Restaurant Management (RM)

RM 010 Intro to Food Service Op.

(3) P/NP

Class Hours: 54 Lecture 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) P/NP

Class Hours: 54 Lecture 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.

RM 064 Cuisine's of the World

Class Hours: 36 Lecture | 54 Laboratory

Advisory(s): CUL 050

Cuisines of the World

RM 064 emphasizes the principles, procedures, and techniques of food preparation associated with traditional cuisines of the Americas, Europe and Asia. This course will provide instruction in selecting and preparing traditional cuisine from America, Europe and Asia, equipment requirements, storage, herbs and spices, sauces, and entr#e preparation techniques.

RM 065 Catering and Beverage Services

(3)

(3)

Class Hours: 54 Lecture
Advisory(s): CUL 050
Catering and Beverage Services

RM 065 emphasizes basic catering and beverage service concepts and principles and procedures in relation to providing quality products and services. This course focuses on historical banqueting, trends within the catering and beverage service industries, styles of catering operations, catering menu program and design, catering procedures and techniques, tools and equipment for catering and beverage service operations, staffing requirement, purchasing, receiving and storage procedures, and regulations governing catering and beverage service operations.

RM 066 Event Plan/Spcl Event Tourism

(3)

Class Hours: 54 Lecture Advisory(s): CUL 050

Event Planning & Special Event Tourism

RM 066 is a comprehensive study of event planning and special event tourism. This course provides instruction in the stages of successful event development, scheduling and organizational elements, catering, marketing, legal requirements, and risk management as well as instruction in the history of tourism, motivation for tourism, and tourism as it applies to special event venues.