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, and
- Signature events that provide experiential learning for students and bring together individuals and communities while supporting the land grant university mission.

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 of Oklahoma, Hospitality Days Career Fair, Hospitality Legal Summit and the Hotel Investment Conference.

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, commercial equipment, dining room management and table service. 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.

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 control, 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 hospitality and tourism management are also included in the specialized area. The BS degree with a major in hospitality and tourism management 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 https://business.okstate.edu/htm/index.html.

Courses

HTM 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. Previously offered as HRAD 1103.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 1113.
Credit hours: 3
Contact hours: Lecture: 2 Lab: 2 Contact: 4
Levels: Undergraduate
Schedule types: Lab, Lecture, Combined lecture and lab
Department/School: Hospitality & Tourism Mgmt

HTM 2021 Food Safety and Sanitation
Prerequisites: Restricted to HTM, 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. Previously offered as HRAD 2021.
Credit hours: 1
Contact hours: Lecture: 1 Contact: 1
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 2153.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt
HTM 2243 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. Previously offered as HRAD 2243.
**Credit hours:** 3
**Contact hours:** Lecture: 3 Contact: 3
**Levels:** Undergraduate
**Schedule types:** Lecture
**Department/School:** Hospitality & Tourism Mgmt

HTM 2283 Hospitality Industry Financial Analysis
**Prerequisites:** HTM 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. Previously offered as HRAD 2283.
**Credit hours:** 3
**Contact hours:** Lecture: 3 Contact: 3
**Levels:** Undergraduate
**Schedule types:** Lecture
**Department/School:** Hospitality & Tourism Mgmt

HTM 2533 Hospitality Information Technology
**Prerequisites:** Restricted to HTM 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. Previously offered as HRAD 2533.
**Credit hours:** 3
**Contact hours:** Lecture: 2 Lab: 2 Contact: 4
**Levels:** Undergraduate
**Schedule types:** Lab, Lecture, Combined lecture and lab
**Department/School:** Hospitality & Tourism Mgmt

HTM 2643 Hotel Operations
**Prerequisites:** HTM 2533 and restricted to HTM 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 and HRAD 2643.
**Credit hours:** 3
**Contact hours:** Lecture: 2 Lab: 2 Contact: 4
**Levels:** Undergraduate
**Schedule types:** Lab, Lecture, Combined lecture and lab
**Department/School:** Hospitality & Tourism Mgmt

HTM 2664 Restaurant Operations Management
**Prerequisites:** HTM 1113 and HTM 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. Previously offered as HRAD 2665 and HTM 2665.
**Credit hours:** 4
**Contact hours:** Lecture: 2 Lab: 5 Contact: 7
**Levels:** Undergraduate
**Schedule types:** Lab, Lecture, Combined lecture and lab
**Department/School:** Hospitality & Tourism Mgmt

HTM 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 and HRAD 2771.
**Credit hours:** 1
**Contact hours:** Lecture: 1 Contact: 1
**Levels:** Undergraduate
**Schedule types:** Lecture
**Department/School:** Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 2900. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.
**Credit hours:** 1-6
**Contact hours:** Contact: 1-6 Other: 1-6
**Levels:** Undergraduate
**Schedule types:** Independent Study
**Department/School:** Hospitality & Tourism Mgmt

