

HOSPITALITY & RESORT MANAGEMENT COURSE DESCRIPTIONS

Course Number	Credits	Course Title	Description
HPRM 1050	3	Business of Hospitality	Varied aspects of lodging, food service, clubs, cruise lines, natural attractions, man-made attraction, transportation, infrastructure; retail businesses; sports; special events and activities; outfitters, tour operators, travel management; destination marketing organizations.
HPRM 2003	1	Special Events	Introduction to special events management and potential careers in this field. Hands on experience with special events while partnering with destination Management Company to work with planning and operations in multifaceted special events area.
HPRM 2004	1	Distinguished Speakers	Series of lectures from high ranking professionals from the hospitality industry in areas of lodging, food service and tourism.
HPRM 2006	1	Professional Development	Conducting a self-assessment; development of a resume and self-promotion materials; presentation skills; social skills needed to obtain and retain career position; corporate communication skills.
HPRM 2007	1	Resort Management	Currents events and trends in the resort and tourism industry; impact of external publics on resort industry; identifying resort management decision-making tools.

HPRM 2011	3	Hosp Ind Managerial Acct	Presentation, interpretation, and analysis of internal and external hospitality financial reports affecting management decisions using Uniform Systems of Accounting. PREREQUISITE: HPRM 1050.
HPRM 2012	3	Intro to Culinary Arts	This course will provide the student with a cursory understanding of fundamental culinary theory and techniques by exposing the student to the basic principles of culinary arts. The primary goal of this class is to acquire the culinary skills needed for success in a career as a food service professional. Skills practiced will include basic kitchen safety and sanitation, knife skills, stock production, soups, sauces, breakfast cooking, and fresh pasta. The course also provides an overview of basic culinary units of measure, culinary history, and professionalism in the culinary industry. Fee \$60 per credit hour Lab Fee.
HPRM 2013	3	Intermediate Culinary Techniques	This course will provide the student with a cursory understanding of some of the more intermediate culinary theories and techniques. The primary goal of this class is to acquire the basic culinary skills needed for success in a career as a food service professional. Skills practiced will include basic kitchen safety and sanitation, knife skills, meat and seafood identification and fabrication, dry heat cooking methods, moist heat cooking methods and combination cooking methods. The course also provides an overview of types and anatomy of poultry, meat and seafood, vegetables and fruits, pastas, legumes, and rice, and a review of the various cooking methods used in professional kitchens. Fee \$130 per credit hour Lab Fee. NOTE: For Students in <u>Certificate Program</u> Only. PREREQUISITE: HPRM 2012
HPRM 2014	3	Culinary Leadership & Professionalism	This course will provide the student with an understanding of the unique topics faced while managing and supervising the human resources in the hospitality industry and to provide students with a detailed picture of how successful companies manage human resources in order to compete effectively in a dynamic, global environment. Fee \$130 per credit hour Lab Fee NOTE: For Students in <u>Certificate Program</u> Only. PREREQUISITE: HPRM 2012

HPRM 2015	3	A la Carte & Restaurant Service	This course will provide the student with hands on experience in a real-world restaurant environment. Each student will experience all aspects of working in a restaurant and performing a la carte dining service. Various topics are covered, including table service, wine, coffee and tea service, cooking at the various stations in the kitchen, including hot line, cold line, prep, and others. The student will be responsible for producing high quality meals under the direction of the instructor and serving the public. Fee \$130 per credit hour Lab Fee NOTE: For Students in <u>Certificate Program</u> Only. PREREQUISITE: HPRM 2012
HPRM 2016	3	Essentials of Pastry & Baking	This course will provide the student with a cursory understanding of introductory theory and techniques of the baking and pastry arts. The primary goal of this class is to acquire the basic culinary skills needed for success in a career as a food service professional. Skills practiced will include baking mise en place; yeast breads; pastry doughs and batters; custards, creams and mousses; fillings, frostings, and dessert sauces; and plated desserts. Fee \$130 per credit hour Lab Fee NOTE: For Students in <u>Certificate Program</u> Only. PREREQUISITE: HPRM 2012.
HPRM 2017	3	Food Composition & Sanitation	This course will provide the student with a cursory understanding of basic food composition and food safety and sanitation. The primary goal of this class is to acquire the basic culinary skills needed for success in a career as a food service professional. Topics include fundamentals in nutrition and food, developing and marketing healthy recipes and menus, and nutrition's relationship to health and life span. It will also cover topics in kitchen safety and sanitation, such as foodborne illnesses, pathogens, contamination, storage, proper cooking, and other subjects. Fee \$130 per credit hour Lab Fee. NOTE: For Students in <u>Certificate Program</u> Only. PREREQUISITE: HPRM 2012

