

# COURSES FOR HUMAN NUTRITION AND HOSPITALITY MANAGEMENT

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## Human Nutrition and Hospitality Management Courses

### **NHM101 Intro Human Nutrition**

Hours 3

Introduction to principles of the science of nutrition, with implications for and applications to food selection for individuals of all ages.

### **NHM102 Honors Introduction to Human Nutrition**

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Hours 3

Introduction to Human Nutrition, as an introduction to principles of the science of nutrition, with implications for and applications to food selection for individuals of all ages. Additional emphasis in the honors section is made to develop critical thinking skills in the application of the principles of nutrition and its role in improving human health.

University Honors

### **NHM115 Introduction to Nutrition for Athletes**

Hours 1

Applied sports nutrition theory and practice designed to provide physically active students with the basic knowledge of food, drink, and supplements and their effect on optimizing physical performance and health. Topics to include: balancing calorie intake with physical activity, fueling for performance and health, managing a healthy weight for sport, examining sports supplements, appropriate pre/during/post competition fueling/refueling habits, basic practical student cooking and shopping skills, and mindful eating.

Prerequisite(s): None

Prerequisite(s) with concurrency: None

### **NHM195 Intro Dietetics Nutrition**

Hours 1

An overview of the major of food and nutrition and professions in nutrition and dietetics. Learn medical language by exploring the structure and meaning of terms frequently utilized in health care settings. Course includes guest speakers and lectures. Instructor permission required for non-majors.

### **NHM201 Nutrition In Life Cycle**

Hours 3

Application of principles of basic nutrition to each stage of the life cycle. Emphasis is on the relationship of nutrition to growth, development, and health.

Prerequisite(s): NHM 101 or NHM 102

### **NHM210 Dynamics Weight Control**

Hours 3

Analysis of interaction of nutrition and exercise in weight control. Techniques for measuring energy needs, estimating body composition, applying nutrition principles to weight control, and evaluating popular diet and exercise programs.

### **NHM250 Principles of Food Preparation**

Hours 3

Principles of Food Preparation as they relate to food quality and acceptability. Restricted to RHM majors and NHM minors.

### **NHM253 Food Science**

Hours 3

Introduction to the functionality of food ingredients and how the chemistry of food dictates the methods of preservation and preparation.

Prerequisite(s): NHM 101 or NHM 102 and CH 104 or CH 101 or CH 100.

### **NHM295 Intro Research Food Nutr**

Hours 1

Basic research designs will be introduced and their applications in the broad areas of practice in dietetics will be discussed. Students will learn to use the Evidence Based Library of the Academy of Nutrition and Dietetics Web site. Student membership in the Academy of Nutrition and Dietetics is a requirement of this course.

Prerequisite(s): NHM 101 or NHM 102

Prerequisite(s) with concurrency: NHM 201

### **NHM305 Vegetarian Nutrition**

Hours 3

This course will provide students with an introduction to vegetarian nutrition, including background information on general nutrition. This course will also cover a vegetarian diet's role in disease prevention, courses of plant-based nutrients, vegetarian diets throughout the life cycle, food policy and how to implement vegetarian diets into different areas of dietetic practice.

### **NHM315 Nutrition For Performance**

Hours 3

This course is designed to address nutrition issues related to exercise and athletic performance.

Prerequisite(s): NHM 101 or NHM 102

### **NHM320 Food in Film**

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Hours 3

This course is genre study of the relationships between food, film, and culture. It introduces the portrayal of food and nutrition topics in film media, exploring cultural diversity and food relationships in media, the dynamic interaction of shifting food values with evolving media, and explores ethical and socio-political issues of portraying food in film.

Humanities

**NHM340 Community Nutrition**

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Hours 3

Nutrition assessment of individuals and groups; provision of nutrition services in the community. Writing proficiency is required for a passing grade in this course. A student who does not write with the skill normally required of an upper-division student will not earn a passing grade, no matter how well the student performs in other areas of the course.

Prerequisite(s): NHM 101 or NHM 102 and NHM 201.