HTM 3101 Malted Beverage
**Prerequisites:** Proof of minimum age 21.
**Description:** Overview of the history of beer, brewing process, styles, beer tasting, beer and food pairing, and the industry behind the business of beer. The knowledge gained from this course is intended to offer enrollees a baseline understanding of malted beverages from an inside perspective.
**Credit hours:** 1
**Contact hours:** Lecture: 1 Contact: 1
**Levels:** Undergraduate
**Schedule types:** Lecture
**Department/School:** Hospitality & Tourism Mgmt
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Description</th>
<th>Prerequisites</th>
<th>Contact hours</th>
<th>Credit hours</th>
<th>Schedule types</th>
<th>Department/School</th>
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</thead>
<tbody>
<tr>
<td>HTM 3120</td>
<td>Special Events Management</td>
<td>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 and HRAD 3120. Offered for variable credit, 1-3 credit hours, maximum of 12 credit hours.</td>
<td>Restricted to HTM majors, consent of instructor.</td>
<td>1-3</td>
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<td>Lecture</td>
<td>Hospitality &amp; Tourism Mgmt</td>
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<tr>
<td>HTM 3123</td>
<td>Event Planning</td>
<td>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. Previously offered as HRAD 3123.</td>
<td>HTM 1113 and HTM 2664.</td>
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<td>Lecture</td>
<td>Hospitality &amp; Tourism Mgmt</td>
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<tr>
<td>HTM 3193</td>
<td>Hospitality Training Program Development</td>
<td>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. Previously offered as HRAD 3193.</td>
<td>30 credit hours completed.</td>
<td>3</td>
<td>3</td>
<td>Lecture</td>
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<tr>
<td>HTM 3201</td>
<td>Overview of Mixology</td>
<td>Whether at a local Pub, an upscale restaurant, or at home, the Bar is an essential part of dining, entertaining, and hospitality. An in-depth look at the Bar and the spirits and concoctions poured and mixed behind it. An overview of spirits produced around the world. The methodology of making cocktails and pricing them. Understanding of crafting proper drinks and executing a professional and profitable Bar.</td>
<td>Proof of minimum age 21.</td>
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<tr>
<td>HTM 3213</td>
<td>Hospitality and Tourism Management and Organizations</td>
<td>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 and HRAD 3213.</td>
<td>HTM 2643 and HTM 2664 and HTM 3411 and 480 hours of documented hospitality or tourism work experience.</td>
<td>3</td>
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<td>Lecture</td>
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<tr>
<td>HTM 3223</td>
<td>International Travel and Tourism (I)</td>
<td>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 and HRAD 3223.</td>
<td>30 credit hours completed.</td>
<td>3</td>
<td>3</td>
<td>Lecture</td>
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<tr>
<td>HTM 3301</td>
<td>Overview of Coffee</td>
<td>Beginning with a foundation into the original characteristics of coffee and ending in the myriad ways we imbibe our black gold, this course is an aerial view of coffee's journey from seed to cup. Introduction to specialty coffee. The language for sensory analysis, and the essential elements of brewing.</td>
<td>30 credit hours completed.</td>
<td>1</td>
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<tr>
<td>HTM 3401</td>
<td>Food Writing &amp; Blogging</td>
<td>An introduction to food writing. Helps students identify writing strengths and areas for improvement. How the senses affect the eating experience in order to apply those effects to writing. Exercises that target specific senses to illustrate how to distill the sensory reaction into words. Food sensory evaluation and critical analysis, including strategies for developing a personal food vocabulary. Food blogs, reviews and cookbooks. Effective recipe writing. Individual reviews or blogs about the personal dining experiences.</td>
<td>Proof of minimum age 21.</td>
<td>1</td>
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<td>HTM 3411</td>
<td>Hospitality and Tourism Pre-Internship Seminar</td>
<td>Preparation in written communication, resumes, interviews, securing an internship, professional behavior and ethics in the hospitality and tourism industries. Previously offered as HRAD 3411.</td>
<td>HS 1112 or HS 3112 (or concurrent).</td>
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<tr>
<td>HTM 3443</td>
<td>Hospitality Industry Internship</td>
<td>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. Previously offered as HRAD 3443.</td>
<td>HTM 2643 and HTM 2664 and HTM 3411 and 480 hours of documented hospitality or tourism work experience.</td>
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HTM 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. Previously offered as HRAD 3473.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 3543 Lodging Property Management
Prerequisites: HTM 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 and HRAD 3543.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 3553 Principles of Vacation Ownership
Prerequisites: HTM 2283.
Description: Analysis and technical use of applied theories, principles and techniques in vacation resort development and ownership. Focus on the functions and interrelationships among developer financing, owner financing, marketing, sales strategies and techniques, on-site property management procedures, homeowner association responsibilities, and regulatory issues.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 3563.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 3573.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 3623 Purchasing and Cost Control for Hospitality and Foodservice
Prerequisites: HTM 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. Previously offered as HRAD 3623.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 3643.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

