HOSPITALITY MANAGEMENT-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.
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, Summer.
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, Summer.
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 330 Alcohol Beverage Control and Management  Credits: 2 (2-0-0)
Course Description: Classification, production, and service of controlled beverages; management of facilities and people; safe service training; financial controls.
Prerequisite: CHEM 103, may be taken concurrently or CHEM 107, may be taken concurrently or CHEM 111, may be taken concurrently.
Term Offered: Fall.
Grade Modes: S/U within Student Option, Trad within Student Option.
Special Course Fee: No.

RRM 340 Restaurant Operations  Credits: 5 (0-10-0)
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 345 Food, Beverage, and Labor Cost Control  Credits: 3 (3-0-0)
Course Description: Cost control for food, beverage, and labor in the hospitality industry.
Prerequisite: ACT 205 and CS 110.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 350 Hospitality Marketing  Credits: 3 (3-0-0)
Course Description: Operations marketing, including consumer behaviors, marketing strategies, and marketing plans in the hospitality industry.
Prerequisite: RRM 101.
Term Offered: Fall.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 386 Practicum  Credits: 3 (0-0-9)
Course Description: Practicum in Hospitality Management.
Prerequisite: RRM 101.
Terms Offered: Fall, Spring, Summer.
Grade Mode: S/U Sat/Unsat Only.
Special Course Fee: No.

RRM 400 Food and Society  Credits: 3 (2-0-1)
Course Description: Exploration of the influence of food, dining, and nutrition on cultural aspects of the human experience.
Prerequisite: SOC 100 or PSY 100.
Registration Information: Completion of AUCC 3D and AUCC 3E requirements. Must register for lecture and recitation.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 410 Food Safety Management  Credits: 2 (2-0-0)
Course Description: Management and practical applications of safe food service including sanitation, food borne illness, worker hygiene, proper food temperatures and handling, hazard analysis critical control points, local/state/federal health rules and regulations. ServSafe® Manager Certification.
Prerequisite: (CHEM 103 or CHEM 107 or CHEM 111) and (RRM 310).
Registration Information: Junior standing.
Term Offered: Fall.
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.
Term Offered: 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.
Prerequisite: RRM 310 and MGT 305.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 460  Event and Conference Planning  Credits: 3 (2-0-1)
Course Description: Overview of event planning and management. Explores key concepts critical to the success of any event and current trends in the industry.
Prerequisite: NRRT 270 or RRM 101.
Registration Information: Junior standing. Must register for lecture and recitation. Required field trips. 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:
Prerequisite: 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. Sections may be offered: Online.
Terms Offered: Fall, Spring.
Grade Mode: Traditional.
Special Course Fee: No.

RRM 510  Foodservice Management  Credits: 2 (1-0-1)
Course Description: Analysis of a wide variety of foodservice operations, including procurement, forecasting, operational design, and menu planning.
Prerequisite: NRRT 402 or NRRT 471.
Registration Information: Must register for lecture and recitation. This is a partial-semester course. Offered as Mixed Face-to-Face only.
Term Offered: Spring.
Grade Mode: Traditional.
Special Course Fee: No.