Prerequisite(s) with concurrency: NHM 295

Writing

**NHM345 Nutrition Counseling**

Hours 3

This course focuses on developing foundational skills in nutrition counseling and incorporation of the nutrition care process into nutrition counseling.

Prerequisite(s): NHM 101 or NHM 102, NHM 201

Prerequisite(s) with concurrency: NHM 363

**NHM346 Nutrition Education: Theories and Practice**

Hours 3

This course focuses on developing competency in learning-system design, with special emphasis on theory-based education models and teaching nutrition in a variety of settings.

Prerequisite(s): NHM 101 or NHM 102, NHM 201, NHM 345

**NHM361 Nutritional Biochemistry**

Hours 3

Intermediary metabolism of carbohydrates, fat, and protein with emphasis on homeostatic regulation in health and disease.

Prerequisite(s): NHM 101 or NHM 102, and CH 105 or CH 231

**NHM362 Nutrition At Cell Level**

Hours 3

Physiological and chemical basis of nutrient needs.

Prerequisite(s): NHM 361

**NHM363 Applied Nutrition**

Hours 3

Principles of nutrition assessment, including interviewing and nutrition care plans. Application of principles to selected stages of the life cycle.

Prerequisite(s): NHM 201 and BSC 215 and BSC 216

**NHM365 Med Nutr Therapy I**

Hours 3

Study of pathophysiology and medical nutrition therapy for specific disease conditions.

Prerequisite(s): BSC 215 and BSC 216 and NHM 361 and NHM 363

**NHM366 Supv Pract Med Nutr Therapy I**

Hours 3

Supervised clinical dietetics experience applying NHM 365 coursework. This course is only for students admitted to the Coordinated Program in Dietetics.

Prerequisite(s) with concurrency: NHM 365

**NHM372 Intro Food Service Mgt**

Hours 3

Course includes theories, functions, and principles of management and tools for decision making.

**NHM373 Purchsg Design Risk Mgt Food S**

Hours 3

Principles, methods, and techniques used in purchasing food and equipment. Analysis of layout and design and of techniques used in evaluating work flow. Principles and techniques used in managing sanitation, safety, and security functions in food service.

Prerequisite(s): NHM 101 or NHM 102 and NHM 372

Prerequisite(s) with concurrency: NHM 253 or NHM 250

**NHM374 Quant Food Prod & Servc**

Hours 3

Theory and techniques of quantity food production and service. Application of theory through hands-on experience.

Prerequisite(s): NHM 250 for RHM majors NHM 253 for NHM majors

**NHM390 Pract Food Service Mgt I**

Hours 3

This directed individual study is designed to bridge the gap between the student's quantity foods laboratory course and the senior food service management supervised practice. Students will be placed in commercial health-care food service operations. This course is only for students admitted to the Coordinated Program in Dietetics.

Prerequisite(s): NHM 372, NHM 373 and NHM 374

**NHM395 Intro Research Food Nutr**

Hours 1

Basic research designs will be introduced and their applications in the broad areas of practice in dietetics will be discussed. Students will learn to use the Evidence Based Library of the American Dietetics Association Web site. Student membership in the Academy of Nutrition and Dietetics is a requirement of this course.

Prerequisite(s): NHM 101 and NHM 201

**NHM401 Nutrition Health Profesn**

Hours 3

Covers the practical application of principles of normal nutrition (including the nutritive value of foods) and introduces nutrition for persons with health problems. Primarily for students pursuing careers in health care.

**NHM441 Nutrition Education**

Hours 2

Focuses on developing competency in learning-system design, with special emphasis on teaching nutrition in various settings.

Prerequisite(s): NHM 101, NHM 201, and NHM 442

**NHM442 Nutrition Care Process**

Hours 1

Focuses on developing competency in nutrition counseling.

Prerequisite(s): NHM 101 and NHM 201

Prerequisite(s) with concurrency: NHM 363

**NHM454 Experimental & Functional Food Science**

Hours 3

Chemical and physical properties affecting food product development. Introduction to functional foods with additional value beyond basic nutrition. Strong analytical and writing skills are necessary for synthesizing peer-reviewed literature on experimental and functional foods in order to critically address nutrition questions. Scientific writing proficiency within this discipline is required for a passing grade in this course. One lecture per week with labs embedded within lectures.

