

More Information

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Quick Facts:

- The School of Hotel and Restaurant Administration at Oklahoma State University was ranked eighth among the top 100 hospitality and tourism programs in the world by the Journal of Hospitality and Tourism Research. The ranking is based on total research output in 11 leading journals for hospitality and tourism from 2002-2006.
- Hosts an annual Career Fair featuring over 35 hospitality companies
- The only full integrated teaching curriculum including restaurants and a hotel operated by the School in the central plains states
- Features an international hospitality learning experience in Switzerland
- Leadership opportunities for students through student hospitality associations and departmental special events
- Students complete 800 hours of hands-on work experience including a domestic or international internship
- Offers dual degree undergraduate program in hospitality management that allows students to acquire two undergraduate degrees; one from OSU and one from an European partner.

In The Classroom

Our undergraduate degree program has been known as a program of distinction for over 65 years. Students are prepared for careers in hospitality through meaningful teaching, quality laboratory practices, and supervised industry work experiences and internships. Learning is "hands on" and provides a bridge between the classroom and professional practice in the field. Courses within the School of Hotel and Restaurant Administration are a combination of hospitality and business related application. Students learn management, marketing, accounting, financial analysis, operations and production and service quality within the hospitality and tourism field. Our Masters Degree and Doctoral Degree programs have also received national attention for their academic quality and research production. The multidisciplinary programs allow students to develop knowledge in the areas of specialization within the hospitality and tourism industry while incorporating other programs to refine expertise in specialized areas. The interdisciplinary Doctor of Philosophy degree is awarded in Human Environmental Sciences with a specialization in Hospitality and Tourism Administration. The graduate degree programs provide academic experiences through appropriate research and course work for hospitality and tourism graduate students focusing on the students selected area of specialization.

In The News: For the past 15 years, the School of Hotel and Restaurant Administration has hosted the Distinguished Chef Scholarship Benefit Series. The series is comprised of four separate events featuring renowned chefs from around the world. Each event is a three day long educational opportunity for students to learn and work directly with industry professionals culminating with a four course gourmet dinner for patrons and sponsors of the School of Hotel and Restaurant Administration. The program is designed to enhance the educational experience of our students through the planning and execution of each dinner. The students are involved in almost every aspect of the event including front of the house set-up and staffing, event planning, and food preparation for the dinner series. Support for the series has grown over the years. Our guests include alumni, faculty, administration, industry partners, program donors, and community patrons. Sponsorship and tickets for the event "sell out" every year and we often run a waiting list for open seats.

In The Real World: HRAD students will find a wide variety of careers in the hospitality and tourism industry. From managing a restaurant, planning corporate meetings and events to running a resort, our students are prepared for the fast-paced and ever changing world of hotel and restaurant administration. "It takes a special kind of individual to be truly successful in the Hospitality Industry. You must be a hard-worker, fast-thinker, have a passion for people and possess strong ethics. You must not only be a leader - you must LEAD out loud! You have to have the "fire" inside to develop people and yourself. You must be ready and willing to serve. That is what makes this industry special...service! OSU HRAD students bring all of these traits and more to the table on day ONE out in the industry. They have solid business and personal skills that allow them to not just succeed, but to THRIVE. I am proud to recruit HRAD students from OSU."

Beth Stephens
National Recruiting Director
Pappas Restaurants