HPRM 2018	3	Intro to Garde Manger	This course will provide the student with a cursory understanding of introductory theory and techniques of Garde Manger – the art of the cold kitchen. The primary goal of this class is to acquire the basic culinary skills needed for success in a career as a food service professional. Skills practiced may include cold sauces and soups, salads and sandwiches; cured and smoked foods, sausage, terrines, pâtés, galantines, and roulades; cheese, appetizers and Hors d’oeuvres; and condiments, crackers, and pickles. Fee \$130 per credit hour Lab Fee NOTE: For Students in <u>Certificate Program</u> Only. PREREQUISITE: HPRM 2012
HPRM 2019	2	Culinary Internship	Work-based learning course that enables students to develop practical skills, relate theory to practice and to gain a sound base of industrial experience by working, on a paid or voluntary basis, for an organization within the hospitality and tourism industry; develops practical competencies to assist in progressing toward a career in the hospitality industry. Students are expected to submit weekly reports and a final report as a requirement for this course. Fee \$130 per credit hour Lab Fee. NOTE: For Students in <u>Certificate Program</u> Only. PREREQUISITE: HPRM 2012
HPRM 2056	2	Restaurant Serv Mgmt Lab	Lab course to provide students with Restaurant Service experience.
HPRM 2111	1	Inter/Hospitality Industry Exper	Introduction to internship requirement and development of job search skills. PREREQUISITE: HPRM 1050 or permission of instructor.
HPRM 2751-2760	3	Special Topics in Hospitality	Current topics in hospitality management. May be repeated for credit with change in topic.
HPRM 2900	1-30	Intermediate ELC in Hosp Mgmt	Experiential learning credit (ELC) through a formal evaluation process.
HPRM 2999	1	Purchase/Hospitality Industry	Purchasing in commercial restaurants, hotels, food service, contract food service, institutional food service, catering, quick service.

HPRM 3010	1	Hospitality/Resort Colloquium	Introduction to hospitality and resort industry; presentations and discussions by major industry professionals; student's submission of a synopsis of each speaker's major points. PREREQUISITE: junior level standing.
HPRM 3012	3	Culinary Theory & Skills	This course will provide the student with an in-depth understanding of primary culinary theory and techniques. The primary goal of this class is to acquire the culinary skills needed for success in a career within the food service or hospitality industry. In addition to more in-depth learning, students will develop skills including kitchen safety and sanitation, knife skills, stock production, soups, sauces, breakfast cooking, and fresh pasta. The course also provides an overview of basic culinary units of measure, culinary history, and professionalism in the culinary industry. \$60 per credit hour Lab Fee.
HPRM 3013	3	Advanced Culinary Skills	This course will provide the student with an in-depth understanding of primary culinary theory and techniques. The primary goal of this class is to acquire the culinary skills needed for success in a career within the food service or hospitality industry. In addition to more in-depth learning, students will develop skills including kitchen safety and sanitation, knife skills, meat and seafood identification and fabrication, dry heat cooking methods, moist heat cooking methods and combination cooking methods. The course also provides an overview of types and anatomy of poultry, meat and seafood, vegetables and fruits, pastas, legumes, and rice, and a review of the various cooking methods used in professional kitchens. \$60 per credit hour Lab Fee. PREREQUISITE: HPRM 2012
HPRM 3014	3	Pastry & Baking	This course will provide the student with an in-depth understanding of primary baking and pastry theory and techniques. The primary goal of this class is to acquire the culinary skills needed for success in a career within the food service or hospitality industry. In addition to more in-depth learning, students will develop skills including baking, yeast breads, pastry doughs and batters, custards, creams and mousses, fillings, frostings, dessert sauces, plated desserts and more. Fee \$60 per credit hour Lab Fee.

