
Restaurant Management (RM)

RM 010 Intro to Food Service Op.**(3)***Class Hours:* 54 Lecture

P/NP

Advisory(s): CUL 050*Transfers to:* CSU**Introduction to Food Service Operations**

RM 010 is an overview of the basic principles, procedures and fundamentals concepts relating to food service operations. This course emphasizes 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.

RM 011 Food and Beverage Service**(3)***Class Hours:* 54 Lecture

P/NP

Advisory(s): CUL 050*Transfers to:* CSU**Food and Beverage Service**

RM 011 identifies the crucial elements involved in the successful operation of a food and beverage service and their relationships. This course emphasizes the management of marketing, operation, cost and design control, facilities and equipment requirements and product selection. In addition, this course provides special emphasis on staff training and development and legal for beverage sales.

RM 012 Food and Beverage Cost**(3)***Class Hours:* 54 Lecture*Advisory(s):* CUL 050*Transfers to:* CSU**Food and Beverage Cost**

RM 012 is designed to provide the basic skills required to understand and utilize cost control systems. This course provides instruction in managing income and expenses associated with food and beverage operations. It provides an overview of managing the cost of food, beverage, labor, and other expenses as well as determining sales volume and analyzing trends to improve the overall income system.

RM 061 Culinary Theory and Fund.**(3)***Class Hours:* 54 Lecture*Advisory(s):* CUL 050**Culinary Theory and Fundamentals**

RM 061 is an introductory course in the culinary arts. This course emphasizes the origins of professional food preparation, terminology, tools and equipment, safety and sanitation requirements for ServSafe certification, basic food preparation and cooking fundamentals, principles, and techniques.

RM 063 Culinary Concepts**(3)***Class Hours:* 36 Lecture | 54 Laboratory*Advisory(s):* CUL 050**Culinary Concepts**

RM 063 is an overview of food history, nutrition, and classical culinary concepts. This course provides instruction in the history of foodstuff and the development of mankind, principles of nutrition in food preparation, and classical French culinary techniques, processes and methods. Special emphasis is placed on classical French cooking theories, the principles of Escoffier, classical French sauces, stocks, flavoring/seasoning techniques, and soups. The course covers meat, poultry, fish, and shellfish cooking techniques as well as vegetable, potatoes, and other starch preparation and cooking techniques.
