
Hotel, Restaurant, Casino Mgmt (HRCM)

HRCM 001 Introduction to Hospitality (3)

Class Hours: 54 Lecture

Advisory(s): CUL 050:

Transfers to: CSU

Introduction to Hospitality

HRCM 001 is a fundamental overview of the hotel, restaurant, tourism, and casino segments of the hospitality industry. This course provides an overview of the operational sectors of the hospitality industry with an emphasis on organizational structures, departments, job classifications, and career paths. Lecture and discussion are enhanced by industry guest speakers and industry visits.

HRCM 006 Hospitality Industry Seminar (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Hospitality Industry Seminar

HRCM 006 allows students to visit, observe, and study various and specific operations of multiunit and single-unit enterprises in metropolitan and rural areas. They will study in-depth management structures and personnel policies and guidelines. Techniques to analyze management and preparation methods, as well as their benefits and shortcomings will be examined. Students will then be able to create recommendations for operation of a successful and fluid enterprise.

HRCM 007 Hospitality Law (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Hospitality Law

HRCM 007 explores the legal relationship and considerations of hotel, restaurant, travel and tourism operations.

HRCM 008 Intro to Food Service Operatio (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Introduction to Food Service Operations

HRCM 008 is designed to provide an overview of the basic principles and fundamentals relating to food service operations. This course will provide instruction in the history of food service operations from ancient to modern times, types of food service operations, food safety, menu planning, purchasing, receiving and inventory control, production and distribution systems, facility planning, marketing, and human resource management.

HRCM 009 Intro to Food and Beverage Man (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Introduction to Food and Beverage Management

HRCM 009 explores and develop techniques and procedures of management as they relate to commercial and institutional food and beverage facilities. Topics include: functions of management, marketing, menu development, effective cost controls in purchasing, and labor and service techniques.

HRCM 010 Intro to Hotel Management (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Introduction to Hotel Management

HRCM 010 is an introduction to the operating system and components of a hotel-resort facility, which includes: front office, housekeeping, food and beverage, sales and marketing, accounting, property maintenance, human/resource management, and information systems.

HRCM 011 Hotelm Rest. Planning & Develo (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Hotel, Restaurant Planning and Development

HRCM 011 provides an overview of the considerations involved in the hotel design, planning, and development process. This course will provide instruction in the development of the hotel industry, essential design elements, planning and development criteria, site selection and in-depth analysis of emerging trends within the industry.

HRCM 012 Hospitality Cost Control (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Hospitality Cost Control

HRCM 012 covers analyzing and managing of food, beverage, labor, and other costs within a hospitality operation. This course emphasizes problem solving and applying cost control techniques to maximize profits while managing expenses. Topics within this course include establishing standards, cost-volume-profit-analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention, and labor control.

HRCM 013 Lodging Management and Op (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Transfers to: CSU

Lodging Management and Operations

HRCM 013 covers a broad range of thinking, research, and commentary concerning contemporary issues on the management of modern hotel and motel operations. This course provides an analysis of the hospitality industry, discusses organizational design, general manager duties and responsibilities, front office management procedures, housekeeping and maintenance management procedures, food and beverage division management, marketing policies and techniques, accounting and financial protocols, and operational control of the facility as well as human resource management processes within the lodging industry.

HRCM 050 Festivals, Event Planning, & T (3)

Class Hours: 54 Lecture

Advisory(s): CUL 003 (Recommended, Previous or concurrent).

Festivals, Event Planning, and Tourism

HRCM 050 is a comprehensive study of event planning and special event tourism. This course provides instruction in the stages of successful event development, scheduling and organizational elements, catering, marketing, legal requirements, and risk management as well as instruction in the history of tourism, motivation for tourism, and tourism as it applies to special event venues.

HRCM 051 Maintenance & Housekeeping Mana**(3)***Class Hours: 54 Lecture**Advisory(s): CUL 003 (Recommended, Previous or concurrent).***Maintenance and Housekeeping Management**

HRCM 051 is an introductory course in hotel housekeeping and maintenance management. This course provides instruction in the administrative, managerial, professional, technical skills, and duties related to the executive position. This course explores the three key areas of expertise required of an executive housekeeper: management of resources, administration of assets, and knowledge of housekeeping technical operations. The course content will include a historical prospective of the lodging industry, application of management concepts, interdepartmental communication procedures, structural planning of the housekeeping department, staffing requirements, inventory and equipment requirements, housekeeping equipment and supplies, linen management, laundry room management, cleaning functions, human resources, management, administration controls, and risk and environmental management.

HRCM 060 Global Epicurean History**(3)***Class Hours: 36 Lecture | 54 Laboratory**Advisory(s): CUL 003 (Recommended, Previous or concurrent).***Global Epicurean History**

HRCM 060 is a food history course with contextualized activities focusing on the culture and lore. Students will indulge in having luxurious tastes or habits. This class will reflect the characteristics to eating and drinking in relation to global cuisine. Areas of learning will provide instruction in selecting and preparing traditional multicultural cuisine, equipment requirements, storage, herbs and spices, sauces, and entr#e preparation techniques.