemmas. Offered for variable credit, 1-3 credit hours, maximum of 9 credit hours.
Credit hours: 1-3
Contact hours: Other: 1
Levels: Graduate
Schedule types: Independent Study
Department/School: Hotel & Restaurant Adm

HRAD 6000 Doctoral Dissertation
Prerequisites: Consent of major professor.
Description: Research in hospitality administration for the PhD degree. Offered for variable credit, 1-12 credit hours, maximum of 30 credit hours.
Credit hours: 1-12
Contact hours: Other: 1
Levels: Graduate
Schedule types: Independent Study
Department/School: Hotel & Restaurant Adm

HRAD 6111 Hospitality and Tourism Doctoral Studies and Research
Prerequisites: Doctoral degree students only or consent of instructor.
Description: Systematic introduction to the competencies of graduate education and research in hospitality and tourism education and administration for doctoral students.
Credit hours: 1
Contact hours: Lecture: 1
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 6113 Hospitality and Tourism Education
Prerequisites: Doctoral degree students only or consent of instructor.
Description: Theoretical and practical components of hospitality and tourism education with emphasis on universities, community colleges and vocational schools.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 6213 Advanced Hospitality Purchasing
Description: Development of supply chain management systems for hospitality businesses. Management of hospitality procurement operations. Previously offered as HRAD 5223.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm
HRAD 6313 Tourism Policy and Planning
Description: Examination of current international and national tourism policies, planning and development perspectives and the economic impact. Previously offered as HRAD 6123.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 6413 Leadership in a Diverse Society
Description: Comparing and critiquing leadership and diversity research, theories and practices society. Development of models for future professional practice that integrate leadership an diversity principles.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 6513 Hotel and Restaurant Planning and Development
Description: Theories and practices related to the acquisition, development and investment in hospitality-oriented real estate. The undertaking of site analysis, feasibility studies and building construction. Acquisitions, financing alternatives and management contract options. Current trends in hotel investing. Previously offered as HRAD 5643.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 6613 Advanced Research Methodology in Hospitality and Tourism
Description: Advanced research methodologies in hospitality and tourism. Essential concepts in contemporary research, examination of multivariate data analysis techniques in hospitality and tourism research. Development of individual research projects.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 6713 Contemporary Hospitality and Tourism Theory
Prerequisites: Doctoral degree students only or consent of instructor.
Description: Advanced survey of both the classic and current body of knowledge in the area of hospitality and tourism management. Introduction to important works in the research area of hospitality and tourism management that will prepare students to assess fundamental research questions, opportunities, and limitations of the research.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

HRAD 6880 Seminar in Travel and Tourism Management
Description: Study of the latest developments in travel and tourism research and management. Offered for variable credit, 1-3 credit hours, maximum of 9 credit hours.
Credit hours: 1-3
Contact hours: Other: 1
Levels: Graduate
Schedule types: Independent Study
Department/School: Hotel & Restaurant Adm

HRAD 6993 Advanced Hospitality and Tourism Research
Prerequisites: Graduate level basic and/or intermediate research methods and intermediate statistics and doctoral degree student or consent of instructor.
Description: The latest advances in hospitality and tourism research theory development, modeling and research design. Focus is on improving ability to effectively develop/build a conceptual framework/model with an appropriate research design and hypotheses.
Credit hours: 3
Contact hours: Lecture: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hotel & Restaurant Adm

Undergraduate Programs
- Hotel and Restaurant Administration, BSHS (http://catalog.okstate.edu/human-sciences/hospitality-and-tourism-management/bshs)

Graduate Programs
The Master of Science Degree
Admission to the graduate program in Hospitality Administration is selective and is based on a variety of factors including undergraduate grade-point average, industry work experience, GRE/GMAT score, letters of recommendation and goals of the applicant. Prerequisite courses may be required for students with undergraduate degrees in areas other than hospitality or tourism administration. The master’s degree requires a minimum of 32 credit hours for the thesis plan or 32 credit hours for the professionally focused non-thesis plan.

The Doctor of Philosophy Degree
The PhD is awarded in Human Sciences with an option in Hospitality Administration. This program focuses on research and prepares researchers, educators and practitioners to make contributions to hospitality higher education and the literature in the hospitality field. The doctoral program requires a minimum of 60 hours beyond the master's degree or 63 hours if a thesis was not completed in the master's program. The program includes a strong emphasis on research and application of statistical procedures, as well as having students gain experience in resource generation, knowledge sharing and community engagement.

A customized part-time doctoral degree program is also available for those students, especially educators, who would prefer to pursue their degree without maintaining a full-time enrollment on campus.

Competitive graduate teaching and research assistantships, graduate fellowships and tuition waivers are available to qualified applicants.

More detailed information on graduate study in the School of Hospitality and Tourism Management can be obtained by visiting our website at humansciences.okstate.edu/hrad (http://humansciences.okstate.edu/hrad).

Faculty
Ben Goh, EdD—Assistant Dean and Director, Charles W. Lanphere Professor
Assistant Director, International Programs: Frank Tsai, PhD
Regents Professor and William E. Davis Chair: Hailin Qu, PhD
Professor: Bill Ryan, EdD, RD/LD
Associate Professors: Yeasun Chung, PhD; Catherine Curtis, PhD; Li Miao, PhD; Lisa Slevitch, PhD
Assistant Professors: Kim Mathe Cuellar, PhD; Chen-Wei Tao, PhD; Stacy Tomas, PhD; Jing Yang, PhD
Teaching Assistant Professor: Steven Ruby, JD
Teaching Instructors: David W. Davis, MS; Heidi Hoart, MS
Teaching Instructor Executive Chef: Tiffany Poe, CEC MGT
Taylor’s Dining room Manager/Instructor: Silvio Ceschini, MS
Executive in Residence: Dar Yasseri, MS