

---

## COURSE DESCRIPTIONS BY COURSE DISCIPLINE PREFIX

### CLUB & RESORT MANAGEMENT

---

**HRM-230      Club & Resort Management      3 (3-0)    Spring**

**Prerequisites:**

**Corequisites:**

This course introduces specific principles of managing a hospitality operation in a resort or club setting. Topics include operational efficiencies, resort and club marketing, recreational and sport activity management, and retail management. Upon completion, students should be able to demonstrate an understanding of the specialized skills involved in resort and club management. (2011 FA)

### COST CONTROL-FOOD & BEV

---

**HRM-220      Cost Control-Food & Bev      3 (3-0)    Fall**

**Prerequisites:** ENG-025<sup>L</sup>

**Corequisites:**

This course introduces controls and accounting procedures as applied to costs in the hospitality industry. Topics include reports, cost control, planning and forecasting, control systems, financial statements, operational efficiencies, labor controls and scheduling. Upon completion, students should be able to demonstrate an understanding of food, beverage, and labor cost control systems for operational troubleshooting and problem solving. (2011 FA)

### FOOD TRUCK OPERATIONS

---

**HRM-170      Food Truck Operations      3 (3-0)    Spring**

**Prerequisites:**

**Corequisites:** CUL-110<sup>S</sup>

This course introduces students to mobile food truck management and provide the fundamentals of establishing and operating a food truck. Emphasis is placed on marketing, budget management, menu development, interior food truck design, and business plan implementation. Upon completion, students should be able to formulate a food truck concept, understand local, state, and federal requirements, create menu content and a marketing strategy, and develop a viable business plan. (2026 FA)

### HUMAN RESOURCE MGMT-HOSP

---

**HRM-245      Human Resource Mgmt-Hosp      3 (3-0)    Spring**

**Prerequisites:** ENG-025<sup>L</sup>

**Corequisites:**

This course introduces a systematic approach to human resource management in the hospitality industry. Topics include training/development, staffing, selection, hiring, recruitment, evaluation, benefit administration, employee relations, labor regulations/laws, discipline, motivation, productivity, shift management, contract employees and organizational culture. Upon completion, students should be able to apply human resource management skills for the hospitality industry. (2011 FA)