HPRM 3015	3	Food Analysis	This course will provide the student with an in-depth understanding of food composition and analysis. The primary goal of this class is to acquire the culinary skills needed for success in a career in the food service profession. Topics include fundamentals in nutrition and food, developing and marketing healthy recipes and menus, and nutrition's relationship to health and life span. Fee \$60 per credit hour Lab Fee.
HPRM 3016	3	Garde Manger	This course will provide the student with an in-depth understanding of the theory and techniques of Garde Manger – the art of the cold kitchen. The primary goal of this class is to acquire the culinary skills needed for success in a career within the food service or hospitality industry. In addition to more in-depth learning, students will develop skills including cold sauces and soups, salads and sandwiches; cured and smoked foods, sausage, terrines, pâtés, galantines, and roulades; cheese, appetizers and Hors d'oeuvres; and condiments, crackers, and pickles. A key component is the total utilization of product culminating in a Grand Buffet. Fee \$60 per credit hour Lab Fee. PREREQUISITE: HPRM 2012
HPRM 3017	3	Culinary Procurement & Purchasing	This course will provide the student with an in-depth understanding of the complex and critical world of purchasing and Procurement of food items, supplies, and equipment, from selecting venders to writing specification sheets to the final purchase and delivery and through the life of the product. Study of purchasing and inventory management of foods and other supplies to include development of purchase specifications, determination of order quantities, formal and informal price comparisons, proper receiving procedures, storage management, and issue procedures. Emphasis on product cost analysis, yields, pricing formulas, controls, and record keeping at each stage of the purchasing cycle. Fee \$60 per credit hour Lab Fee. PREREQUISITE: HPRM 2012

HPRM 3018	3	International Cuisine	This course will provide the student with an in-depth understanding of the theory and techniques of International Cuisine. From Central and South America to the exotic far East, this course will explore the cuisines of the various regions throughout the world, emphasizing the culture and the history of the region to understand the evolution of flavors within the food philosophies, and aid the learner in understanding the complex and wildly diverse world of International cuisine. Fee \$60 per credit hour Lab Fee. PREREQUISITE: HPRM 2012
HPRM 3021	3	Artisan Breads & Pastries	This course will provide the student with an in-depth understanding of the skills and techniques of artisan breads and pastries production. Products covered include commercially yeasted breads, rolls, savory quick breads, petit fours, puff pastry, phyllo dough, pate choux, and many others. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, and baking methodology. With this strong foundation of knowledge, a baker or pastry chef can develop further skills, experiment with new ideas, and understand any formula. Fee \$60 per credit. PREREQUISITE: HPRM 2012.
HPRM 3022	3	Plated Desserts	This course will provide the student with an in-depth understanding of the elements and principles of design as they relate to plated desserts. Topics include plate composition, portioning, flavor pairings, textures, temperatures, eye appeal, balance, color harmony and plate decorating/painting techniques such as stenciling and chocolate striping. Upon completion, students should be able to demonstrate competence in combining a variety of dessert components enhanced with plate decorating techniques. Fee \$60 per credit hour. Repeatable. PREREQUISITE: HPRM 2012

HPRM 3023	3	Chocolate & Confections	This course will provide the student with an in-depth understanding of advanced pralines, bon bons, truffles, marzipan, molded and hand-dipped chocolate, caramels, nougats, pate de fruit, and other confections using commercial production and finishing techniques. In addition, the course content includes aspects of planning, artistic design, preparation and arrangement of small showpieces made from chocolate, poured sugar, pulled sugar, blown sugar and pastillage. Fee \$60 per credit hour. Repeatable. PREREQUISITE: HPRM 2012.
HPRM 3024	3	Contemporary Cakes	This course will provide the student with an in-depth understanding of cakes that are assembled and decorated with a modern approach using the latest technology and equipment. Topics will include small cakes decorated as a whole; cakes finished in molds or rings; and items that can be used for cakes, desserts, or individual pastries. Students will use specialized equipment, practice new presentation methods, and focus on fresh products, simplicity of style, and ease of production. Fee \$60 per credit hour. Repeatable. PREREQUISITE: HPRM 2012.
HPRM 3050	3	Food/Beverage Controls	Fundamentals of food, beverage and labor control through menu planning, engineering and cost analysis.
HPRM 3060	1	Food & Bev Production Theory	Roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification, and guest services styles and standards used in various lodging operations.
HPRM 3061	1	Food & Bev Kitchen Lab	Laboratory to go with HPRM 3060.
HPRM 3062	1	Restaurant Mgmt Service Lab	Lab course designed to provide students with an understanding of quantity food production principles and techniques. Students in this class apply organizational and management skills in the actual operation of a restaurant facility.