Prerequisite(s): NHM 101 or NHM 102, NHM 253, NHM 340, NHM 365, NHM 395 or NHM 295, and CH 105

**NHM464 Superv Pract Commun Nutr**

Hours 1

Experiences that include nutrition assessment, counseling, and delivery of nutrition services in the community. This course is only for students admitted to the Coordinated Program in Dietetics.

**NHM465 Medical Nutrition Therapy II**

Hours 3

Continuation of NHM 365. Basic principles of enteral and parenteral nutrition support, as well as advanced medical nutrition therapy for critical care.

Prerequisite(s): NHM 365

**NHM466 Sup Pract Med Nutr Therapy II**

Hours 3

Supervised clinical dietetics experience applying NHM 465 coursework. This course is only for students admitted to the Coordinated Program in Dietetics.

**NHM467 Supervised Practice in Long-term Care**

Hours 3

Supervised clinical dietetics experience in the long-term care setting. This course is only for students admitted to the Coordinated Program in Dietetics.

Prerequisite(s): NHM 365, NHM 366, NHM 465, and NHM 466.

**NHM468 Practicum Nutrition Food Servi**

Hours 1-5

Planned professional experience working in nutrition and/or food services. Usually in a medical care environment.

**NHM475 Mgt Food Service Systems**

Hours 3

Through lectures and class discussions, the theory, functions, and principles of management are applied. Emphasis is on personnel and financial management, problem solving, decision making, and systems analysis.

Prerequisite(s): NHM 372 and NHM 373 and NHM 374

**NHM476 Pract Food Serv Mgt II**

Hours 2

Supervised practice in an institutional food service setting applying NHM 475 coursework. This course is only for students admitted to the Coordinated Program in Dietetics.

**NHM485 Sup Prac in Dic Mgmt**

Hours 3

Conduct a research project using appropriate research methods, ethical procedures and statistical analysis to culminate in the execution of a program for a target population. Develop and implement a curriculum, adhere to budget constraints, and implement a marketing plan utilizing web based messages and social media. This course is only for students admitted to the Coordinated Program in Dietetics.

Prerequisite(s): NHM 366, NHM 390, NHM 464, and NHM 466

**NHM490 Directed Individual Study**

Hours 1-6

Individual study in nutrition or food service management. Students must receive Instructor Approval for override into class.

**NHM491 Directed Professional Study**

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Hours 3

Individual professional study in management, clinical, or community dietetics. Requirement of 160 clock hours spent in assigned site. Writing proficiency is required for a passing grade in this course. A student who does not write with the skill normally required of an upper-division student will not earn a passing grade, no matter how well the student performs in other areas of the course.

Prerequisite(s): NHM 365

Writing

**NHM492 Prepare Dietetic Internship**

Hours 1

To provide students in the DPD program who are seeking a Verification Statement with the knowledge to be successful in applying for a dietetic internship upon graduation.

**NHM499 Undergraduate Research**

Hours 1-6

Under faculty supervision, the student designs an investigation; collects and analyzes data; and prepares a written report and seminar on the research project.

**NHM509 Research Methods in Nutrition**

Hours 3

This course is an introduction to scientific methods appropriate for nutrition research. Approaches to designing, conducting, and evaluating nutrition research are discussed along with strategies for applying research into practice.

**NHM530 Advanced Nutrition Counseling**

Hours 3

Focuses on advanced skills in nutrition counseling that incorporates behavioral theory and motivational interviewing.

**NHM550 Advanced Community Nutrition I**

Hours 3

Focuses on principles, problems, and programs in community nutrition with an emphasis on community needs assessment.

Prerequisite(s): None.

**NHM551 Advanced Community Nutrition II**

Hours 3

Explores the techniques and strategies used in community nutrition; focuses on facilitation of community interventions, development of community partnerships and collaborative programs.

