

SCHOOL OF HOTEL, RESTAURANT AND TOURISM MANAGEMENT

Department Website (https://www.sc.edu/study/colleges_schools/hrsm/study/areasofstudy/hrtm/)

The School of Hotel, Restaurant, and Tourism Management offers two bachelor degree programs: a Bachelor of Science degree with a major in Hospitality Management and a Bachelor of Science in Tourism Management.

Admissions Requirements

Admission for incoming freshmen to the School of Hotel, Restaurant and Tourism Management conforms to the admissions requirements for the University of South Carolina. Transfer applicants from regionally accredited colleges and universities are required to have a minimum grade point average of 2.25 (on a 4.00 scale) on all college-level courses attempted.

Programs

- Hospitality Management, B.S. (<https://academicbulletins.sc.edu/undergraduate/hospitality-retail-sport-management/hotel-restaurant-tourism-management/hospitality-management-bs/>)
- Hotel, Restaurant and Tourism Management Minor (<https://academicbulletins.sc.edu/undergraduate/hospitality-retail-sport-management/hotel-restaurant-tourism-management/hotel-restaurant-tourism-management-minor/>)
- Tourism Management, B.S. (<https://academicbulletins.sc.edu/undergraduate/hospitality-retail-sport-management/hotel-restaurant-tourism-management/tourism-management-bs/>)

Courses

HRTM 110 - Introduction to Hospitality Industry (3 Credits)

History, growth, developments, and future opportunities in the hospitality industry.

HRTM 160 - Breads, Pastas and Sauces (1 Credit)

Hands-on training in the basic foundations of breads, pastas, and sauces. Basic bread types, pasta shapes, pasta sauces, food safety, and new techniques to create personalized dishes.

HRTM 161 - Breakfast (1 Credit)

Hands-on training in the basic foundations of meal preparation, simple breakfast staples, egg cookery, alternative breakfasts, basic food safety, and new techniques to create personalized dishes.

HRTM 162 - Cooking for Two (1 Credit)

Hands-on training in the basic foundations of cooking complete dinners for two people. Includes effective purchasing, appetizers, complete meals, proper table set-up, desserts, and special meal ideas.

HRTM 163 - Desserts (1 Credit)

Hands-on training in the basic foundations of meal preparation, staple dessert items, basic food safety, and new techniques to create personalized dishes.

HRTM 164 - Introduction to Healthy Mediterranean Cooking (1 Credit)

Basic elements of the traditional Mediterranean diet, cooking techniques, and how to cook and eat to stay fit and healthy.

HRTM 165 - Introduction to Cooking (1 Credit)

Hands-on training in the basic foundations of meal preparation, cooking basics, simple sauces, complete meals, staple dessert items, basic food safety, and new techniques to create personalized dishes.

HRTM 166 - Simply French (1 Credit)

Hands-on training in the basic foundations of meal preparation, French cooking basics, simple sauces, complete meals, staple dessert items, basic food safety, and new techniques to create personalized dishes.

HRTM 167 - Simply Italian (1 Credit)

Hands-on training in the basic foundations of classical Italian dishes, including sauteing, frying, and braising, basic food safety, and new techniques to create personalized dishes.

HRTM 168 - Tailgating 101 (1 Credit)

Hands-on training in the basic foundations of classic tailgating dishes, including grilling, frying, and braising, basic food safety, and new techniques to create personalized dishes.

HRTM 169 - ServSafe Sanitation (1 Credit)

Food safety and sanitation in a commercial kitchen operation.

HRTM 190 - Special Topics in Culinary Arts (1-3 Credits)

Special topics within the culinary discipline designed to give students a hands-on approach to learning special techniques, cooking styles and preparation, and practical application used in the foodservice industry. Content varies by title. May be repeated.

HRTM 228 - Purchasing and Controls (3 Credits)

A study of the major foods, beverages, and supplies that are purchased in hotels, motels, and food-service establishments as well as techniques on how to control their distribution within the operation.

HRTM 230 - Hospitality Management (3 Credits)

Tools available to management and their utilization in the hospitality industry.

HRTM 260 - Hotel Management (3 Credits)

Management of the lodging phase of the hospitality industry to include front desk, housekeeping, and maintenance areas.

HRTM 262 - Spa Management (3 Credits)

Basic introduction to the spa segment with an overview on establishing a spa business, operations and management, business skills, and knowledge of future trends in the industry.

HRTM 270 - Quantity Food Production (3 Credits)

The basics of food production from storeroom to consumer. Various techniques of storage, preparation, merchandising, and menu-planning, as well as the many aspects of service. One lecture and three laboratory hours per week.

