

Hospitality Management

The Hospitality Management program at Montana State University prepares students to become skilled professionals within the expanding local, regional, national and global hospitality industries. Students, choosing from three degree options (Food Enterprise, Lodging and Facilities Management, and Restaurant Management: Farm-to-Table) engage in an interdisciplinary and experiential curriculum. The curriculum draws from coursework in food and nutrition, culinary arts, business, and agriculture as well as hospitality-specific course work emphasizing sustainability and quality customer service across the hospitality industry. All options have practicum courses for skill development and field-based courses that integrate problem-based learning and service learning through community engagement. Additionally, all options include internships to ensure that graduates have sufficient practical experience to be prepared and competitive for job placement.

Food Enterprise Option

Focusing on innovation and entrepreneurship in the food sector, the Food Enterprise option explores strategies for adding value to Montana's specialty crops. Students learn about food science, small-scale processing, product development, marketing, and distribution. This option pulls together common themes often associated within existing value-added food enterprises -- sustainable practices, rural hospitality, and the integration of a farm-to-table philosophy. Graduates will find employment with existing food processing and distribution companies, or as entrepreneurs launching value-added food enterprises. The curriculum includes course work in food processing, experimental foods, food safety and sanitation, sustainable food systems, food and nutrition, business and entrepreneurship, and overlaps with many courses offered within the Restaurant Management: Farm-to-Table option. The Food Enterprise option also includes practicum course work related to food product development and a senior-level internship within the food enterprise sector.

Students must receive a grade of "C" or higher in all required courses.

Freshman Year	Credits	
	Fall	Spring
CULA 102 - Introduction to Culinary Arts	3	
CULA 105 - Food Safety Sanitation	1	
HTR 107 - Intro to Hospitality Mgmt	3	
M 121Q - College Algebra	3	
WRIT 101W - College Writing I	3	
BIOM 103IN - Unseen Universe: Microbes		3
HTR 205 - Pathways to Career Advancement I		1
NUTR 221CS - Basic Human Nutrition		3
ANSC 100 - Introduction to Animal Science		3
University Core and Electives		7
Year Total:	13	17
Sophomore Year	Credits	
	Fall	Spring
BGEN 210 - Accounting and Finance Basics	3	
BMGT 205 - Prof Business Communication	3	
CHMY 121IN - Introduction to General Chemistry	4	
& CHMY 122IN - Introduction to General Chemistry Lab		
ECNS 101IS - Economic Way of Thinking	3	
STAT 216Q - Introduction to Statistics	3	

CULA 250 - Hospitality Supervision and Customer Service	3	
HTR 220 - Sustainability in the Hospitality Industry	3	
NUTR 226 - Food Fundamentals	3	
NUTR 227 - Food Fundamentals Lab	2	
SFBS 296 - Practicum: Towne's Harvest or SFBS 298 - Internship	3	
Year Total:	16	14
Junior Year	Credits	
	Fall	Spring
BMGT 335 - Management and Organization	3	
BMKT 325 - Principles of Marketing	3	
NUTR 301 - Food and Culture	3	
ANSC 205 - Intro to Meat Evaluation	2	
University Core or Electives	4	
HDFS 371 - Research Methods in HHD		3
NUTR 351 - Nutrition and Society		3
NUTR 430 - Food Processing		3
University Core or Electives		6
Year Total:	15	15
Senior Year	Credits	
	Fall	Spring
BMKT 343 - Integrated Marketing Communication	3	
HTR 498 - Hospitality Management Internship II	3	
NUTR 435 - Experimental Foods	3	
NUTR 496 - Practicum Food Product Development	3	
SFBS 429 - Small Business and Entrepreneurship in Food and Health	3	
BGEN 361 - Principles of Business Law		3
HTR 499 - Capstone: Hospitality Management Systems and Strategy		3
SFBS 451R - Sustainable Food Systems or SFBS 445R - Culinary Marketing: Farm/Table		3
University Core or Electives		6
Year Total:	15	15
Total Program Credits:		120

Lodging and Facilities Management Option

Focusing on the management of hotel, lodging or other types of facilities, the Lodging and Facilities Management option includes course work specific to lodging operations, sustainability in the hospitality industry, rural hospitality, supervision and customer service, and event planning. Utilizing existing course work in business, the option also includes food-centered classes that overlap with the Restaurant Management option. Upon graduation, students will find employment across a wide variety of lodging options including independently owned and boutique hotels, chain and corporate-owned hotels, rural inns, B&Bs, and guest ranches. They will also find opportunities within sports and recreation facilities, health centers, spas, private sports clubs or leagues, community recreation programs, and workplace or corporate health and fitness programs. Graduates may also choose an entrepreneurial path, launching their own lodging enterprise. This option also includes two internships, a sophomore level and a senior level, providing students with practical work experience before graduation.

Students must receive a grade of "C" or higher in all required courses.