General Education and other Course Attributes: Diversity, Social & Behavioral Sciences

HTM 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. Previously offered as HRAD 3663.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 3721.
Credit hours: 1
Contact hours: Lecture: 1 Contact: 1
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt
HTM 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. Previously offered as HRAD 3783.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 4090 International Hospitality Studies
Prerequisites: 45 credit hours completed.
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. Previously offered as HRAD 4090. Offered for variable credit, 1-18 credit hours, maximum of 18 credit hours.
Credit hours: 1-3
Contact hours: Contact: 1-3 Other: 1-3
Levels: Graduate, Undergraduate
Schedule types: Independent Study
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 4093.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate, Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

General Education and other Course Attributes: International Dimension

HTM 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. Previously offered as HRAD 4103.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate, Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 4103.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate, Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 4112 Hospitality Catering
Prerequisites: 45 credit hours completed.
Description: In-depth examination of the historical/modern influences, and local/regional/national customs and cultures related to cuisine and beverages in Europe. Previously offered as HRAD 4112.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate, Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

General Education and other Course Attributes: International Dimension

HTM 4132 Hospitality Marketing and Sales
Prerequisites: 30 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. Previously offered as HRAD 4132.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 4163 Hospitality and Tourism Marketing and Sales
Prerequisites: 30 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. Previously offered as HRAD 4163.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Undergraduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 4213 Hospitality Catering
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. Previously offered as HRAD 4120.
Credit hours: 1-3
Contact hours: Contact: 1-3 Other: 1-3
Levels: Graduate, Undergraduate
Schedule types: Independent Study
Department/School: Hospitality & Tourism Mgmt
<table>
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<tr>
<th>Course Code</th>
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<th>Description</th>
<th>Levels</th>
<th>Contact hours: Lecture: Contact:</th>
<th>Credit hours:</th>
<th>Schedule types:</th>
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<tbody>
<tr>
<td>HTM 4263</td>
<td>Beverage Management &amp; Controls</td>
<td>HTM 3624 and HTM 3623.</td>
<td>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. Previously offered as HRAD 4263.</td>
<td>Undergraduate</td>
<td>3</td>
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<td>Lecture</td>
<td>Hospitality &amp; Tourism Mgmt</td>
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<tr>
<td>HTM 4293</td>
<td>Hospitality Small Business Development</td>
<td>HTM 3623 and HTM 3543 and HTM 2664 and HTM 4163.</td>
<td>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. Previously offered as HRAD 4293.</td>
<td>Undergraduate</td>
<td>3</td>
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<td>Lecture</td>
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<tr>
<td>HTM 4333</td>
<td>Hospitality and Tourism Financing</td>
<td>HTM 2283.</td>
<td>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 and HRAD 4333.</td>
<td>Undergraduate</td>
<td>3</td>
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<td>Lecture</td>
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<tr>
<td>HTM 4443</td>
<td>Advanced Hospitality and Tourism Internship</td>
<td>HTM 3443 and 75 credit hours completed and consent of instructor.</td>
<td>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. Previously offered as HRAD 4443.</td>
<td>Undergraduate</td>
<td>3</td>