Prerequisites: C or better in HRTM 169 or proof of ServSafe Manager Certification.

HRTM 275 - Introduction to Beverage Management (3 Credits)

Introduction to Beverage Management, is an introductory course designed to give students a broad understanding of the beverage industry.

HRTM 280 - Foundations of Tourism (3 Credits)

Basic introduction to the social science of tourism in the US and the world, including definitional issues, motivations for travel, factors influencing demand-side and supply-side growth, the tourism product, market segmentation and marketing, socioeconomic, and ecological impacts, and destination life cycle dynamics. May not be used to satisfy Carolina Core requirements for HRTM majors.

Carolina Core: GSS

HRTM 285 - Club Management (3 Credits)

Unique problems and issues associated with private club management.

HRTM 290 - Hospitality and Tourism Practicum (3,6 Credits)

Supervised full-time work experience in an area of the hospitality and tourism industry, selected by the student and approved by the practicum coordinator. 400 hours required for 6 credit hours, 200 hours required for 3 credit hours.

Graduation with Leadership Distinction: GLD: Professional and Civic Engagement Internships

Experiential Learning: Experiential Learning Opportunity

HRTM 340 - Nutrition (3 Credits)

The utilization of food by the body; menu planning and food production for institutions in relation to regular and modified diets.

HRTM 344 - Personnel Organization and Supervision (3 Credits)

Recruitment, selection, utilization, and development of human resources; role of supervisors in management and personnel administration.

Cross-listed course: RETL 344

HRTM 352 - Software Applications for the Hospitality Industry (3 Credits)

Using microcomputer software in various areas of the hospitality industry.

Prerequisites: ITEC 264.

HRTM 355 - Physical Plant Design (3 Credits)

Design, equipment, and maintenance of hospitality facilities.

HRTM 357 - Hotel and Restaurant Law (3 Credits)

A comprehensive overview of laws and regulatory agencies governing the lodging and food services industries.

Prerequisites: C or better in SPTE 240.

HRTM 362 - Wedding Planning and Management (3 Credits)

Sociocultural, political, economic, religious, and legal influences on wedding planning and business strategies will be explored as background to practices relevant to successful wedding planning and consultancy for diverse clients.

HRTM 364 - Conference and Meeting Planning (3 Credits)

Planning and managing conferences and meetings in the tourism industry.

HRTM 370 - Restaurant Food Production Management (3 Credits)

Management techniques and operating problems in food service operations. One lecture and five laboratory hours per week.

Prerequisites: HRTM 270.

HRTM 372 - Catering Management (3 Credits)

Management techniques, including planning, production, and performance of off-premise catering.

Prerequisites: HRTM 270.

HRTM 375 - Wine, Beverage and Culture (3 Credits)

This course provides a broad base of knowledge, covering all commercially relevant beverages including origins, tradition and culture.

HRTM 376 - Contract Foodservice Management (3 Credits)

Issues related to the management of contract foodservice accounts.

HRTM 381 - Travel and Destination Management (3 Credits)

Describes role of travel agencies, tour operators, tour guides, transportation providers, and attractions as critical sectors within the travel industry.

Prerequisite or Corequisite: HRTM 280.

HRTM 382 - Travel and Tourism Law (3 Credits)

This course focuses on legal issues affecting the tourism industry, including international travel law, travel litigation, liability, and topics specific to travel agencies, carriers, attractions, and destinations.

HRTM 383 - Ecotourism (3 Credits)

Focuses on tourism that is nature-based and entails a learning component while being managed for environmental, economic, and sociocultural sustainability.

Prerequisite or Corequisite: HRTM 280.

HRTM 384 - Cultural and Heritage Tourism (3 Credits)

The effective presentation, development, management, and marketing of cultural and heritage tourist attractions, including battlefields, plantations, and pilgrimage sites.

Prerequisite or Corequisite: HRTM 280.

HRTM 386 - Tourism Festival Planning and Management (3 Credits)

Planning, marketing, sponsorship, budgeting, management, impacts, and evaluation of successful and sustainable special tourism festivals are discussed from both a theoretical and practical perspective.

Prerequisite or Corequisite: HRTM 280.

HRTM 387 - Cruise Ship Industry (3 Credits)

Organization, market segmentation, marketing, design, anatomy of experience, environmental and social impacts, health and safety, and trends within cruising.

Prerequisite or Corequisite: HRTM 280.

