

# HOSPITALITY MANAGEMENT-RRM (RRM)

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## 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.

**Restriction:** Must not be a: Senior.

**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.

**Registration Information:** Written consent of instructor.

**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 or ACT 210.

**Restriction:** Must not be a: Freshman.

**Registration Information:** Sophomore standing.

**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 355 Culinary Tourism and Hospitality Management Credits: 3 (3-0-0)

**Course Description:** Understanding and implications of culinary tourism and hospitality management in a global context covering its history, cultural dimension, globalization and localization, marketing and branding, festivals and events, and sustainability issues.

**Prerequisite:** NRRT 270 or RRM 101.

**Restriction:** Must be a: Freshman.

**Registration Information:** Credit not allowed for both NRRT 380A1 and RRM 355.

**Terms Offered:** Fall, Spring.

**Grade Mode:** Traditional.

**Special Course Fee:** No.

### RRM 371A Study Abroad--Thailand: Hospitality and Tourism in Thailand Credits: 3 (0-0-3)

**Course Description:** International focus on hospitality and tourism in Thailand. Emphasis on hospitality consumers/travelers and the current trends.

**Prerequisite:** None.

**Registration Information:** Credit not allowed for both RRM 371A and RRM 382A.

**Term Offered:** Summer.

**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.

**Restriction:** Must not be a: Freshman.

**Registration Information:** Completion of AUCC 3D and AUCC 1C or 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.

**Terms Offered:** Fall, Spring.

**Grade Mode:** Traditional.

**Special Course Fee:** No.

**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.

**Term Offered:** Fall.

**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:** Yes.

**RRM 487 Internship in Hospitality Management Credits: 5 (0-0-25)**

**Course Description:** Supervised off-campus experience in food and beverage, lodging, or event planning focusing on management tasks and responsibilities.

**Prerequisite:** RRM 101 and RRM 310, may be taken concurrently.

**Registration Information:** Sophomore standing. Written consent of instructor.

**Terms Offered:** Fall, Spring, Summer.

**Grade Mode:** S/U Sat/Unsat Only.

**Special Course Fee:** No.

**RRM 492 Seminar on Hospitality and Event Management Credits: 3 (0-0-3)**

**Course Description:** Applying and synthesizing service knowledge, leadership, and management functions, planning and executing a capstone project, developing a career portfolio, and networking with industry professionals.

**Prerequisite:** MKT 305.

**Restrictions:** Must not be a: Freshman, Sophomore, Junior. Must be a: Undergraduate.

**Registration Information:** Senior standing.

**Terms Offered:** Fall, Spring.

**Grade Mode:** Traditional.

**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 GPIdea program in Dietetics. 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 442 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.

**RRM 520 Lodging Management Credits: 2 (1-0-1)**

**Course Description:** Operating standards and practices essential to the profitability of a hotel, lodging, and accommodation enterprise.

**Prerequisite:** NRRT 442 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:** Fall.

**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.