HPRM 3070	4	Food Production & Service	Theory, application and understanding of safe food production methods and terminology; culinary hand tools and equipment operation including knife usage; principles and applied fundamentals of property service techniques and beverage handling. Fee \$60 per credit hour Lab Fee. PREREQUISITE: HPRM 1050.
HPRM 3130	3	Hospitality Law, Ethics & Risk	Laws and regulations applicable to the ownership and operation of inns, hotels, motels, resorts, restaurants, bars, and other hospitality businesses; laws and regulations that influence business and management decisions in the hospitality industry; ethical issues involved in managing hospitality operations.
HPRM 3315	3	Hospitality Human Resource Mgmt.	Acquisition, utilization, and retention of human resources in hospitality industry; human resource planning, job analysis, recruitment, selection, orientation, training, development, motivation, associate relations, performance appraisal, legal issues.
HPRM 3320	3	Hospitality Industry/Rev Mgmt.	Fundamental principles and concepts of revenue management including capacity management, duration control, revenue forecasting, discounting, displacement analysis, rate management, and dynamic pricing.
HPRM 3330	2	Managing Hotel/Resort Ops	Management of critical resources for running hotel and resort operation in effective and efficient manner; customer services, service quality, and service delivery.
HPRM 3331	1	Lodging Mgmt Lab	Lab component to go with HPRM 3330.
HPRM 3600	3	Entertainment Management	Fundamental standards, techniques, practices of club, cruise, gaming, theme park, special events management. PREREQUISITE: HPRM 1050.

HPRM 3650	3	Commercial & Recreational Food Service Management	This course focuses on all the general facets of the commercial foodservice industry including: a brief history of the development of hospitality and professional foodservice; various types and styles of commercial foodservice operations such as amusement, stadiums, corporate, military, etc.; employment opportunities in commercial foodservice; professional development and certifications; and the benefits of professional networking. Fee \$60 per credit hour Lab Fee.
HPRM 3680	3	Intro to Wine & Spirits	The application of the management principles and procedures related to the sale and service of alcohol and specialty beverages served in the beverage and hospitality industry. Beverage tasting and sensory analysis of products commonly served in the beverage industry. Permit Required. Must be over 21 years to register for this class. Fee \$60 per credit hour Lab Fee.
HPRM 3700	3	Reel Food: Culinary in Movies	To examine Food as a central theme in film, the role that food plays in the story, the lives of the characters, and how food is used both as an element of expression and as a transforming agent. Students will have the opportunity to recreate the dishes in each film and heighten their technical skills and dexterity and explore the intricacies of each cuisine and discipline. Fee \$60 per credit hour Lab Fee.
HPRM 3810	3	Food Safety & Sanitation in Hospitality	Introduction to sanitation in public health as related to the food service industry, including potential hazards that may occur in the operation and production of food. Fee \$60 per credit hour Lab Fee.
HPRM 3911	1	Pre-Internship in HPRM	Focus on the requirements and process for applying and successfully completing an internship program at Kemmons Wilson School of Hospitality and Resort Management. Students will also learn about professionalism and resume writing skills. PREREQUISITE: HPRM 1050.