HRTM 388 - Resort Development and Management (3 Credits)

Examines effective practices in the sustainable planning, development, and management of resorts and spas, including host community relations, social effects, design, marketing, operations, finance, and recreation programming.

Prerequisite or Corequisite: HRTM 280.

HRTM 389 - International Tourism Field Experience (3 Credits)

An experiential field trip where students evaluate selected tourism issues and products in an international destination.

Prerequisite or Corequisite: HRTM 280.

HRTM 390 - Special Topics in HRTM (3 Credits)

Concepts, issues, and trends in the hospitality and tourism industry.

HRTM 399 - Independent Study (1-6 Credits)

Contract approved by instructor, advisor, and department head is required for undergraduate students.

Graduation with Leadership Distinction: GLD: Research

HRTM 410 - HRTM Current Issues (3 Credits)

Issues and problems concerning the hospitality industry.

HRTM 421 - Hospitality Financial Management (3 Credits)

Financial decision making including ratio analysis, asset management, leverage, short, intermediate, and long-term financing in the hospitality industry.

Prerequisites: RETL 262.

HRTM 428 - Sustainable Foodservice Systems (3 Credits)

Factors affecting the food supply in the United States and world. The class will explore the economic, political, legal, and societal forces affecting the distribution system of our food supply.

Prerequisites: HRTM 228.

HRTM 440 - Services Management for Hospitality and Tourism (3 Credits)

Management issues pertinent to quality service delivery in hospitality and tourism organizations.

HRTM 450 - Hospitality and Tourism Marketing (3 Credits)

Application of marketing principles and promotional techniques to the hospitality and travel industry.

HRTM 455 - Hospitality Sales Management (3 Credits)

Basic sales management policies and procedures within the hospitality industry with emphasis on sales planning, preparation, presentations and client contact within hospitality organizations.

Prerequisite or Corequisite: HRTM 260.

HRTM 470 - Current Issues in Nutrition (3 Credits)

Basic nutrition concepts as a foundation to address nutrition, health trends, concerns, and current nutritional issues in the modern world.

Prerequisites: HRTM 340.

HRTM 473 - Club Cuisine and Service (3 Credits)

Advanced topics in the management of production and service techniques for private clubs.

Prerequisites: HRTM 270, HRTM 285.

HRTM 475 - Wines and Spirits in Food Service Establishments (3 Credits)

Management overview and operating problems of beverages in the hospitality industry.

HRTM 476 - Craft Beer (3 Credits)

Study of craft beer through exploration of current trends, countries of origin, beer styles, flavor profiles, food flavor pairings and best business practices. Students must be 21 years old.

HRTM 481 - Analytical Techniques in Tourism and Hospitality (3 Credits)

Examination and application of analytical and research methods to tourism and hospitality problems.

Prerequisites: STAT 201 or equivalent.

Graduation with Leadership Distinction: GLD: Research

HRTM 482 - Sustainable Tourism Planning and Policy (3 Credits)

Principles and practice of tourism planning fostering sustainable tourism development at international, national, state, regional, local and site levels.

HRTM 483 - Tourism Economics (3 Credits)

Macro- and microeconomic dimensions of tourism are considered in relation to the demand and supply of tourism products at the national, state, regional, and local levels.

Prerequisites: ECON 224.

HRTM 485 - Sustainable Tourism (3 Credits)

Principles and practices of environmental, economic, and sociocultural sustainability in tourism are described and analyzed.

HRTM 490 - Hospitality Management Strategies (3 Credits)

Contemporary management strategies applied to the hospitality industry.

Prerequisites: MGMT 371.

HRTM 495 - Hospitality and Tourism Internship (6 Credits)

Structured industry practical experience in a hospitality or tourism company. 400 hours required.

Graduation with Leadership Distinction: GLD: Professional and Civic Engagement Internships

Experiential Learning: Experiential Learning Opportunity

HRTM 518 - Hospitality Human Capital and Talent Management (3 Credits)

This course will help students learn and apply concepts comprising talent management, including the role that talent management plays in the strategic management of hospitality and tourism operations, diversity, recruitment, selection, training and development of talent within the organization, as well as performance management for hospitality supervisors and management.

HRTM 521 - Revenue Management in the Hospitality Industry (3 Credits)

Examination of revenue management in the hospitality industry with an emphasis on the theory and dynamics of revenue management, the implementation of capacity management, forecasting and discounting.

Prerequisites: HRTM 450.

Corequisite: HTRM 421.

