Program Overview

Hospitality and tourism is one of the world’s largest industries. The Restaurant, Hotel and Tourism (RHT) program offers academic preparation with an experiential foundation for graduates seeking careers in different sectors of the hospitality and tourism industry including event management, food and beverage services, lodging, private clubs, theme parks, resorts and tourism management or continuing with master's studies. Major courses include Introduction to Hospitality, Food and Culture, Hotel Operations, Food Sanitation and Safety, Introductory Food Preparation, Introduction Food Production, Catering for the Hospitality Industry, Convention and Event Planning, Restaurant Operations, Beverage Management, Accounting in Hospitality Operations, Principles of Tourism, Marketing for Hospitality and Tourism and Hospitality Practicum.

The hallmarks of our program include highly qualified and experienced faculty, professional development experiences for students, experiential learning, state-of-the-art facilities, international internship opportunities and extensive professional networking resources. The newly renovated McCracken Hall is equipped with a modern commercial kitchen laboratory and demonstration kitchen, which provides students a comprehensive experience in food and beverage services, catering and event management. The RHT faculty are leading scholars, teachers, and industry professionals who have innumerable global education and global applied experiences in hospitality and tourism field. Active student organizations, professional conferences, study tours, and special events with industry leaders elevate the distinctive student learning experiences. With a holistic approach, the RHT program affords students both the depth and breadth of knowledge and skills in working in the hospitality and tourism industry. The learning opportunities enhances and improves the students’ marketability, and ultimately position them to be competitive and successful in their chosen careers.

Program Standards

To remain active in this program you must meet the following criteria:

1. Maintain overall GPA of 2.0 (C) or better in all hours attempted at Ohio University.
2. Earn at least a 2.0 (C) or better in each course listed under Major Requirements.
3. Successfully earn at least a C (2.0) in all required RHT courses by the end of the third enrollment in each course. Other schools and departments may also limit the number of times you may retake a course.

Admissions Information

For Freshman/First-Year Admission, Change of Program or External Transfer

No requirements beyond University admission requirements. To obtain the documents necessary to change your major or externally transfer into the program you will need to speak with a representative in the Office of Student Affairs located on the 1st floor of McCracken Hall in Room 102. The main office can be reached at 740.593.4400.

Opportunities Upon Graduation

Graduates are prepared for entry-level management positions within the restaurant, hotel, and tourism industry. Previous graduates have gained employment with international restaurant and hotel companies, school and university dining services, event planning and catering companies, and tourism focused organizations.

Requirements

Universitywide Graduation Requirements

To complete this program, students must meet all Universitywide graduation requirements.

Department Level Requirements for the Department of Recreation, Sport Pedagogy and Consumer Sciences

The Department of Recreation, Sport Pedagogy, and Consumer Sciences has no particular entry or graduation requirements beyond
those of the College and the University. However, requirements differ considerably from program to program. Consult with your adviser to ensure proper fulfillment of those requirements.

**Major Requirements**

Complete the following courses with a grade of C (2.0) or higher:

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<thead>
<tr>
<th>Course Name</th>
<th>Credit Hours:</th>
<th>Term Taken</th>
<th>Grade</th>
<th>Gen Ed</th>
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<tbody>
<tr>
<td>NUTR 1000 - Introduction to Nutrition</td>
<td>Credit Hours: 3</td>
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<tr>
<td>RHT 1100 - Introduction to Hospitality</td>
<td>Credit Hours: 3</td>
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<td>RHT 1200 - Food and Culture</td>
<td>Credit Hours: 3</td>
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<tr>
<td>RHT 1330 - Food Sanitation and Safety</td>
<td>Credit Hours: 1</td>
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<tr>
<td>RHT 2420 - Accounting Principles for Hospitality Operations</td>
<td>Credit Hours: 3</td>
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<td>RHT 2990 - Introductory Food Preparation</td>
<td>Credit Hours: 4</td>
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<td>RHT 3410 - Principles of Tourism</td>
<td>Credit Hours: 3</td>
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<td>RHT 3340 - Introduction Food Production: Hospitality</td>
<td>Credit Hours: 3</td>
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<td>RHT 3600 - Catering for the Hospitality Industry</td>
<td>Credit Hours: 3</td>
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<td>RHT 3610 - Hotel Operations</td>
<td>Credit Hours: 3</td>
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<td>RHT 3620 - Convention and Event Planning</td>
<td>Credit Hours: 3</td>
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<td>RHT 3890 - Career Development for Hospitality and Tourism Professionals</td>
<td>Credit Hours: 3</td>
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<td>RHT 4000 - Hospitality Senior Seminar</td>
<td>Credit Hours: 3</td>
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<td>RHT 4390 - Restaurant Operations</td>
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<td>RHT 4400 - Beverage Management</td>
<td>Credit Hours: 3</td>
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<td>RHT 4430 - Marketing for Hospitality and Tourism</td>
<td>Credit Hours: 3</td>
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<td>RHT 4850 - Advanced Hospitality, Tourism and Events Management</td>
<td>Credit Hours: 3</td>
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<td>RHT 4920 - Hospitality Practicum</td>
<td>Credit Hours: 6 - 12</td>
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**Required Related Courses**

Complete the following courses:

<table>
<thead>
<tr>
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<th>Grade</th>
<th>Gen Ed</th>
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<tbody>
<tr>
<td>COMS 1030 - Fundamentals of Public Speaking</td>
<td>Credit Hours: 3</td>
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<td>CONS 2500 - Families as Consumers in Global Communities</td>
<td>Credit Hours: 3</td>
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<td>CONS 3100 - Human Resources for Customer Service</td>
<td>Credit Hours: 3</td>
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<td>Leadership Professionals</td>
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<td>ECON 1000 - Survey of Economics</td>
<td>Credit Hours: 3</td>
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<td>MATH 1200 - College Algebra</td>
<td>Credit Hours: 4</td>
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<td>QBA 1721 - Introduction to Information Analysis and Design (Nonmajor)</td>
<td>Credit Hours: 3</td>
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<td>PSY 1110 - Elementary Statistical Reasoning</td>
<td>Credit Hours: 3</td>
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**Complete one of the following courses:**

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<th>Credit Hours:</th>
<th>Term Taken</th>
<th>Grade</th>
<th>Gen Ed</th>
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<tbody>
<tr>
<td>PSY 1010 - General Psychology</td>
<td>Credit Hours: 3</td>
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<td>SOC 1000 - Introduction to Sociology</td>
<td>Credit Hours: 3</td>
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Notes: