

SCHOOL OF HRT



Serving up a better Future!

UNDERGRADUATE RESOURCE GUIDE



THE UNIVERSITY *of*
NEW ORLEANS

**THE LESTER E. KABACOFF
SCHOOL OF HOTEL, RESTAURANT AND TOURISM ADMINISTRATION**

Dear Current & Prospective Students:

Welcome to the Lester E. Kabacoff School of Hotel, Restaurant, and Tourism Administration (HRT), the School has been providing the highest quality education to students since 1975. The generous support of Lester E. Kabacoff has enabled our department to attract first class faculty members and to remain a leader in the education of our students.

This guide was designed to provide you with a clear vision of what our program entails. Program opportunities and services available to you are also included in this guide. We hope this information will be a resource for you throughout your college career.

This packet contains information on HRT course descriptions, curriculum guidelines and check sheets, concentration information, student organizations, internship information, and many other features of the HRT program.

If you have any questions or require additional information, please feel free to contact our office at 504-280-6385 or visit us in 462 Kirschman Hall.

Dr. John Williams
Professor and Director

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Curriculum for the Bachelor of Science in Hotel, Restaurant, and Tourism Administration

The School of HRT offers a four-year Bachelor of Science degree in Hotel, Restaurant, and Tourism Administration within the College of Business Administration. The curriculum gives students a broad exposure to general education courses, a foundation in the fundamentals of business, and an understanding of the hotel, restaurant, and tourism industries. The curriculum includes the following:

General Education Courses	47 hrs.
College of Business Requirements	39 hrs.
HRT Required Courses	22 hrs.
<u>HRT Electives</u>	<u>12 hrs.</u>
Total Hours Required	120 hrs.

The following pages have been assembled to assist you in planning your degree program. It contains a checklist of required coursework, course prerequisites, and flowcharts of suggested course sequencing for full time students with a planned 4-graduation schedule.

UNO's School of HRT offers four concentration areas including Conventions, Food & Beverage, Lodging, and Tourism. Multiple concentrations are easily accomplished and can be combined with a minor in marketing, management, accounting, economics, or finance permitting you to customize your individual curricula.

Hotel, Restaurant and Tourism Adm.

B.S. Curriculum 2010-2011

A degree will be conferred after all university and college requirements have been met, and a grade point average of 2.0 or better in Overall, UNO, Business courses, Major, Minor at UNO and Last 60 hrs is obtained.

College of Business Administration
Kirschman Hall, room 308
Phone: 504.280.6241
Fax: 504.280.6693
Business Advisor@uno.edu
www.business.uno.edu
www.registrar.uno.edu/catalog

University of New Orleans
Department of HRT
Kirschman Hall, room 4E2
Phone: 504.280.6358
Fax: 504.280.3189

Name _____

Privateer # _____

GENERAL EDUCATION REQUIREMENTS		
English Placement:		
Hrs	Course	Description
3	ENGL 1157	Composition
3	ENGL 1158	Composition "C" or better required
3		Literature 2000 level or above 3
3	MATH 1115 or 1125	Algebra of Pre-calculus Algebra "C" or better required
3	MATH 2785 old 2314	Elementary Statistics Business Economics
3		Science Lecture ² Must be different science from below
3		Science Lecture ² Must be the same science
3		Science Lecture ² Must be the same science
3	Arts Elective ^{FA, MUS., or FTCA-Theatre related} 3	
3	Humanities Elective ^{ENGL, FA, FORL, FTCA, HIST, MUS, PHIL} 3	
3	Humanities Elective ^{ENGL, FA, FORL, FTCA, HIST, MUS, PHIL} 3	
3	Social Science Elective ^{ANTH, GEOG, POLI, PSYC, SOC, URBAN} 3	
3	Social Science Elective ^{ANTH, GEOG., POLI, PSYC, SOC, URBAN} 3	
3	Non-Business Elective ⁴	
3	Non-Business Elective ⁴	
2	Free Elective	