HRTM 537 - Diversity and Inclusion in the Hospitality and Tourism Industry (3 Credits)

Multicultural, multiracial, and multiethnic factors within the hospitality and tourism industry.

Prerequisites: MGMT 371 or RETL 344.

HRTM 550 - Theme Park and Attractions Management (3 Credits)

This course will give students an overview of the theme park and attractions industry. We will explore each of the areas of this industry including: history, venues, resources, ride operations, merchandising, food service and design.

HRTM 557 - Security Management of Hotels and Restaurants (3 Credits)

Individualized security programs, procedures, legal issues, and review of local, state, and federal laws that apply to the lodging and restaurant industry.

Prerequisites: HRTM 357 or equivalent.

HRTM 560 - Advanced Lodging Management (3 Credits)

Advanced principles of the management of hotels and resorts.

Prerequisites: HRTM 260.

Graduation with Leadership Distinction: GLD: Professional and Civic Engagement Leadership Experiences

Experiential Learning: Experiential Learning Opportunity

HRTM 564 - Advanced Meeting Management (3 Credits)

Analysis of current issues and problems in the meetings industry with emphasis on planning, organizing, managing, and enhancing meetings.

Prerequisites: HRTM 364.

HRTM 565 - International Lodging Management (3 Credits)

Analysis of the structure of international lodging companies, challenges of marketing U.S. lodging companies abroad, and cultural differences in international management.

Prerequisites: HRTM 260.

HRTM 567 - Timeshare and Vacation Ownership Management (3 Credits)

Management of the timeshare and vacation ownership industry.

HRTM 570 - Managing Food Service Operations (3 Credits)

An advanced study of the food-service industry and its operations both internally and externally to the physical plant.

Prerequisites: HRTM 270.

HRTM 574 - The Global Business of Beverage Management (3 Credits)

The Global Business of Beverage Management, exploring the global beverage industry from product management perspective, from raw materials to end user.

Prerequisites: C or better in HRTM 475 or HRTM 575.

HRTM 575 - Advanced Topics in Wine (3 Credits)

A viticultural and enological study of wine and wine regions around the world; from the vineyard to the table including grape varietals, wine regions and wine service. Students must be 21 years old.

Prerequisites: HRTM 475.

HRTM 576 - Franchising within the Hospitality Industry (3 Credits)

This course will focus on the study of multi-unit and franchise operations within the hospitality and tourism industry.

Prerequisites: C or better in MGMT 371.

HRTM 580 - Adventure Travel Management (3 Credits)

Analysis of the adventure travel industry throughout the world, with emphasis on the management, marketing, and operation of an adventure travel business.

HRTM 584 - Tourism Information Technology Issues (3 Credits)

Information technologies such as e-commerce, e-marketing, and e-research are examined, critiqued, and applied within a tourism context.

Prerequisites: C or better in SPTE 274.

HRTM 585 - Advanced Club Management (3 Credits)

Advanced topics in hospitality management for the club industry.

Prerequisites: HRTM 285.

HRTM 590 - Special Topics in HRTM (3 Credits)

Advanced concepts, issues, and trends in the hospitality and tourism industry. May be taken twice for degree credit.

HRTM 591 - Golf Tourism (3 Credits)

Effective practices used in the planning, development, and promotion of golf tourism. Experiential learning component for evaluating selected issues, problem solving, and participating in the operational performance of a large golf tournament. Employment with a pre-approved golf tournament or permission of instructor.

HRTM 592 - Golf Tourism Consumer Services (1 Credit)

Examines superior customer service in high-quality business operations for a mega golf-tourism event; includes an experiential learning/fieldwork component.

Prerequisites: HRTM 591.

HRTM 593 - Golf Tourism Supervisory Skills (1 Credit)

Examines basic supervisory skills in high-quality business operations for a mega golf-tourism event; includes an experiential learning/fieldwork component.

Prerequisites: HRTM 591, HRTM 592.

HRTM 594 - Golf Tourism Leadership Skills (1 Credit)

Examines management and leadership skills in high-quality business operations for a mega golf-tourism event; includes an experiential learning/fieldwork component.

Prerequisites: HRTM 591, HRTM 592, HRTM 593.

HRTM 595 - Hospitality and Tourism Management Field Study (3 Credits)

Immersive study of international/domestic hospitality or tourism companies in a specially chosen host country or region of the United States. Students must have a minimum GPA of 2.0; no pending or past judicial council infractions.

HRTM 597 - Global Travel and Tourism (3 Credits)

Study of the economic, social, cultural, political, and environmental considerations of international tourism management and development.

Prerequisites: HRTM 280.