Freshman Year	Credits	
	Fall	Spring
CULA 105 - Food Safety Sanitation	1	
HTR 107 - Intro to Hospitality Mgmt	3	
M 121Q - College Algebra	3	
WRIT 101W - College Writing I	3	
University Core and Electives	4	
BIOM 103IN - Unseen Universe: Microbes		3
HTR 201 - Hotel Management & Operations		3
HTR 205 - Pathways to Career Advancement I		1
NUTR 221CS - Basic Human Nutrition		3
University Core and Electives		6
Year Total:	14	16

Sophomore Year	Credits	
	Fall	Spring
BGEN 210 - Accounting and Finance Basics	3	
BMGT 205 - Prof Business Communication	3	
ECNS 101IS - Economic Way of Thinking	3	
HTR 298 - Hospitality Management Internship	3	
STAT 216Q - Introduction to Statistics or BIOB 318 - Biometry	3	
CULA 250 - Hospitality Supervision and Customer Service		3
HTR 220 - Sustainability in the Hospitality Industry		3
NUTR 226 - Food Fundamentals		3
NUTR 227 - Food Fundamentals Lab		2
University Core and Electives		4
Year Total:	15	15

Junior Year	Credits	
	Fall	Spring
BGEN 361 - Principles of Business Law	3	
CULA 247 - Bar and Beverage Management	3	
HTR 330 - Event Management	3	
NUTR 322 - Food Service System Management	3	
University Core and Electives	3	
BMGT 335 - Management and Organization		3
BMKT 325 - Principles of Marketing		3
HDFS 371 - Research Methods in HHD		3
HTR 230 - Fundamentals of Tourism Management		3
HTR 335 - Hospitality Facilities Management		3
Year Total:	15	15

Senior Year	Credits	
	Fall	Spring
BMGT 469 - Community Entrepreneurship & Nonprofit Management	3	
Choose one of the following :	3	
CHTH 435 - Human Response To Stress or HTR 345 - Revenue Management		
HTR 498 - Hospitality Management Internship II	3	
HTR 475 - Integrative Hospitality Simulation	3	
University Core or Electives	3	
Choose one of the following:		3
BMGT 329 - Human Resource Management		
BMGT 366 - Leading and Managing People		

HDFS 359 - Theories and Skills for the Human Services		
HTR 499 - Capstone: Hospitality Management Systems and Strategy		3
Choose one of the following:		3
SFBS 451R - Sustainable Food Systems or SFBS 445R - Culinary Marketing: Farm/ Table		
University Core or Electives		6
Year Total:	15	15
Total Program Credits:		120

Restaurant Management: Farm-to-Table Option

Emphasizing farm-to-table and healthful cuisine, the Restaurant Management: Farm-to-Table option focuses on management of foodservice enterprises. Graduates will find employment as foodservice and restaurant managers or as entrepreneurs launching their own restaurant or foodservice enterprise. This option is also tied to the provision of foodservices in healthcare facilities (hospitals, assisted living, and retirement homes) and other institutions such as schools, workplaces, colleges/universities, and more. The curriculum includes hospitality-specific courses and draws from courses in sustainable food systems, food and nutrition, culinary arts, and business. Practicum courses are in foodservice systems management, quantity food preparation, and hyperlocal food production at Towne's Harvest Garden, MSU's organic campus farm. This option also includes a restaurant/foodservice management internship in the senior year.

Students must receive a grade of "C" or higher in all required courses.

Freshman Year	Credits	
	Fall	Spring
CULA 102 - Introduction to Culinary Arts	3	
CULA 105 - Food Safety Sanitation	1	
HTR 107 - Intro to Hospitality Mgmt	3	
M 121Q - College Algebra	3	
WRIT 101W - College Writing I	3	
University Core or Electives	2	
BIOM 103IN - Unseen Universe: Microbes		3
NUTR 221CS - Basic Human Nutrition		3
University Core or Electives		9
Year Total:	15	15

Sophomore Year	Credits	
	Fall	Spring
BGEN 210 - Accounting and Finance Basics	3	
BMGT 205 - Prof Business Communication	3	
CULA 247 - Bar and Beverage Management	3	
ECNS 101IS - Economic Way of Thinking	3	
Choose one of the following:	3	
STAT 216Q - Introduction to Statistics or BIOB 318 - Biometry		
CULA 250 - Hospitality Supervision and Customer Service		3
HTR 205 - Pathways to Career Advancement I		1
HTR 220 - Sustainability in the Hospitality Industry		3
NUTR 226 - Food Fundamentals		3
NUTR 227 - Food Fundamentals Lab		2

Choose one of the following:			3
SFBS 296 - Practicum: Towne's Harvest or SFBS 146 - Introduction to Sustainable Food and Bioenergy Systems			
Year Total:		15	15
Junior Year		Credits	
		Fall	Spring
BMGT 335 - Management and Organization		3	
BMKT 325 - Principles of Marketing		3	
NUTR 301 - Food and Culture		3	
University Core or Electives		6	
BGEN 361 - Principles of Business Law			3
HDFS 371 - Research Methods in HHD			3
HTR 230 - Fundamentals of Tourism Management			3
Choose one of the following:			3
NUTR 351 - Nutrition and Society or SFBS 429 - Small Business and Entrepreneurship in Food and Health			
University Core or Electives			3
Year Total:		15	15
Senior Year		Credits	
		Fall	Spring
BMGT 469 - Community Entrepreneurship & Nonprofit Management		3	
HTR 498 - Hospitality Management Internship II		3	
Choose one of the following:		3	
CHTH 435 - Human Response To Stress or HTR 345 - Revenue Management			
NUTR 322 - Food Service System Management		3	
University Core or Electives		3	
Choose one of the following:			3
BMGT 329 - Human Resource Management BMGT 366 - Leading and Managing People HDFS 359 - Theories and Skills for the Human Services			
HTR 499 - Capstone: Hospitality Management Systems and Strategy			3
NUTR 395 - Pract: Quantity Foods Production and Management			3
Choose one of the following:			3
SFBS 451R - Sustainable Food Systems or SFBS 445R - Culinary Marketing: Farm/ Table			
University Core or Electives			3
Year Total:		15	15
Total Program Credits:			120