### Hotel & Restaurant Mgt - HRMT

#### Courses

**HRMT 1010 INTRODUCTION TO HOSPITALITY MANAGEMENT (2)**
LEC. 2. Overview of the hotel, restaurant, club, and travel industries and their interaction.

**HRMT 2300 HOSPITALITY LAW (3)**
LEC. Pr. (HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017). Legal systems and laws relevant to the management of restaurants, hotels, private clubs and other hospitality operations. Spring.

**HRMT 2400 FOOD PRODUCTION IN HOSPITALITY (4)**
LEC. 3. LAB. 3. Pr. (HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017) and (NTRI 2000 or NTRI 2003 or NTRI 2007 or NUFS 2000 or NUFS 2003 or NUFS 2007) and BIOL 1000. Skills, competencies and knowledge to manage a variety of food production and service facilities. Fall, Spring.

**HRMT 2500 LODGING OPERATIONS (2)**
LEC. 2. Pr. HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017. Lodging operations management, with emphasis on guest cycle.

**HRMT 2910 HOSPITALITY PRACTICUM (1)**
PRA. 3. Pr. HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017. Departmental approval. Rotational perspective on the management and operation of the Auburn University Hotel and Conference Center.

**HRMT 2940 PROFESSIONAL DEVELOPMENT IN HOSPITALITY (1)**
LEC. 1. Pr. HRMT 1010 or NTRI 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017. Departmental approval. Job-seeking and career development skills, based upon individual needs. Departmental approval.

**HRMT 3200 HOSPITALITY FINANCIAL MANAGEMENT (3)**
LEC. 3. Pr. (ACCT 2810 or ACCT 2110 or ACCT 2117) and (HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017). Financial systems and statements in the hospitality industry. Spring.

**HRMT 3400 HOSPITALITY MARKETING (3)**
LEC. 3. Pr. (HRMT 2000 or NUFS 2000 or NUFS 2003 or NUFS 2007). Service marketing concepts and issues as applied to the global hospitality industry. Fall.

**HRMT 3800 HOSPITALITY INFORMATION TECHNOLOGY (3)**
LEC. 3. Pr. (HRMT 2400 or NUFS 2400 or NUFS 2403) and (HRMT 2500 or NUFS 2500 or NUFS 2503). Strategic and operational issues surrounding introduction of technology in hospitality. Spring.

**HRMT 4200 HOSPITALITY FACILITIES MANAGEMENT (3)**
LEC. 3. Pr. (HRMT 2400 or NUFS 2400 or NUFS 2403) and (HRMT 2500 or NUFS 2500 or NUFS 2503). Design and operation of hospitality facilities. Fall.

**HRMT 4300 FOOD AND BEVERAGE MANAGEMENT (3)**
LEC. 3. Pr. (HRMT 2400 or NUFS 2400 or NUFS 2403) and (MNGT 3810 or MNGT 3100 or MNGT 3103 or MNGT 3107). Control system design, implementation, and management in food and beverage operations. Fall.

**HRMT 4350 ADVANCED RESTAURANT MANAGEMENT (3)**
LEC. 3. Pr. (HRMT 2400 and HRMT 4300) or (NUFS 2400 or NUFS 2403 or NUFS 4300). Advanced concepts and managerial issues of restaurant management.

**HRMT 4500 STRATEGIC HOSPITALITY MANAGEMENT (3)**
LEC. 3. Pr. (HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017) and (MNGT 3100 or MNGT 3103 or MNGT 3107) or MNGT 3810. Development and implementation of strategic management in hospitality. Spring.

**HRMT 4600 BEVERAGE APPRECIATION (3)**
LEC. 3. Production, selection, service, and sensory evaluation of alcoholic and non-alcoholic beverages. Must be 21 years of age.

**HRMT 4800 SENIOR LECTURE SERIES (1)**
LEC. 1. SU. Departmental approval. Successful leaders share their experiences with career development, industry related topics and issues, successful management strategies and leadership. Spring.

**HRMT 4920 INTERNSHIP IN HOSPITALITY (4)**
INT. 4. Pr. HRMT 2910 or NUFS 2910. HRMT major, 2.2 cumulative gpa. 600 hours (during collegiate experience) work experience in hospitality. Application of principles and theories of hospitality in a professional hospitality setting.

**HRMT 5460 CATERING AND EVENT MANAGEMENT (1)**
LEC. 1. Pr. HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017. Departmental approval. Management and organization techniques employed in the catering and special events industry. May count either HRMT 5460 or HRMT 6460.
HRMT 5461 CATERING AND EVENT MANAGEMENT (2) LAB. 4. Pr. (HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017 or NUFS 5460) and HRMT 5460. Departmental approval. Provide students with a practical experience in the planning, coordinating and execution of The Hospitality GALA and to provide a forum for students whereby they work alongside industry professionals. May count either HRMT 5460 or HRMT 6460.

HRMT 5530 SCIENCE OF QUALITY SERVICE IN HOSPITALITY (3) LEC. 3. Pr. (HRMT 2400 or NUFS 2400 or NUFS 2403) and (HRMT 2500 or NUFS 2500 or NUFS 2503). Role of quality service in attaining and retaining customers with emphasis on organizational strategic mission. May count HRMT 5530 or 6530/6536. Spring.

HRMT 5540 CONFERENCE COORDINATION (3) LEC. 3. Pr. HRMT 1010 or NUFS 1010 or NUFS 1013 or NUFS 1017 or Departmental approval. Systems for managing conference coordination. May count HRMT 5540 or 6540/6546. Fall.