Prerequisite(s): NHM 550

**NHM555 Maternal and Infant Nutrition**

Hours 3

This course will focus on the scientific evidence that supports nutrition recommendations that result in optimal health for mothers and their infants. Methods of assessing nutritional status are included. The impact of insecurity and obesity on the nutritional status of mothers and their infants will be discussed.

**NHM556 Child and Adolescent Nutrition**

Hours 3

Discussion of the scientific evidence that supports nutrition recommendations that result in optimal health for young children and adolescents. Explores determinants of nutritional status and public health strategies for prevention of prevalent nutritional concerns.

Prerequisite(s): NHM 555

**NHM557 Childhood Obesity**

Hours 3

Focuses on the physiological, genetic, environmental, and behavioral factors that predispose children and adolescents to obesity; explores the clinical and public health strategies for treatment and prevention.

**NHM558 Nutrition in the Prevention and Treatment of Chronic Disease**

Hours 3

Evidence-based solutions in the prevention and treatment of the most prevalent nutrition-related chronic diseases are discussed. Current research is translated into health promotion and disease prevention strategies and plans.

**NHM561 Advanced Vitamins and Minerals Metabolism**

Hours 3

Lectures and reports on the physiological functions, metabolism, and interpretation of current research in vitamins and minerals.

**NHM562 Metabolism of Energy Nutrients**

Hours 3

In-depth discussion of carbohydrates, lipids, and protein metabolism. Discussion and interpretation of recently published research in peer-reviewed journals.

**NHM564 Nutrition in Interprofessional Practice**

Hours 1

The focus of this course is to prepare clinicians to work in interprofessional practice teams to meet the complex and multidimensional needs of Veterans and rural populations, with a special emphasis on the effects of multiple chronic conditions.

Prerequisite(s): NHM 566, NHM 567, or other similar MNT-oriented advanced course, RD status preferred. Admission by permission of Instructor only.

**NHM565 ID Mgmt of Chronic Disease**

Hours 2

The focus of this course is to train clinicians to work in interprofessional practice teams to meet the complex and multidimensional needs patients with multiple chronic conditions living in rural areas. Instructor permission only.

Prerequisite(s): NHM 564

**NHM566 Adv Clinical Nutrition**

Hours 3

Critical review of the physiological basis for nutritional management in the prevention and/or treatment of diseases of the cardiovascular, gastrointestinal, endocrine, hepatic, and renal systems.

**NHM567 Nutr Support Critical Ill**

Hours 3

Methods of assessing nutritional requirements of the critically ill patient and of delivering and monitoring enteral and parenteral nutrition are presented.

**NHM568 Nutrition for the Older Adult**

Hours 3

Methods of assessing nutritional requirements and a review of nutrition and disease topics specifically relevant to the care of the older adult.

**NHM585 Clinical Nutrition Management**

Hours 3

This course covers management principles for nutrition professionals who plan, coordinate, and manage the work operations of the clinical nutrition staff in healthcare facilities.

**NHM587 Integrat Food System Mgt**

Hours 3

Current problems in food systems management are presented, with emphasis on theories of management and integration of management functions.

**NHM588 Advanced Food Service Systems Management**

Hours 3

This course covers foodservice organizational theory and leadership principles for nutrition professionals who oversee and direct the distribution of food, manage human and financial resources, and maintain quality control in quantity food service systems.

**NHM590 Special Prob Nutrition**

Hours 1-6

Instructor permission required.

Prerequisite(s): Instructor permission required.

**NHM591 Spec Prob Food Science**

Hours 3-6

*No description available*

**NHM598 Non-Thesis Research**

Hours 3

Experimental or analytical investigation of a food or nutrition-related issue. This course may be the capstone experience for the masters degree under Plan II and should be the last course the student takes prior to graduating.

**NHM599 Thesis Research**

Hours 1-6

Faculty mentored development of graduate thesis research.

**NHM601 Contemporary Research in Translational Nutrition Science**

Hours 3

This course will explore two fast-developing topics in the field of nutrition science: nutrigenomics and the gut microbiome. Students will become familiar with core concepts related to these areas in order to critically evaluate emerging research related to both.

