COURSE DESCRIPTIONS BY COURSE DISCIPLINE PREFIX

HRM HOTEL & RESTAURANT MGMT

HRM-220 **Cost Control-Food & Bev** **3 (3-0)** **Spring**
Prerequisites: ENG-002[L] or BSP-4002[L]
Corequisites: None
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)

HRM-230 **Club & Resort Management** **3 (3-0)** **Spring**
Prerequisites: None
Corequisites: None
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)

HRM-245 **Human Resource Mgmt-Hosp** **3 (3-0)** **Spring**
Prerequisites: ENG-002[L] or BSP-4002[L]
Corequisites: None
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)

HRM-275 **Leadership-Hospitality** **3 (3-0)** **Fall**
Prerequisites: None
Corequisites: None
This course introduces leadership traits, styles, and the roles and responsibilities of successful hospitality leaders while developing the student?s personal leadership skills. Topics include formal and informal hospitality leadership defining effective and ineffective leadership behavior and leadership organizational change and planning within the hospitality industry. Upon completion, students will be able to apply appropriate leadership actions in real-world situations ranging from local to global hospitality environments.(2011 FA)