MATH 104 or MATH 250: Elementary Statistics / Statistics
MATH 105 or MATH 120: Calculus for Business and Social Sciences / Calculus
ECON 200: Principles of Microeconomics
ECON 201: Principles of Macroeconomics
ACCT 203: Financial Accounting
ACCT 204: Managerial Accounting
DSCI 232: Business Statistics

MAJOR REQUIREMENTS: 21 CREDIT HOURS
- HTMT 210: Principles & Practices of Hospitality and Tourism
- BLAW 205: Legal Environment of Business
- MGMT 301: Management and Organizational Behavior
- MKTG 302: Marketing Concepts
- FINC 303: Business Finance
- INFM 220: Management Information Systems
- HTMT 352: Service Operations Management
- HTMT 444: Hospitality Management Internship
- HTMT 488: Strategic Hospitality and Tourism Management

MAJOR ELECTIVES: 12 CREDIT HOURS
Students must also complete twelve hours of the following courses:
- HTMT 310: Current Topics in Hospitality & Tourism Management
- HTMT 350: Hospitality & Tourism Marketing
- HTMT 351: Hotel Management
- HTMT 353: Hospitality Sales & Negotiations
- HTMT 354: Hospitality and Tourism Technology
- HTMT 355: Negotiations: Principles and Practices
- HTMT 360: Special Topics in Hospitality & Tourism
- HTMT 361: Meetings and Convention Management
- HTMT 362: Events Management
- HTMT 370: Foodservice Enterprise: Design & Development
- HTMT 372: Foodservice Operations Analysis
- HTMT 380: Managing Global Tourism
- HTMT 399: Tutorial
- HTMT 420: Independent Study
- HTMT 444: Hospitality Management Internship
- HTMT 488: Strategic Hospitality and Tourism Management
- HTMT 499: Bachelor’s Essay - PR: SR, Senior standing
- MGMT 308: Managing Diversity
- REAL 310: Principles of Real Estate

*NOTE:
Courses within this major may also satisfy general education requirements.
*Only one of these courses can be used as an upper-level elective. Please consult https://catalog.cofc.edu/ for more information. Students are not permitted to double major in HTMT and BADM

"Hospitality and Tourism is full of connections, ideas and encouraging leaders. They gave me the fiery interest to explore the different parts and find my niche. I joined CHAT - the Club for Hospitality and Tourism - right off the bat during my freshman year and met Chef Bob Waggoner. He opened up his cooking class kitchen to me and before I knew it, he became a mentor. Additionally, I worked with my professor to land an internship with Chef Nathalie Dupree, a James Beard award-winning chef. This program is destined to change lives, you just need to trust your instinct and get after it."

Lauren Furey '20
Culinary Artist