**NHM602 Methods in Integrative Nutrition Assessment**

Hours 3

Analytical methodologies routine to nutrition assessments are discussed and implemented in accordance with standard research protocols in a lab setting.

**NHM603 Nutrition Intervention**

Hours 3

This course focuses on developing competence in the planning, design, and execution of randomized clinical trials involving nutrition-focused behavioral interventions.

**NHM610 Nutrition and Health Disparities**

Hours 3

This course is designed to explore health disparities in minority populations, societal factors that impact their health and dietary intake, the differing needs and metabolism of nutrients by population, and educational techniques and healthcare management strategies to maximize the nutritional health of minority populations.

**NHM611 Nutritional Neuroscience**

Hours 3

This course teaches the molecular mechanisms at work in brain cells, and how intracellular events influence physiological and pathological processes in the brain. This course also covers the relationship between nutrients and neurological disorders and the various nutritional approaches to improve brain function will be discussed using recent publications.

**NHM625 Nutritional Epidemiology**

Hours 3

This course is intended for graduate students in health-related professions. Principles of epidemiology are discussed and their application to nutrition. This course provides information on research methods to assess exposure through collection of dietary and biological data, evaluate quality of these data, conduct appropriate analyses, and draw valid conclusions.

**NHM635 Adv Prac. in Post Sec. Diet Ed**

Hours 3

Focuses on developing Competency in Learning system design, with special emphasis on dietetics education at the college level.

**NHM648 Secondary Analysis Survey Data**

Hours 3

An applied seminar in the secondary analysis of survey data.

**NHM690 Doctoral Studies Seminar**

Hours 1

The purpose of this course is to provide doctoral students with information and skills needed for successful doctoral study and an independent research career.

**NHM691 Grant Writing for Translational Nutrition Research**

Hours 3

Grant writing for translational nutrition research aimed at extending healthy life and reducing the burdens of chronic disease.

**NHM692 Special Topics in Nutrition**

Hours 3

In-depth understanding of sub-disciplines of food and nutrition that are fundamentals of nutritional sciences and the basic research philosophy of structure-function relationships in food and nutrition research.

**NHM695 Interpretation of Nutrition Research**

Hours 3

This course covers research methodology in nutrition research, and the evaluation of current nutrition research through the systematic review process.

**NHM698 Non-Dissertation Research**

Hours 1-15

Participation in a cooperative faculty-student research project related to nutrition or food science.

**NHM699 Dissertation Research**

Hours 1-12

Design, research, and/or analytical investigation of a problem in the area of nutrition to satisfy the dissertation requirement for the doctoral degree.

## Restaurant, Hotel and Meetings Management Courses

**RHM175 Introduction to Hospitality Management**

Hours 3

Introduction to the opportunities, theory, functions, and principles of management in the food service, meeting and events, and lodging industry. Examination of basic operational systems and problems related to the industry.

**RHM185 Intro Meetings Events Ind**

Hours 3

Introduction to the structure, stakeholders and principles of management in the meetings and events industry. Examination of basic planning and production elements for meetings and events.

**RHM235 Introduction to the Sport Industry**

Hours 3

Introduction to the theoretical and applied foundations of sport management including the range of career opportunities and significance of skilled management within the sport industry.

**RHM236 Creating the Fan Experience**

Hours 3

Examine variables that impact a fan experience and review customer service practices that are necessary to maximize the success of a sporting event. Evaluating the experience and measuring fan satisfaction will be explored.

Prerequisite(s): RHM 175 or RHM 235

**RHM241 Mgt Of Food/Beverage Operation**

Hours 3

Course focuses on how to profitably manage a food service operation in order to satisfy guests. Students learn how to give guests the highest priority as the details of food and beverage operations are planned, implemented, and evaluated.

**RHM251 Hospitality Employee Suprv/Mgt**

Hours 3

Focuses on information managers need in order to recruit, select, and train employees; increase productivity; control labor costs; effectively communicate; manage conflict and change; and use time management techniques.