47

Minor: _____

Date _____

Contact # _____

COLLEGE OF BUSINESS REQUIREMENTS		
Hrs	Course	Description
3	ECON 1203	Principles of Microeconomics
3	ECON 1204	Principles of Macroeconomics
3	BA 2780	Appl Software for Business
3	ACCT 2100	Principles of Accounting
3	ACCT 2130	Managerial Accounting
3	FIN 3300	Principles of Finance
3	MKT 3501	Principles of Marketing (2501)
3	MANG 2790	Business Communication (3471)
3	MANG 3401	Org. Behavior and Systems
3	MANG 3467	Human Resource Management
3	MANG 3778	Mang Info Systems (3478)
3		Business or HRT Elective
3		Business or HRT Elective

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MAJOR REQUIREMENTS		
Hrs	Course	Description
3	HRT 2000	Intro. to Hotel, Rest. and Tourism
3	HRT 2030	Prin. Of Food Preparation I
1	HRT 3002	Hotel, Rest. & Tourism Work Exp
3	HRT 3011	Tourism and Hospitality MKT
3	HRT 3016	Legal Environ in the Hosp. Ind.
3	HRT 3017	Service Org. Management
3	HRT 3140	Cost Control of Hosp. Operations
3	HRT 4000	Policy Issues in Tourism & Hosp
3		HRT Elective
3		HRT Elective
3		HRT Elective
3		HRT Elective

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120 T. Hrs

Transfer Students Only
 > English Proficiency Exam must be successfully completed by the end _____
 > 15 hours in Major at UNO
 > 50% of Business courses at UNO
 > Last 30 hours at UNO
 > Grade Suspension-Non Transferable
Students Initials _____

- The following English courses **cannot** be used as Literatures: 2151, 2152, 2153, 2161, 2163, 2282, 2284, 3240 or 4240
- Must take 6 hrs of one science (2 lectures) and the remaining 3 hrs must be selected from another science: BIOS, CHEM, PHYS, or EES (GEO). **Biology must be selected as one of the sciences. Credit cannot be earned for both BIOS 1053 and BIOS 1083 or BIOS 1063 and BIOS 1073. BIOS 1073 and 1083 are designed for College of Science Students ONLY.**
- At least six hours of Social Sciences, Humanities, or Arts at the 2000 level
- Only 3 hrs of EDHP/EDHS or 6 hrs of MILS or REL may be used for degree credit as Non-Business Electives or a Maximum of 6 hrs combined from these areas

Course recommendations by counseling staff are based on student's current status/schedule
All prerequisites must be met

7/12/10

Class Scheduling Requirements

30 hrs must be completed before enrolling in 3000-level classes

45 hrs must be completed before enrolling in 4000-level classes

HRT 2030 – Principles of Food Production - Only open to Hotel, Restaurant and Tourism Administration majors.

HRT 3140 – Cost Control of Hospitality Operations - Prerequisite: ACCT 2130 and HRT 2030.

HRT 4000 – Policy Issues in Tourism & Hospitality - Prerequisites: FIN 3300, HRT 2000, 3011, 3017 and 3140 and senior standing or consent of the School.

HRT 4120 – Advanced Lodging and Operations Management - Prerequisites: HRT 2020 and 3017 and senior standing or consent of the School.

HRT 4150 – Meeting, Event, and Convention Planning – Prerequisites: HRT 2070 and senior standing or consent of the School.

HRT 4230 – Advanced Food Service Management - Prerequisites: HRT 2030, 3140, 3145 and senior standing or the consent of the School.

Hotel, Restaurant and Tourism Course Prerequisites

All 3000 level classes prerequisite = at least 30 hours earned - All 4000 level classes prerequisite = at least 45 hours earned Check the University Catalog (www.uno.edu/~acse/catalog.html) and Bulletin (www.uno.edu/~acse/bulletin/bulletin.html) for information on business electives and non-business requirements.

ACCT 2100	Not open to Freshmen (29 hours or less) or students in remedial classes
ACCT 2130	ACCT 2100
BA 2780	MATH 1115 or 1125
BA 3010	Not open to Freshmen (29 hours or less)
ECON 1203	MATH 1115 or equivalent, and placement in ENGL 1157 or higher
ECON 1204	ECON 1203
FIN 3300	ECON 1203; ACCT 2100 is strongly recommended
HRT 2000	
HRT 2030	
HRT 3002	
HRT 3011	Not open to Freshmen (29 hours or less)
HRT 3016	Not open to Freshmen (29 hours or less)
HRT 3017	Not open to Freshmen (29 hours or less)
HRT 3140	ACCT 2100 and 2130 or consent of HRT Dept.
HRT 4000	FIN 3300 and HRT 2000, 3011, 3017, 3140
MANG 2790	ENGL 1158 and BA 2780
MANG 3401	ACCT 2100 and ECON 1203
MANG 3467	MANG 3401
MANG 3478	MANG 3401 and BA 2780
MKT 3501	ECON 1203