HPRM 4000	3	Culinary Tourism	Theory and principals of food tourism, experiential food travels, and leisure food related activities. The course will focus on food as heritage through an analysis of culinary tourism, food in urban settings, the culture of restaurants, celebrity chefs and the influences of social media/television. This class will examine the role that food plays in shaping: destinations and personal identities, ethnic affiliations in a global world, and the revitalization of local and global communities. Through readings assignments and local travels students will explore how “food traditions” and “local food” are maintained and transformed over time and space, creating a culinary identity. Fee \$60 per credit hour Lab Fee.
HPRM 4007	3	Resort and Timeshare Mgmt.	Overview of dynamic resort and distinctive lodging industry; differences in core lodging competencies between resorts and traditional hotels, such as accounting and human resources.
HPRM 4012	3	Senior Culinary Design	This course will provide the student with an opportunity to put it all together. Using their skills from menu development, costing, ordering, preparing, cooking, serving, managing, and follow through, the students finish strong with a Capstone event or dinner as the culmination of their journey. Fee \$60 per credit hour Lab Fee. NOTE: Permit Required.
HPRM 4020	3	Foundations of Project Management for Hospitality Industry	This course is intended to cover most of the fundamental aspects of modern Project Management, both managerial and technical, as well as to give the students direct experience in implementing appropriate tools and techniques specific to the hospitality industry. By the end of this course, students should have a mastery of the basic theory and practice of Project Management, as described by the core knowledge modules (KMs). Fee \$60 per credit hour Lab Fee. Repeatable. PREREQUISITE: Students must have completed at least 60 credit hours.

HPRM 4021	3	Banquet and Catering Management	This course will provide the student with an in-depth understanding of Quantity food production as applied to a catering setting. Students will design, plan, setup, prepare and serve various banquet and catering functions during the semester utilizing skills learned in previous courses. Fee \$60 per credit hour. Repeatable. PREREQUISITE: HPRM 2012.
HPRM 4022	3	Special Events Management Capstone	This course will provide the student with an in-depth understanding of what it takes to pull-off a major event like a festival, a wedding, a gala event, and others. We hope to introduce you to the many facets of managing an event - from marketing and ticketing, to operations and evaluation. You'll learn the importance of planning, budgeting, and customer service. Through instruction, observation, and analysis you'll probe, dissect, and draw conclusions about "what works" in event management. The principles and concepts you learn will be transferable to many of the "productions" you might be responsible for as an event manager for a venue, an artist, or an event caterer. As a capstone class, this course will culminate in the planning, organizing, and execution of a major special event. Fee \$60 per credit hour. Repeatable. Permit Required
HPRM 4101	1-12	Field Experience in Hospitality & Resort Management	The business of hospitality is multi-faceted and extremely competitive. One of the most valuable resources of the Kemmons Wilson School program is its connection with the industry leaders in the Memphis area and across the country. These ties impact the students in numerous ways, notably with experiential learning and volunteer opportunities throughout the academic year. HPRM 4101 credit may range from 1-12 credit hours but requires permission from the Internship Coordinator and submission of the below Information Form. Students can be approved and register for HPRM 4101 credit until the Friday of the first week of the upcoming semester. Throughout the semester, the student will be responsible for completing and uploading timesheets to the eCourseware dropbox as well as submitting a site supervisor evaluation at the culmination of the semester. This course is pass/fail determined by both the site and university supervisors based on the student's completion of registered credit hours and evaluation. Fee \$60 per credit hour Lab Fee.

HPRM 4111	1	Professional Development/Hospitality	Fundamental of resume preparation, interviewing styles and strategies, and business etiquette through professional development workshops and presentations from successful hospitality professionals. Fee \$60 per credit hour Lab Fee. PREREQUISITE: HPRM 1050, HPRM 2111, senior standing in HPRM.
HPRM 4301	3	Event Management for HPRM/PR	Researching, planning, coordinating, marketing, managing and evaluating the planning for special events in the hospitality industry. Special attention will be given to the needs of the public relations industry. Hands on experience will be integrated into the curriculum. PREREQUISITE: students must have completed 60 hours of coursework. (Same as JOUR 4301)
HPRM 4302	3	International Events	This course will provide an overview of the considerations when planning events that are held outside of the United States or that attract many participants from outside the United States. We will explore each of the major sectors of international events including destination assessment, currency exchange, language and cultural considerations, preparing for travel abroad, and safety/risk assessment. The course will review the roles of organizations and individuals involved in the businesses that comprise this industry. Fee \$60 per credit hour Lab Fee.
HPRM 4320	3	Hospitality Services Marketing	Principles and models of services marketing with focus on applications to hospitality services industry; expansion of traditional marketing mix variables into additional development of hospitality service concepts, marketing plans, and service quality assessments.
HPRM 4322	3	Advanced Food/Beverage Management	Foundations of managing restaurants and associated beverage operations; planning and control procedures, human resources management, customer service, marketing strategies, and emerging technologies; relationship between food and beverage operations.