**RHM274 Basic Accounting in the Hospitality Industry**

Hours 3

This course is an introduction to basic accounting in the hospitality industry which includes accounting and financial reporting concepts and the use of accounting information in financial and managerial decisions.

Prerequisite(s): RHM 175; MATH 110 or MATH 112

**RHM285 Food Safety And Risk Management**

Hours 3

Principles and techniques used in managing sanitation, safety, and security functions in food service and lodging operations. Outlines sanitation and risk management programs that help hospitality operations provide quality products and services, comply with regulations, and improve the bottom line.

**RHM300 Event Plan Wedding Coordinator**

Hours 3

This course reviews the interdependent functions of event planning for weddings. Students will learn about the decisions, problems and concerns of planning effective wedding events. They will design, plan and execute a wedding from start to finish.

**RHM303 Managing Quality in the Hospitality Industry**

W

Hours 3

Designed to acquaint students with quality and leadership issues facing today's hospitality industry. Students learn the principles of the concepts of continuous improvement, quality service, power and empowerment, communication skills, goal setting, teams, diversity, and managing organizational change. Writing proficiency is required for a passing grade in this course. A student who does not write with the skill normally required of an upper-division student will not earn a passing grade, no matter how well the student performs in other areas of the course.

Prerequisite(s): RHM 175

Writing

**RHM313 Contemporary Club Management**

Hours 3

Introduces students to the unique world of private club management. Focus on issues club managers face on a daily basis.

**RHM321 Tourism & Hospitality Industry**

Hours 3

Comprehensive exploration of major concepts about tourism and analysis of the broad range of factors that influence the inter-linked industry composed of many sectors.

Prerequisite(s): RHM 175

**RHM322 Cruise Tourism**

Hours 3

Exploration & evaluation of the North American Cruise Industry to include vacation cruising, economics, life aboard for passengers and crew, analysis of marketing campaigns and internet resources.

Prerequisite(s): RHM 175

**RHM325 Lodging Operations & Managemnt**

Hours 3

Systematic approach to front-office, housekeeping and maintenance procedures. Emphasis is on the fundamentals in each of these three critical areas and the understanding of the mission of each department, people in the department, how the department interacts and management of employees.

Prerequisite(s): RHM 175

**RHM332 Front Office Management**

Hours 3

Introduces concepts of front-office management that affect other operating departments. Discusses techniques in managing the front office to ensure operational goals are attained.

**RHM335 Sport Tourism**

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Hours 3

An in-depth look at the economic and social impact of Sport Tourism on destinations and exploration of sports travel's growth and future prospects. This is a writing course. Writing proficiency is required for a passing grade in this course. A student who does not write with the skill normally required of an upper-division student will not earn a passing grade, no matter how well the student performs in other areas of the course.

Prerequisite(s): RHM 175 or RHM 235

Writing

**RHM336 Collegiate Athletics**

Hours 3

This course highlights the foundation, skills, and issues associated with collegiate sports. The history, ethics, and governance in collegiate sports, recreational programs, and wellness education is also examined.

Prerequisite(s): RHM 175

**RHM337 Sport and Entertainment Venue Management**

Hours 3

This course will identify the management functions necessary in planning and executing sporting and entertainment events in sport/entertainment facilities. Financing, risk management, crowd control, food and beverage requirements, and emergency management will be reviewed.

Prerequisite(s): RHM 175 or RHM 235

**RHM338 Sport Marketing, Promotion, and Strategy**

Hours 3

This course investigates the philosophies and procedures of sport marketing as a tool for both promotion and sponsorship sales. Course discussions and projects will emphasize the areas of strategic marketing, the sport consumer, market research, marketing segmentation, corporate partnerships and activations, legal considerations, and the various paid media outlets.

Prerequisite(s): RHM 235

**RHM341 Catering Management and Quantity Foods**

Hours 3

Catering Management and Quantity Foods is an examination of theory and techniques of professional catering and quantity food production and service.