HRT CONCENTRATIONS (OPTIONAL)

A minimum grade of "C" is required in each of these courses

Convention and Event Management

___HRT 2070 ___HRT 4150 ___HRT 4290 **OR** 3295 **OR** 3290

Food & Beverage Management

___HRT 3145 ___HRT 3141 ___HRT 4230 **OR** 3295 **OR** 3290

Hotel and Lodging Management

___HRT 2020 ___HRT 4120 ___HRT 4290 **OR** 3295 **OR** 3290

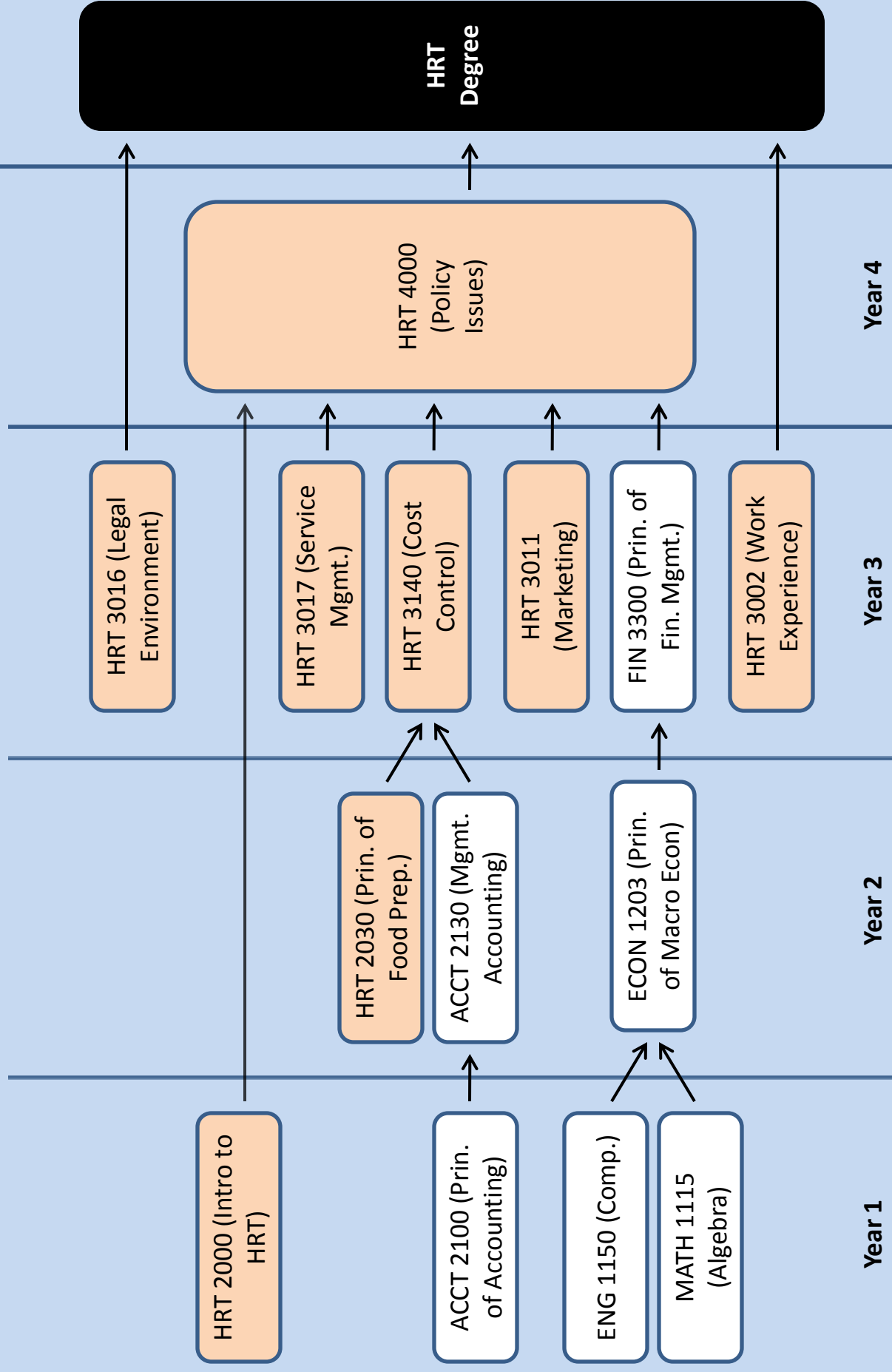
Tourism

___HRT 2050 ___HRT 3150 ___HRT 4250 **OR** 3295 **OR** 3290

Visit the Registrar's website www.registrar.uno.edu for graduation information

Required HRT Course Sequencing

Please note the College of Business Requirements located on page 5.



Based on a 4-year graduation schedule

Concentration Areas

HRT Degree

HRT 4150
(Convention)

HRT 4230 (F&B)

HRT 4290 (Hotel)

HRT 4250
(Tourism)

HRT 2070
(Conventions)

HRT 3140 (F&B)

HRT 4120 (Hotel)

HRT 3150
(Tourism)

HRT 3145 (F&B)

HRT 2020 (Hotel)

HRT 2050
(Tourism)

Conventions

F & B

Hotels

Tourism

Year 4

Year 3

Year 2

Based on a 4-year graduation schedule

Hotel, Restaurant and Tourism

- HRT 2000 Introduction to Hotel, Restaurant, and Tourism 3 cr.
A comprehensive survey of the lodging, food service, and travel industries emphasizing their historical development and current trends by examining the social, economic, technological, and geographic factors contributing to their evolution. Basic operating principles and industry concepts and terms are stressed. Guest lecturers are featured, affording students the opportunity to discuss hospitality careers with local industry executives and leaders.
- HRT 2020 Hotel Operations 3 cr.
Study of the operating departments and functions of contemporary hotels. Topics will include analysis of commercial, transient, resort, and convention properties. The course will examine the management processes and problems in operating hotels.
