Restaurant + Resort Mgmt-RRM (RRM)

Courses

RRM 101 Hospitality Industry Credits: 3 (3-0-0)
Course Description: Food service, lodging, and tourism industries; exploration of various industry segments and career opportunities.
Prerequisite: None.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 200 Hotel Operations Credits: 3 (3-0-0)
Course Description: Front office and room management as related to resorts and hotels. Computer application, financial controls, employee and guest relations.
Prerequisite: RRM 101.
Registration Information: Sections may be offered: Online.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 311 Food Service Systems-Production and Purchasing Credits: 3 (3-0-0)
Course Description: Quantity food production principles, purchasing specifications, market channels.
Prerequisite: RRM 310.
Registration Information: Sections may be offered: Online.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 312 Hospitality Human Resource Management Credits: 3 (2-0-1)
Course Description: Principles and practices of employee management in the hospitality industry including employment process, training, legal aspects, performance.
Prerequisite: RRM 310.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 310 Food Service Systems-Operations Credits: 3 (3-0-0)
Course Description: Technical operations: menu planning, evaluation, recipe standardization, forecasting, food cost, sanitation, hospital food distribution systems.
Prerequisite: None.
Registration Information: Sections may be offered: Online.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 340 Restaurant Operations Credits: 4 (0-8-0)
Course Description: Principles, practices, philosophies, systems for daily operation of casual or fine dining restaurant; focus on developing solutions to problems.
Prerequisite: RRM 101, may be taken concurrently.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 415 Catering Techniques and Culinary Arts Credits: 3 (0-6-0)
Course Description: Management of advanced techniques in culinary technique; catering of food and beverages for special functions.
Prerequisite: RRM 311.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: Yes.
RRM 450  Leadership in the Hospitality Industry  Credits: 3 (3-0-0)
Course Description: Exploration of leadership skills, their relationship to ethics through self-analysis, and leading change in the hospitality industry.
Prerequisites: RRM 310 and MGT 305.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 460  Event and Conference Planning  Credits: 3 (3-0-0)
Also Offered As: NRRT 460.
Course Description: Foundation in planning, organizing, and producing special events and conferences. Functions and strategies for effective event management.
Prerequisite: NRRT 270 or RRM 101.
Registration Information: Credit not allowed for both RRM 460 and NRRT 460.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 487  Internship: Hospitality Management  Credits: 3 (0-0-9)
Course Description: 
Prerequisites: RRM 200 and RRM 311, may be taken concurrently.
Registration Information: Junior standing.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.

RRM 492  Seminar on Hospitality Management  Credits: 3 (0-0-3)
Course Description: Applying and synthesizing service knowledge and management functions; project discussions, benchmark presentations, execution of a capstone project.
Prerequisite: MKT 305.
Terms Offered: Fall, Spring.
Grade Mode: Instructor Option.
Special Course Fee: Yes.

RRM 500  Understanding Food  Credits: 3 (3-0-0)
Course Description: Role of food in the creation of identity, as a driver of technology, and the prominent role food plays in the media.
Prerequisite: RRM 400.
Registration Information: RRM 400 or admission to the GPIdea M.S. in Dietetics program.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 604  Research Methods in Food and Nutrition  Credits: 3 (3-0-0)
Course Description: Research techniques used in food and nutrition disciplines. Emphasis on design, preparation, and evaluation of research.
Prerequisite: EDRM 606 or STAT 301 or STAT 311.
Restriction: Must be a: Graduate, Professional.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 686  Practicum-Food Service Management  Credit: 1 (0-4-0)
Course Description: Food production, menu planning, nutritional analysis and food costing.
Prerequisite: None.
Restriction: Must be a: Graduate, Professional.
Terms Offered: Fall, Spring, Summer.
Grade Mode: Traditional.
Special Course Fee: No.