

Required Course Descriptions

HRIM 101 Introduction to the Hospitality Industry 3c-01-3cr
A study of the development and current status of the hospitality industry. Major hotel, restaurant, and related area employers are profiled. Career opportunities are discussed. Guest speakers from various hospitality industry segments are featured.

HRIM 130 Hospitality Sanitation and Security 3c-01-3cr
Introduces concepts and issues pertaining to sanitation and security management in the hospitality industry. Examines causes and prevention of food-borne illness, Hazard Analysis Critical Control Point food production methods, and current government regulations. Special emphasis is on crisis management protocols dealing with critical incidents involving guests and employees. Prepares students for taking the National Restaurant Association ServSafe sanitation certification examination.

HRIM 150 Principles of Hospitality Management 3c-01-3cr
Introduces students to classic management theory and responsibilities, with an emphasis on hospitality industry applications.

HRIM 256 Human Resources in the Hospitality Industry 3c-01-3cr
Prerequisite: HRIM 150 or Food and Nutrition major
Examines human resources management in the hospitality industry. Topics include cultural diversity, legal requirements, job analysis, recruitment and selection, training and development, performance appraisal, compensation, and benefits administration. (Titled Principles of Hospitality Human Resources Management prior to 2003-04; offered as HRIM 356 prior to 2002-03)

HRIM 259 Hospitality Purchasing 3c-01-3cr
Prerequisite: FDNT 150 or equivalent
Includes sources, standards, grades, methods of purchase, and storage of various foods, beverages, and fixtures. Emphasizes the development of purchasing policies and specifications.

HRIM 265 Hospitality Cost Management 3c-01-3cr
Prerequisite: ACCT 201
Identifies and analyzes the control of hospitality operation costs including those in the areas of food, beverage, labor, material, and to compare those costs to industry norms. Students analyze income statements and balance sheets. (Offered as HRIM 401 prior to 2003-04)

HRIM 310 Professional Development in the Hospitality Industry 2c-01-2cr
Prerequisite: HRIM 256
Provides the student with an opportunity to identify and design industry-specific job search strategies, techniques, and skills including resume and cover letter writing, interviewing, portfolio development, and strategies to attain career success within the hospitality industry.

HRIM 313 Food Production and Service 1c-6l-4cr
Prerequisites: HRIM 130, 150, and instructor permission
Introduces the management of food service operations in commercial kitchen facilities. Includes planning, preparation, and service of quantity food production. Emphasizes the integration of sanitation, menu planning, cost controls, and application of computer software. (Titled Food Systems I prior to 2003-04)

HRIM 320 Hospitality Marketing 3c-01-3cr
Prerequisite: HRIM 256
Students gain an understanding of the principles and concepts of marketing as they apply to hospitality management. Analyzes consumer behavior related to the hospitality industry. Students learn to make effective marketing decisions as they apply to customer satisfaction.

HRIM 330 Applications of Food Production and Service 1c-6l-4cr
Prerequisite: HRIM 313 or FDNT 150/151
Provides training for the hospitality management student in advanced fundamentals of technique, timing, and management skills through laboratory experiences, as well as the operation of the Allenwood Restaurant facility.

HRIM 335 Legal Issues in Hospitality 3c-01-3cr
Prerequisite: HRIM 256
Examines the concepts and issues pertaining to hotel and restaurant law, government regulations, and their impact on the hospitality industry. A special emphasis is on innkeeper-guest relationship, employee relations, food laws and liability, liquor law and liability, and guest rights.

HRIM 413 Advanced Food Production and Service 1c-6l-4cr
Prerequisites: HRIM 330 and permission
A food and beverage systems course emphasizing restaurant front- and back-of-the-house operations management. Students research, plan, prepare, and present theme-oriented dinners showcasing selected domestic and international cuisine. Students function as both operations employees and managers within the department's food and beverage operation. (Titled Advanced Restaurant Operations prior to 2003-04)

HRIM 470 Hospitality Business Model 3c-01-3cr
Prerequisites: Senior status and instructor permission
Provides the opportunity to integrate and apply hospitality operations management concepts into the development of a working hospitality business model.

HRIM 493 Internship var-3-12cr
Prerequisites: 57cr earned, 2.0 GPA, and completion of an approved 400-hour pre-Internship experience
An opportunity for students to work in a supervised experience directly related to the Hospitality Management major. Must meet university and departmental internship requirements. Minimum of 400 hours required.