- HRT 2030 Principles of Food Production 3 cr.
A study of foodservice organizations utilizing the foodservice systems model as the framework for students to build a sound understanding of how managers can efficiently and effectively transform human, material, facility and operational resources to create meals, customer satisfaction, employee satisfaction, and financial accountability. The course will include demonstrations of the thirteen core cooking methods and a lab fee is required. **Open only to Hotel, Restaurant and Tourism Administration majors.**
- HRT 2050 Principles of Travel and Tourism 3 cr.
An introduction to the principles of domestic and international tourism analyzing its history, organization and transportation modes; the motivation of travel and travel choice; tourism supply, demand, economic, and destination development; tourism marketing and research; and the future of tourism in international social and economic development.
- HRT 2070 Introduction to the Conventions, Events, and Meetings 3 cr.
The course serves as an introduction to the segment of the hospitality industry dealing with meetings, conventions, events, and incentive travel. The course provides a survey of the industry players; national associations; career opportunities; the wants and needs of the attendee as well as sponsors and organizers.
- HRT 3002 Hotel, Restaurant, and Tourism Work Experience 1 cr.
The work experience will normally be completed during the progress through the HRT program. Students are advised that most benefit will be gained by completing this requirement in a number of positions that provide insight into a range of hospitality and tourism career tracks. The course consists of 600 hours of work experience that must be documented and approved on a pass/fail basis by the faculty advisor. Formal enrollment should take place when the 600 hours requirement is completed.