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<tr>
<td>HTM 4453</td>
<td>Revenue Management in Hospitality Operations</td>
<td>HTM 3623 or concurrent enrollment and HTM 3543.</td>
<td>Focus on revenue management in hospitality organizations with specific emphasis on pricing and strategies, forecasting sales and trend analysis. Previously offered as HRAD 4453.</td>
<td>Undergraduate</td>
<td>3</td>
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<tr>
<td>HTM 4453</td>
<td>Capstone in Hospitality Management</td>
<td>HTM 3543 and HTM 2664 and HTM 3623 and HTM 4163 or concurrent enrollment and 90 credit hours completed.</td>
<td>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 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. Previously offered as HRAD 4525.</td>
<td>Undergraduate</td>
<td>5</td>
<td>5</td>
<td>Lecture, Lab, Combined lecture and lab</td>
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<tr>
<td>HTM 4551</td>
<td>Certified Hotel Industry Analytics</td>
<td>HTM 4453.</td>
<td>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). Previously offered as HRAD 4551.</td>
<td>Undergraduate</td>
<td>1</td>
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<td>Lecture</td>
<td>Hospitality &amp; Tourism Mgmt</td>
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<tr>
<td>HTM 4563</td>
<td>Gastronomy</td>
<td>HTM 2664 or consent of instructor.</td>
<td>An introduction and evolution of the ideas, philosophies and attitudes toward food production and the role of the chef, restaurateur and hospitality professional. Previously offered as HRAD 4563.</td>
<td>Undergraduate</td>
<td>3</td>
<td>3</td>
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<tr>
<td>HTM 4525</td>
<td>Capstone in Hospitality Management</td>
<td>HTM 3543 and HTM 2664 and HTM 3623 and HTM 4163 or concurrent enrollment and 90 credit hours completed.</td>
<td>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 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. Previously offered as HRAD 4525.</td>
<td>Undergraduate</td>
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<td>3</td>
<td>3</td>
<td>Lecture</td>
<td>Hospitality &amp; Tourism Mgmt</td>
</tr>
<tr>
<td>HTM 4525</td>
<td>Capstone in Hospitality Management</td>
<td>HTM 3543 and HTM 2664 and HTM 3623 and HTM 4163 or concurrent enrollment and 90 credit hours completed.</td>
<td>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 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. Previously offered as HRAD 4525.</td>
<td>Undergraduate</td>
<td>5</td>
<td>5</td>
<td>Lecture, Lab, Combined lecture and lab</td>
<td>Hospitality &amp; Tourism Mgmt</td>
</tr>
<tr>
<td>HTM 4551</td>
<td>Certified Hotel Industry Analytics</td>
<td>HTM 4453.</td>
<td>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). Previously offered as HRAD 4551.</td>
<td>Undergraduate</td>
<td>1</td>
<td>1</td>
<td>Lecture</td>
<td>Hospitality &amp; Tourism Mgmt</td>
</tr>
<tr>
<td>HTM 4563</td>
<td>Gastronomy</td>
<td>HTM 2664 or consent of instructor.</td>
<td>An introduction and evolution of the ideas, philosophies and attitudes toward food production and the role of the chef, restaurateur and hospitality professional. Previously offered as HRAD 4563.</td>
<td>Undergraduate</td>
<td>3</td>
<td>3</td>
<td>Lecture</td>
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<td>Lecture, Lab, Combined lecture and lab</td>
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</tr>
</tbody>
</table>
HTM 4833 Casino and Gaming Management  
**Prerequisites:** HTM 2153 and HTM 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. Previously offered as HRAD 4833.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate, Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 4850. Offered for variable credit, 1-15 credit hours, maximum of 15 credit hours.  
**Credit hours:** 1-15  
**Contact hours:** Contact: 1-15  
**Other:** Other: 1-15  
**Levels:** Graduate, Undergraduate  
**Schedule types:** Independent Study  
**Department/School:** Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 4900. Offered for variable credit, 1-3 credit hours, maximum of 3 credit hours.  
**Credit hours:** 1-3  
**Contact hours:** Contact: 1-3  
**Other:** Other: 1-3  
**Levels:** Undergraduate  
**Schedule types:** Independent Study  
**Department/School:** Hospitality & Tourism Mgmt

