HMT 120 INTRODUCTION TO HOSPITALITY MANAGEMENT AND TOURISM. (3)
A survey of the historical development and management structure of organizations that comprise the hospitality and tourism industry. The course format includes presentation by industry representatives, lectures and student led discussions.

HMT 210 HOTEL ROOMS DIVISION MANAGEMENT. (3)
A comprehensive study of the management principles which apply to the rooms division of a hotel property that includes front desk and housekeeper operations, reservations and billing, accounting procedures and public relations. Prereq: HMT 120, ACC 201. For Hospitality Management and Tourism majors only.

HMT 270 PRINCIPLES OF TRAVEL AND TOURISM. (3)
An introduction to the structure, operation and characteristics of domestic and international tourism. Topics include transportation modes, destination planning and marketing, wholesale and retail travel agent agreements; geographic, social and cultural aspects of tourism. Prereq: HMT 120. For Hospitality Management and Tourism majors only.

HMT 308 PRINCIPLES OF FOOD AND BEVERAGE. (3)
This course provides an overview of the principles of food and beverage concepts, menu development and food service operations in various segments of the hospitality and tourism industries. Food and beverage demonstrations and labs are included. A fee to cover materials and activities may be assessed from students. Lecture, two hours; laboratory, two hours per week. Prereq: HMT 120; NFS 241; Hospitality and Tourism majors only.

HMT 320 HOSPITALITY AND TOURISM MARKETING. (3)
This course concentrates on the principles of marketing as they are applied to the hospitality industry. Problems and characteristics specific to the industry will be examined. Additionally this course will be a starting point for the development of a marketing feasibility study and comprehensive plan and strategy for marketing a hospitality operation. Prereq: HMT 120, 208, 210, 270 and MKT 300. For Hospitality Management and Tourism and Dietetics majors only.

HMT 330 MEETINGS AND CONVENTION MANAGEMENT. (3)
This course highlights the importance, growth, and economic impacts associated with convention/trade shows to hotels, restaurants, visitors and convention centers, museums, airlines and local governments. Prereq: HMT 120, HMT 210, HMT 270, MKT 300. For Hospitality Management and Tourism majors only.

HMT 345 INFORMATION TECHNOLOGY IN THE HOSPITALITY INDUSTRY. (3)
This course discusses the strategic impact of information technology on the hospitality industry, describes basic functions found in IT applications in the hospitality industry, and devotes time to learning industry-specific applications as well as the Internet. Prereq: CS 101, HMT 120. For Hospitality Management and Tourism majors only.

HMT 350 HOSPITALITY MANAGERIAL ACCOUNTING. (3)
Theoretical and practical investigation of the principles and applications of accounting systems and accounting data for hotels, restaurants, and other organizations in the hospitality industry. Prereq: HMT 120, ACC 201. For Hospitality Management and Tourism and Dietetics majors only.

HMT 359 HOSPITALITY AND TOURISM SPECIAL TOPICS (Subtitle Required) (1-3)
New issues or the in-depth study of issues relevant to hospitality and/or tourism will be offered through this course. Credit hours will vary. May be repeated to a maximum of six credit hours under different subtitles. Prereq: Consent of instructor.

HMT 360 TOURISM PLANNING AND DEVELOPMENT. (3)
This course is designed to provide students with a thorough overview of tourism planning at the local, regional, national and international levels. It provides a variety of practical planning theories, procedures and guidelines to meet the diverse needs of travelers, destination communities, tourism and hospitality organizations, public, non-governmental organizations, and the private sector. The course will concentrate on developing student’s competencies in the basic techniques of planning and developing sustainable tourism plans as well as procedures and guidelines to enable students to understand the tourism planning process and general surveys; tourist markets, facilities, services and infrastructure; planning analysis and policy formulation; development of design standards; environmental and socioeconomic considerations in tourism planning and tourism plan implementation. Prereq: HMT 120, HMT 210, HMT 270, MKT 300 and MGT 301 or consent of instructor.
HMT Hospitality Management

#HMT 370 EVENT PLANNING AND COORDINATION. (3)
This course will provide the theoretical and practical foundations for effective twenty-first century event management. Students will learn how to research, design, plan, coordinate, and evaluate professional events. Specifically, this course deals with the horse industry activities in the state of Kentucky. Prereq: HMT 120, HMT 208 and HMT 210 or consent of instructor.

HMT 395 HOSPITALITY AND TOURISM INDEPENDENT STUDY. (1-3)
Independent intensive work on specific topics in hospitality management or tourism. May be repeated to a maximum of six credits. Prereq: Consent of instructor.

HMT 460 ADVANCED SEMINAR IN LODGING AND TOURISM. (3)
This course is a review and application of the principles of hospitality (specifically lodging) and tourism learned in pre-requisite courses. Theory and principles will be applied to decision-making in the hospitality and tourism industry while emphasizing features and characteristics of the industry. Current issues of relevance pertaining to the industry will be discussed to highlight their importance to the industry. Prereq: HMT 120, HMT 210, HMT 270, MKT 300, MGT 301. For Hospitality Management and Tourism majors only.

HMT 470 HOSPITALITY AND TOURISM LAW AND ETHICS. (3)
Students are introduced to the principles of law and their application in the hospitality industry. The focus of the course is on the rights and obligations of hotel, restaurant and travel business managers and professionals in their dealings with customers and other business. Prereq: HMT 120, HMT 210, HMT 270. For Hospitality Management and Tourism majors only.

HMT 480 TRENDS ANALYSIS FOR THE HOSPITALITY INDUSTRY. (3)
The course is designed to acquaint the student with the major trends occurring in the hospitality industry and to develop analytical skills required to interpret them. Throughout the course, the student should be able to identify trends; their timing; the causal effects they have on organizations; the actual probability of their occurrence; and impact they will have on the organization. Prereq: HMT 120, 208, 210, and 270. For Hospitality Management and Tourism majors only.

HMT 488 STRATEGIC MANAGEMENT IN THE HOSPITALITY AND FOOD SERVICE INDUSTRY. (3)
A course requiring students to use integrative skills to evaluate theories and applications regarding decision making, strategic planning and management concepts specific to hospitality and food service organizations. Prereq: HMT 120, 308, 210, 270, MGT 301, and MKT 300. For Hospitality Management and Tourism majors only.

HMT 499 HOSPITALITY AND TOURISM INTERNSHIP. (3)
This capstone course for HMT majors is a planned work experience focusing on development of defined management skills and problem solving experiences. A minimum of 400 hours must be completed in an approved hospitality or tourism organization. The experience is coordinated by the faculty internship coordinator, the student, and the on-site supervisor. Written progress reports must be submitted by the student and the on-site supervisor. Prereq: 400 hours of verifiable work experience in the hospitality and tourism industry in the last two years, specifying a “period-to-date” accumulations of hours worked, HMT 120, 208 (or NFS 204), 210, 270 with a grade of C or above, at least 60 hours of earned credits and at least 15 hours of major HMT required courses (i.e., NFS 342, HMT 345, HMT 350, FIN 300, MGT 301, MKT 300).