- HRT 3011 Tourism and Hospitality Marketing 3 cr.
Prerequisite: MKT 3501. A survey of modern marketing theory and techniques as applied in the tourism and hospitality industry. Emphasis will be placed on services marketing, and topics include an analysis of hospitality customer needs, marketing planning, segmentation, positioning, and promotion.
- HRT 3016 Legal Environment in the Hospitality Industry 3 cr.
Nature and function of law and legal institutions in society; with emphasis on those areas of law most relevant to hospitality operations. Topics include attributes of hotels, licensing, regulation, hotel-guest and restaurant-patron relationship, obligations of hotels, guest property, rights of hotels and restaurants, sale of alcoholic beverages, and travel industry law.
- HRT 3017 Service Organization Management in Hospitality 3 cr.
Principles and practices of service management as applied to the hospitality firm. Emphasis will be upon the human resource component of the organization as well as the practical application of theoretical concepts.
- HRT 3140 Cost Control of Hospitality Operations 3 cr.
Prerequisite: ACCT 2130 and HRT 2030. Study of factors important in the control of expenses in food service and lodging operations. Topics will include: purchasing, receiving, storage, issuing, budgeting, menu pricing, labor cost control, and the use of source documents and forms.
- HRT 3141 Management of Beverage Service 3 cr.
An advanced, comprehensive examination of beverage operations in the hospitality industry. Topics will include: purchasing, storing, issuing and serving alcoholic beverages; survey and study of wines, spirits, and beers; and a study of laws and social considerations pertaining to the serving of alcoholic beverages. Restricted to Hotel, Restaurant, and Tourism Administration majors.
- HRT 3145 Layout, Design, and Maintenance of Hospitality Facilities 3 cr.
Prerequisite: HRT 2030. A study of facilities design and layout for effective delivery of hospitality services. Topics include equipment selection, space allocation, maintenance of the physical plant in hospitality facilities, principles of utilities management, ventilation, sanitation, acoustics, furniture and fixture selection, and maintenance.
- HRT 3150 Tourism Planning and Operations 3 cr.
Prerequisite: HRT 2050. This course examines the tourism planning approach, considering political, physical, social, and economic elements as interrelated and interdependent components. The development process of various tourism products at the national, regional, and community levels will be examined including the functions of tour operators, wholesale and retail travel agencies.
- HRT 3240 Club Management and Operations 3 cr.
An analysis of the operation and management of private and public clubs (golf, tennis, military, country clubs, professional, and business clubs).

- HRT 3290 Hospitality Internship 3 cr.
Under the supervision of an HRT faculty member, the student will intern at the site of a participating organization for a specific research project or set of activities. Readings and other research activities may be assigned. Students desiring to take this course should apply a semester in advance for School approval. Only open to Hotel, Restaurant, and Tourism Administration majors. A minimum of eight hours per week at the site of a participating organization will be required.
- HRT 3295 Independent Study in Hotel, Restaurant, and Tourism 1 cr. min/3 cr. max
Offered each semester. **Prerequisite: Approval of the directed individual study by the director of HRT and the supervising professor is required prior to registration.** The student should refer to the College of Business Administration Policy on Undergraduate Directed Individual Study available in the School of Hotel, Restaurant, and Tourism Administration. Arranged individually in order to provide latitude for specialized study and research under the direction of a faculty member. Progress reports, readings, conferences, and a research paper are required. May be repeated for up to six hours credit.
- HRT 4000 Policy Issues in Tourism and Hospitality 3 cr.
Prerequisites: FIN 3300, HRT 2000, 3011, 3017, 3140 and senior standing or the consent of the School. A case-oriented course in strategic planning and management in the hospitality industry. Students will analyze tourism and hospitality industry cases to develop their skills in formulating and implementing business strategies. Not available for graduate credit.
- HRT 4110/G Tourism and Hospitality Research 3 cr.
Prerequisites: HRT 2050, 3011, MATH 2785 or the consent of the School. An advanced course in tourism research techniques for the tourism and the hospitality industry. Students will formulate and execute a research study including research design, data collection, computerized data analysis and interpretation of results. Not available for graduate credit.
- HRT 4120 Advanced Lodging Operations Management 3 cr.
Prerequisites: HRT 2020 and 3017 and senior standing or consent of the School. An in-depth study of management practices employed in the operation of hotels, motels, resorts, cruise ships, and other institutional lodging facilities. This course will focus on the organizational structure and management concepts that are applied to lodging operations.
- HRT 4150/G Meeting, Event, and Convention Planning 3 cr.
Prerequisite: HRT 2070 or consent of School. This is an advanced course designed as the second course in the HRT Concentration in the Meetings, Events, Exhibitions, and Convention industry. This course teaches how to plan, organize, staff and evaluate any meeting or event. The importance of this course is further justified given the increasingly important role meetings, events, exhibitions, and conventions play in both the local and national economies. Learning will take place through a combination of lectures, readings, guest speakers, and a term project.
- HRT 4155/G The Management and Planning of Conventions, Events, and Meetings 3 cr.
Prerequisites: HRT 2070 and 3011 or consent of School. An advanced study of the management of inbound tourism operations, conventions, expositions, meetings, and the facilities employed to provide these services. Topics will include meeting planning, convention services, convention center, and arena management.