HPRM 4323	3	Advanced Culinary Skills Lab	Advanced Culinary Arts prepares students for occupation and higher education programs of study related to the entire spectrum of career in the food industry, including (but not limited to) food production and services; food science; dietetics, and nutrition; baking and pastry arts. Major topics for this advanced course include basic baking theory and skills, introduction to breads, introduction to pastry arts, nutrition, nutrition accommodations and adaptations, cost control and purchasing, and current marketing trends. Instruction and intensive laboratory experiences include commercial application of principles of nutrition, aesthetic, and sanitary selection; purchasing, storages, preparation, and service of food and food products; using and maintaining related tools and equipment; baking and pastry arts skills, managing operation in food service, food science, or hospitality establishments; providing for the dietary needs of person with special requirements, and related research, development, and testing. Intensive laboratory experiences with commercial application are a required component of this course study. Student laboratory experiences may be either school-based or “on- the-job” or a combination of the two. Advanced Culinary Arts builds upon skills and techniques learned in Culinary Arts and Hospitality Management, which must be successfully completed before enrolling in the advanced course. Work-based experiences in the food industry are strongly encouraged. A standards-based plan guides the students’ laboratory and work-based experiences. Students are monitored in these experiences by the Advanced Culinary Arts teacher. PREREQUISITE: HPRM 2012
HPRM 4331	3	Advanced Resort/Lodging Management	Issues, theories, and best practices of resort and lodging industry.
HPRM 4340	3	Information Technology HPRM	Framework for information technology, systems development methodologies, and strategic information systems planning; current issues relating to the hospitality industry; focus on using information technology in networked environment to achieve organizational goals and objectives.

HPRM 4350	3	Properties Development/Planning	Problems and opportunities inherent in developing and planning resort and hospitality facilities; sequence of property development, conceptual and space planning, design criteria, and construction management; establishing appropriate facilities requirements, understanding industry practices, and implementing properties decisions with integrated design, operations, financial and real estate framework.
HPRM 4400	3	International Hospitality	Issues, challenges and practices of global hospitality and tourism marketplace.
HPRM 4401	3	Management of Tourism	Tourism as a system; interaction of various parts of tourism; managers influence in tourism's success.
HPRM 4620	3	Hospitality Operational Analysis	Management tools in analyzing operational effectiveness of hotels and resorts.
HPRM 4630	3	Social Communications Strategies/Analytic	Integrate social media techniques and trends into business strategy; recognize advanced principles of social value chain and enterprise systems; formulate action plans to combine key social media networks and tools.
HPRM 4700	3	Integrative Challenge	Capstone course integrating academic and experiential learning through service-learning projects building on leadership skills.
HPRM 4751-4760	1-6	Special Topics in HPRM	Current topics in hospitality management. May be repeated for credit with change in topic. Fee \$60 per credit hour Lab Fee
HPRM 4900	1	Advanced ELC in Hospitality	Students may earn up to 30 upper-division hours of ELC/PLA credit through a formal evaluation process. Fee \$60 per credit hour Lab Fee

HPRM 4910	1-6	HPRM Problems	Approved research projects with faculty supervision. Fee \$60 per credit hour Lab Fee PREREQUISITE: senior standing and permission of department chair.
HPRM 4911	3	Hospitality Mgmt. Internship	Work-based learning course that enables students to develop practical skills, relate theory to practice and to gain a sound base of industrial experience by working, on a paid or voluntary basis, for an organization within the hospitality and tourism industry; develops practical competencies to assist in progressing toward a career in the hospitality industry. Students are expected to submit weekly reports and a final report as a requirement for this course. PREREQUISITE: HPRM 3911. Junior standing, and a minimum 2.7 GPA.
HPRM 4996	3	Senior Honors Thesis	Independent research open only to students enrolled in the Honors Program. Thesis supervised by area faculty member. Fee \$60 per credit hour Lab Fee PREREQUISITE: senior standing and permission of the Director of the College Honors Program.