HRMT 5550 CLUB MANAGEMENT (3) LEC. 3. Pr. (HRMT 2400 or NUFS 2400 or NUFS 2403) and HRMT 2500 or (NUFS 2500 or NUFS 2503). Examination of unique features, opportunities and problems associated with club management. Credit will not be given for HRMT 5550 and HRMT 6550/6556.

HRMT 5570 GLOBAL HOSPITALITY (3) LEC. 3. Pr. MNGT 3100 or MNGT 3103 or MNGT 3107 or MNGT 3810 or Departmental approval. Contemporary issues confronting the global hospitality industry. Management and marketing operations emphasized. Credit will not be given for HRMT 5570 and HRMT 6570/6576. Spring.

HRMT 5590 RECREATIONAL FOOD SERVICE MANAGEMENT (3) LEC. 3. Pr. HRMT 2400 or NUFS 2400 or NUFS 2403 or Departmental approval. Methods and systems of managing foodservice operations recreational facilities. Credit will not be given for both HRMT 5590 and HRMT 6590/6596.

HRMT 6460 CATERING AND EVENT MANAGEMENT (1) LEC. 1. Departmental approval. Exploring advanced management topics in catering and event planning including risk, liability, crisis and other challenges faced by the industry.

HRMT 6461 CATERING AND EVENT MANAGEMENT (2) LAB. 4. Pr. HRMT 6460 or NUFS 6460 or NUFS 6466. Departmental approval. Provides students with a leadership practical experience in planning, coordinating and execution of The Hospitality GALA and to provide a forum whereby they work alongside industry professionals.

HRMT 6530/6536 SCIENCE OF QUALITY SERVICE IN HOSPITALITY (3) LEC. 3. Departmental approval. This course introduces students to the important role that quality service plays in attaining and retaining customers in the pursuit of an organization's strategic mission. Credit will not be given for HRMT 6530/6536 and HRMT 5530.

HRMT 6540/6546 CONFERENCE COORDINATION (3) LEC. 3. Departmental approval. Systems for the management of the conference coordination segment of the hospitality industry. Credit will not be given for HRMT 6540/6546 and HRMT 5540.

HRMT 6550/6556 CLUB MANAGEMENT (3) LEC. 3. Departmental approval. Unique features, opportunities, and problems associated with resort and club management. Credit will not be given for HRMT 6550/6556 and HRMT 5550.

HRMT 6570/6576 GLOBAL HOSPITALITY (3) LEC. 3. Departmental approval. Contemporary issues confronting the global hospitality industry. Credit will not be given for HRMT 6570/6576 and HRMT 5570.

HRMT 6590/6596 RECREATIONAL FOODSERVICE MGNT (3) LEC. 3. Departmental approval. Methods and systems of managing foodservice operations in recreational facilities. Credit will not be given for both HRMT 6590/6596 and HRMT 5590.

HRMT 7000/7006 HOSPITALITY ENTERPRISE (3) LEC. 3. Emphasizes aspects of hospitality enterprise including developmental, motivational, financial and human resource issues through contemporary academic literature. Credit will not be given for both HRMT 7000 and HRMT 7006.

HRMT 7010/7016 ADVANCED TOURISM ANALYSIS (3) LEC. 3. This course acquaints students with selected theories, methods, techniques, current issues, practices, and principles that govern tourism behavior. Credit will not be given for both HRMT 7010 and HRMT 7016.

HRMT 7106 THE BUSINESS OF BREWING (3) LEC. 3. This course addresses a mix of business planning and operations management skills required to develop and operate a successful brewery. Baccalaureate degree and 21 years of age.

HRMT 7116 BREWING MATERIALS (3) LEC. 3. This course provides students with an introduction to all types of brewing ingredients including grain, hops, and adjuncts. Baccalaureate degree and 21 years of age.
HRMT 7126 SCIENCE OF BREWING I (3) LEC. 3. Theoretical and applied brewing science, recipe formulation, yeast biology and genetics part I. Baccalaureate degree and 21 years of age.

HRMT 7136 SCIENCE OF BREWING 2 (3) LEC. 3. Pr. (NUFS 7100 or NUFS 7106 or HRMT 7106) and HRMT 7116 or (NUFS 7110 or NUFS 7116) and HRMT 7126 or (NUFS 7120 or NUFS 7126). Theoretical and applied brewing science, recipe, formulation, yeast biology and genetics part 2. Baccalaureate Degree, 21 years of age.

HRMT 7146 FACILITIES AND OPERATIONS (3) LEC. 3. Pr. (NUFS 7100 or NUFS 7106 or HRMT 7106) and HRMT 7116 or (NUFS 7110 or NUFS 7116) and HRMT 7126 or (NUFS 7120 or NUFS 7126). This course will focus on the facilities required to produce a high quality, safe and sanitary product. Baccalaureate Degree, 21 years of age.

HRMT 7910/7916 PRACTICUM IN BREWING SCIENCE (1-3) PRA. SU. Departmental approval. Application of principles and theories of brewing in an industry setting. Course may be repeated for a maximum of 3 credit hours.

HRMT 7920/7926 PROF INTERNSHIP IN HRMT (1-3) INT. SU. Departmental approval. Application and analysis of principles and theories of hospitality in a professional hospitality setting. No more than three hours may count toward a graduate degree. Course may be repeated for a maximum of 3 credit hours.

HRMT 8860/8866 CURRENT ISSUES IN HOSPITALITY MANAGEMENT (3) LEC. 3. Analysis of current issues in the hospitality industry with emphasis on management.

HRMT 8870 ADVANCED HOSPITALITY MANAGEMENT RESEARCH AND APPLICATIONS (3) LEC. 3. Comprehensive review of the academic research process in the context of hospitality management.

HRMT 8880 THEORETICAL DEVELOPMENTS FOR HOSPITALITY (3) LEC. 3. The nature of hospitality theory and its development.