- HRT 4160/G Theories of Casino Gaming 3 cr.
Prerequisite: MATH 2785. A study of theories pertinent to casino games including but not limited to craps, money wheel, slot machines, keno, blackjack, roulette, baccarat, and poker. Not available for graduate credit.
- HRT 4165/G Management of Casino Gaming Enterprises 3 cr.
A study of the organization, management, staffing, audit, regulation, internal control, and reporting requirements of gaming operations.
- HRT 4230 Advanced Food Service Management 3 cr.
Prerequisites: HRT 2030, 3140, 3145 and senior standing or the consent of the School. Planning and managing the commercial foodservice operation including independent restaurants, banquets and catering, cafeterias, institutional foodservice, and quick service restaurants. Topics will include forecasting and budgeting, menu development, staffing, establishing operational control, and management decision making.
- HRT 4250/G International Tourism 3 cr.
Prerequisites: HRT 2050, 3011, and senior standing or consent of the School. A comprehensive examination of the complex world of international tourism as a modern mass cultural activity. The course will emphasize world geography and traveler flows, political environments and security relationships, government planning and destination development, economic development strategies and international competition, and the role of international agencies and organizations in world tourism.
- HRT 4290/G Special Topics in Hotel, Restaurant, and Tourism 3 cr.
Prerequisite: consent of the school. An advanced study of contemporary issues in Hotel, Restaurant, and Tourism. May be repeated for credit when topics vary.
- HRT 4299 Senior Honors Thesis 3 cr.
Prerequisite: consent of the school and the director of the Honors Program. Only students maintaining an overall 3.0 grade-point average and a 3.5 grade-point average in Hotel, Restaurant, and Tourism Administration may apply. Senior honors thesis research in Hotel, Restaurant, and Tourism Administration under the direction of a faculty member. Students may earn up to a total of six credits. Oral defense of thesis is required. Not available for graduate credit.
- HRT 6001 Survey of the Hospitality & Tourism Industry 3 cr.
This course examines the areas of critical importance in the hotel, restaurant, and tourism industries. Students will be presented with a global knowledge of the industry, individual organizations, and current management trends and issues through the use of case studies. The management of hospitality organizations will be discussed in the context of various management related problems.

- HRT 6102 Technology for Tourism & Hospitality Management 3 cr.
This course is designed to investigate and present topics, trends, and issues of using technology in the hospitality and tourism industry. The course will focus on technology to manage information and examine the Internet as a management and marketing tool. This is a particularly dynamic area, crucial for the future success of managers, and it will feature presentations and interactions with industry professionals.
- HRT 6200 Hospitality and Tourism Operations Analysis 3 cr.
Prerequisite: HRT 6001 or consent of the School. Qualitative and quantitative analysis of management/operational problems specific to the hospitality and tourism industry will be used to synthesize knowledge with the more advanced and unique aspects of hospitality/tourism operations. Management theories, marketing principles, financial concepts, and advanced analytical techniques are applied to the hospitality and tourism industry. Readings and case analysis are used to illuminate the diverse segments of the industry.
- HRT 6202 Hospitality and Tourism Research Methods 3 cr.
This course is designed to introduce students to the research function using both descriptive and inferential statistics. This course will aid students in understanding the role of information in decision-making and in learning the techniques involved in acquiring information. Students will learn the research process and be able to evaluate the appropriateness of research methodology.
- HRT 6203 Marketing Applications for Hospitality & Tourism Industry 3 cr.
This course is designed to apply the fundamentals of marketing to the hospitality and tourism industry. It involves understanding that the world around us alters the decisions we make about our product/service, price, distribution, and communications. Emphasis will be on strategic marketing and the development of marketing plans.
- HRT 6204 Hospitality & Tourism Internship 3 cr.
This supervised internship allows students to learn by working with the sponsoring hospitality or tourism organization to critically examine a major aspect of their operations. Objectives are set and evaluation is accomplished jointly by the program coordinator, the student, and the on-site supervisor. A research report on the internship is required.
- HRT 6205 Change Management for Hospitality & Tourism 3 cr.
This course examines the critical area of change management in a service quality environment. It discusses the components of leadership, change management, and human resource management that have increasingly become recognized as the main drivers of success for all hospitality and tourism organizations. The course sets these components within the quality improvement framework. It further examines the development of the quality movement and the issues of measuring quality within the hospitality and tourism context.