HTM 4983 Conference and Meeting Planning  
**Prerequisites:** HTM 2643 and HTM 2664 and HTM 2283 or consent of instructor.  
**Description:** Planning and implementing conferences, teleconferences, conventions, special events, seminars and symposia. Designing, promoting, managing and evaluating educational events, and contract management. Previously offered as HRAD 4983.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate, Undergraduate  
**Schedule types:** Lecture  
**Department/School:** Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5000. Offered for variable credit, 1-6 credit hours, maximum of 6 credit hours.  
**Credit hours:** 1-6  
**Contact hours:** Contact: 1-6  
**Other:** Other: 1-6  
**Levels:** Graduate  
**Schedule types:** Independent Study  
**Department/School:** Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5030. Offered for variable credit, 1-3 credit hours, maximum of 3 credit hours.  
**Credit hours:** 1-3  
**Contact hours:** Contact: 1-3  
**Other:** Other: 1-3  
**Levels:** Graduate  
**Schedule types:** Independent Study  
**Department/School:** Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5112.  
**Credit hours:** 2  
**Contact hours:** Lecture: 2  
**Levels:** Graduate  
**Schedule types:** Lecture  
**Department/School:** Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5213.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate  
**Schedule types:** Lecture  
**Department/School:** Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5233.  
**Credit hours:** 3  
**Contact hours:** Lecture: 3  
**Levels:** Graduate  
**Schedule types:** Lecture  
**Department/School:** Hospitality & Tourism Mgmt
HTM 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. Previously offered as HRAD 5253.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 5263 Applied Revenue Management in Hospitality and Tourism Management
Description: This course uses an online simulation tool to facilitate an in-depth understanding of revenue management’s key concepts and applicability of revenue maximization strategies. The components of effective revenue management will be executed through entering decisions in the online simulation and their effects on overall profitability on the lodging operation will be analyzed and evaluated.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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 5313.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

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

HTM 5333 Hospitality Business Analysis
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. Previously offered as HRAD 5333.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5413.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 5423 Hospitality and Tourism Marketing Management
Prerequisites: Undergraduate marketing course.
Description: The concepts and strategies of hospitality and tourism marketing management and customer development. Previously offered as HRAD 5423.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 5443 Hospitality & Tourism Management Graduate Internship
Description: Supervised work internship with an approved employer and worksite related to a future career in the hospitality industry. Experience must include management/supervisory aspects within a hospitality organization.
Credit hours: 3
Contact hours: Contact: 3 Other: 3
Levels: Graduate
Schedule types: Independent Study
Department/School: Hospitality & Tourism Mgmt

HTM 5503 Big Data Analytics in Hospitality and Tourism Management
Description: An in-depth study of various topics and techniques in big data analytics, especially in the hospitality and tourism research domains. Fundamentals of data acquisition, data transformation, data visualization, and data mining via the discussion of literature and hands-on labs. Concepts, methodologies, techniques, and related software packages.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5513.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt
HTM 5680 Seminar in Food Service Management
Description: Examination of research, practice, and future trends in food service management issues from a strategic perspective. Previously offered as HRAD 5680.
Credit hours: 1-3
Contact hours: Lecture: 1-3 Contact: 1-3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 5780 Seminar in Lodging Management
Description: Examination of research, practice, and future trends in lodging management from a strategic perspective. Previously offered as HRAD 5780.
Credit hours: 1-3
Contact hours: Lecture: 1-3 Contact: 1-3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5813.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5850. Offered for variable credit, 1-3 credit hours, maximum of 9 credit hours.
Credit hours: 1-3
Contact hours: Contact: 1-3 Other: 1-3
Levels: Graduate
Schedule types: Independent Study
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 5870. Offered for variable credit, 1-3 credit hours, maximum of 9 credit hours.
Credit hours: 1-3
Contact hours: Contact: 1-3 Other: 1-3
Levels: Graduate
Schedule types: Independent Study
Department/School: Hospitality & Tourism Mgmt

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

HTM 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. Previously offered as HRAD 6111.
Credit hours: 1
Contact hours: Lecture: 1 Contact: 1
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 6113.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 6123 Hospitality and Tourism Doctoral Studies and Research
Prerequisites: Doctoral degree students only or consent of instructor.
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. Previously offered as HRAD 5813.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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 and HRAD 6313.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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 and HRAD 6513.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt
HTM 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. Previously offered as HRAD 6613.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

HTM 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. Previously offered as HRAD 6713.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

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

HTM 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. Previously offered as HRAD 6993.
Credit hours: 3
Contact hours: Lecture: 3 Contact: 3
Levels: Graduate
Schedule types: Lecture
Department/School: Hospitality & Tourism Mgmt

A customized part-time doctoral degree program is also available for those students, especially educators, who would prefer to pursue their degree without maintaining 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 https://humansciences.okstate.edu/htm/future-graduate-students/index.html.

Undergraduate Programs
• Hospitality and Tourism Management (http://catalog.okstate.edu/human-sciences/hospitality-and-tourism-management/shs)

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

Graduate Programs
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 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.