

HOSPITALITY AND TOURISM MANAGEMENT

Further information may be found at <https://business.okstate.edu/htm/index.html> (<https://business.okstate.edu/htm/>).

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, 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.

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.