- HRT 6207 Work Experience in the Hospitality and Tourism Industry 0 cr.
The work experience is only available to students enrolled in the Master of Science in HTM as a required course and to the College of Business Administration MBA students with an HRT option. The course consists of 400 hours of work experience, approved in advance by the graduate coordinator of the Master of Science program in HRT. Formal enrollment must take place no later than the second semester of enrollment in the graduate program.
- HRT 6250 Tourism Destination Development 3 cr.
Prerequisite: HRT 6001 or consent of the School. Planning, development, and marketing of tourism at the destination level, from small communities to cities, regions, or countries. Approaches and guidelines for the integrated and sustainable development of tourism that is coherent with community needs, and for the marketing of tourism destination. The social, environmental, and economic costs and benefits of tourism with their implications for planning and management. This course will require an active participation of the students through the presentation of cases, and the elaboration of tourism development and marketing plans.
- HRT 6300 Hospitality & Tourism Finance & Revenue Management 3 cr.
This course examines the critical areas of financial management and revenue maximization as applied to the hospitality and tourism industry. Course topics include interpretation and analysis of financial statements, forecasting, budget preparation and analysis, and applications of Cost-Volume-Profit and Yield Management models. Emphasis will be placed upon the integration of financial management with revenue maximization.
- HRT 6301 Hospitality & Tourism Industry Strategic Management 3 cr.
Concepts and formulation of business strategy are analyzed and determined in the framework of the total business environment. Roles and actions of top management and supervisory personnel in developing and implementing policy and strategy are examined in the highly competitive settings of the hospitality and tourism industry. Case studies are utilized to solve problems in the classroom. This course should be taken in the final semester of study and it will draw extensively upon the knowledge and skills acquired throughout the program. Open to M.S. in Hospitality and Tourism Management students only.
- HRT 6491 Independent Study In Hospitality & Tourism 3 cr.
Prerequisite: consent of the School. Readings, weekly or biweekly reports, conferences, and a research paper under the direction of a graduate faculty member is required.
- HRT 6495 Special Topics in Hospitality & Tourism 3 cr.
An intensive study of selected special topics in hospitality and tourism management. Topics will vary based on contemporary needs as dictated by the discipline as well as the interests of the students and the instructor.

HRT 7000 Thesis Research

3 cr. min/6 cr. max

Offered each semester. Prerequisite: HRT 6202 and permission of the School. To be repeated for credit until thesis is accepted.

HRT 7040 Examination or Thesis Only No Credit

0 cr.

Open to students in a thesis program who have only (other than application for degree) on the final typing and acceptance by the Graduate School of their thesis or to students in a non-thesis program who have only (other than application for degree) to pass the final examination to complete graduation requirements.

Internship (HRT 3290) and Work Experience (HRT 3002)

WORK EXPERIENCE and INTERNSHIP requirements

HRT 3002 Work Experience is a one credit, pass/fail course that is **REQUIRED for all HRT majors** and it involves completing 600 hours of paid work at a hospitality/tourism related business or organization. Students must secure their own job and submit a form (available in the HRT office or online in the Bb course shell for HRT 3002) verified by their employer at the conclusion of 600 hours of work experience. Students should enroll in HRT 3002 in the semester they expect to complete their 600 hour requirement. Furthermore, multiple jobs may be used to satisfy this requirement and each job must be verified by the respective employer.

HRT 3290 Hospitality Internship is a three-credit, A-F course that is an **ELECTIVE**. Internships may be established by the College of Business through the office of the College internship Coordinator (Ms. Tresa Banks-Lewis, who maintains a list of available internships and coordinated the intern sponsor/student selection process), or a student may apply through the internship coordinator to establish an internship with their current employer. In all cases student and internships must be approved by the HRT faculty through the College Internship Coordinator. Internships generally involve a commitment of approximately 10 hours per week or about 150 hours per semester. These hours may be included as part of the 600 hour work experience requirement.

You are encouraged to consider taking an internship as part of your academic coursework. Internships can provide excellent opportunities to form lasting relationships while gaining experience and exploring new aspects of the hospitality and tourism industries.

Partial List of HRT Current and Potential Internship Partners

American Diabetes Association	Louisiana Children's Museum
Audubon Nature Institute	Magnolia Mansion
Chateau Sonesta Hotel	Marriott
Cystic Fibrosis	New Orleans Music Events
DMC New Orleans	NOMCVB
Events Specialist	NOWFE
French Quarter Festival	Radisson Hotel
Galatoire's	Ritz Carlton
Hampton Inn	Royal Sonesta
Hilton New Orleans (St. Charles)	Signature Events
Hilton Riverside	Small Business Development Center
Intercontinental	Walt Disney World
Jazz & Heritage Foundation	Windsor Court
J. W. Marriott	
Le Pavillon	
Loews	

Student Organizations

The School of Hotel, Restaurant and Tourism boasts several outstanding student organizations on campus. Each organization is unique and satisfies a specific area of the industry. Our student organizations are represented by an industry liaison and/or a parent chapter. Our faculty strongly recommends involvement in one or more of the student organizations.

Active participation in these groups offers more than activities. They offer the chance to become a leader and interact with fellow classmates. The networking possibilities and experiences gained through involvement in our organizations is invaluable. Many of the scholarships offered in our program are not necessarily academically based, but involvement based. There is more to success than just having a degree...Get involved!

Club Managers Association Of America

Club managers association of America students with interest in private, city and country clubs should utilize this group. The intention of this organization is to inform students about club management as a profession, to raise awareness of career opportunities in club management, and to serve as the liaison between the practicing professionals and the academic community. Activities include monthly meetings with guest speakers, receptions with the local professional club managers of America chapter, and tours of country clubs.

Eta Sigma Delta Honor Society

This national honor society's mission is to recognize the work effort and achievements of outstanding students in the hospitality field. To be eligible, students must be juniors and ranked in the top 20th percentile of all HRT majors (approximate 3.0 GPA). Membership in this honor society gives students the opportunity to develop a mentor/protégé relationship with successful industry professionals who sit on our HRT Advisory Council. Student members are matched with mentors in their field of interest.

Hospitality Education & Networking Association

The purpose of this organization is to promote interest in education and networking in the hospitality industry and to provide interaction with industry leaders. It is allied to the New Orleans Chapter of Hospitality Education & Networking Association. Activities include guest speakers, river boat cruises, tours of local hospitality facilities, all functions of parent chapter, annual convention, and a Christmas party.

Hospitality Financial And Technology Professionals

For those students interested in the accounting aspects of hospitality, this organization will help you develop strong ties with hospitality industry professionals in the accounting field. It strives to educate members regarding accounting opportunities within the hospitality industry through participation in industry meetings and industry sponsored events.

Louisiana Restaurant Association

This organization promotes the professional development of the membership through lectures, seminars, guest speakers, community service, and an active participation in the restaurant and hospitality industry. Activities include attending the annual National Restaurant Show in Chicago, the Louisiana Restaurant Association parent chapter monthly meetings, volunteering for various activities in the industry such as food shows, touring local restaurants, festivals and tournaments.

Meeting Planners' International

Meeting professionals international (MPI) is the world's largest association of meeting professionals with almost 20,000 members in 64 countries committed to shaping and defining the future of the meeting and event industry. The gulf states chapter serves the states of Louisiana, Alabama and Mississippi and has over 200 members. Its' purpose is to serve the diverse needs of its membership in the gulf south by providing educational development, networking opportunities while cultivating business relationships.

National Society Of Minorities In Hospitality

It is the mission of the National Society for Minorities in Hospitality (NSMH) to educate in order to aid in the recruitment, retention, support, and advancement of minority students in the hospitality industry. NSMH addresses diversity and multiculturalism, as well as the career development of student members.

Professional Convention Managers Association

The principle purpose of this Student Chapter shall be to familiarize its members with the basic aspects of the Convention, Exposition and Meeting Industry. This is accomplished through the development of high ethical principles and sound methods of management and by association with professionals in the industry.