Prerequisite(s): RHM 175 and RHM 241

**RHM355 Hospitality Industry Training**

Hours 3

Student learns how to develop, conduct, and evaluate one-on-one and group training that will reduce turnover, improve job performance, and help the hospitality organization attain its operational goals and objectives.

**RHM356 Human Resources Management**

Hours 3

Explains how to meet the requirements of various labor laws, to include the Americans with Disabilities Act (ADA), as well as other employment and workplace laws. Explores strategies for attracting a wide range of applicants, minimizing turnover, and reducing productivity losses.

Prerequisite(s): RHM 175

**RHM370 Event Marketing**

W

Hours 3

Students learn how to market to the Event Target Audience; anticipate client needs; and understand the event business and its unique value position and differentiation. Writing proficiency is required for a passing grade in this course. A student who does not write with the skill normally required of an upper-division student will not earn a passing grade, no matter how well the student performs in other areas of the course.

Prerequisite(s): RHM 175

Writing

**RHM375 Managing Catering Operations**

Hours 3

Theory and techniques of professional catering and event planning with hands-on activities involved with the planning, organizing, and implementation of special catered events. Student's hands-on experience will include Service, Production and Management roles.

Prerequisite(s): RHM 175 and (NHM 250 or NHM 253)

**RHM377 Restaurant Management & Service**

Hours 3

Principles and methods of producing and serving quality food in restaurants.

Prerequisite(s): RHM 175

**RHM380 Corporate Events**

Hours 3

A comprehensive analysis of corporate events. Emphasis is on organizing, arranging, and operating corporate events and conventions. Corporate events include trade shows, product launches, training and development, incentive travel, and consumer shows.

Prerequisite(s): RHM 175 and RHM 185

**RHM385 Event Lead. Prog, Prob Solving**

Hours 4

Students gain knowledge, skills and experience in planning, executing, evaluating and problem solving with a variety of events on the UA campus. Students work with a minimum 10 hours per week with the University Union.

Prerequisite(s): RHM 175 and RHM 185

**RHM387 Hotel/Motel Security Management**

Hours 3

Exploration of security issues, concerns and practices affecting hospitality properties. Covers the physical security of the property asset protection, guest protection, security equipment, emergency management and procedures, and OSHA requirements.

Prerequisite(s): RHM 175

**RHM420 Hospitality Marketing**

W

Hours 3

Course presents basic knowledge and practices for developing strategic marketing plans for hotel/motel organizations. Includes property/product market and competition analysis; promotion and sales planning and internal and external sales and promotion techniques. Writing proficiency is required for a passing grade in this course. A student who does not write with the skill normally required of an upper-division student will not earn a passing grade, no matter how well the student performs in other areas of the course. Juniors or Seniors ONLY.

Prerequisite(s): RHM 175

Writing

**RHM421 Hospitality Law**

Hours 3

Students gain an understanding of potential legal problems and how important legal considerations can affect the hospitality industry. Legal cases related to the hospitality industry are explored.

**RHM425 Risk Management for Meetings & Events**

Hours 3

A study of risk, crisis, and liability issues that may arise in the planning and management of meetings and events. Writing proficiency is required for a passing grade in this course.

Prerequisite(s): RHM 175 or RHM 185

**RHM435 Sports Governance**

Hours 3

Leadership and governing practices for a variety of playing levels; from little league, collegiate sports, professional sports, and international federations will be examined.

Prerequisite(s): RHM 175 and RHM 336

**RHM436 Current Trends and Issues in Sport Management and Entertainment**

Hours 3

This course will introduce students to various current and future trends within the sport and entertainment hospitality industry. Additionally, students will examine the role these trends play in the management, operation, and future of sporting and entertainment events.

Prerequisite(s): RHM 235

**RHM437 Analytics in Sport Hospitality**

Hours 3

This course covers practical strategies to collect and analyze big data, disseminate results that will drive informed decision making, and optimize revenue in the sport hospitality industry.

Prerequisite(s): RHM 235, RHM 274, and MATH 110 or MATH 112

**RHM438 Hospitality, Sport, & Entertainment Research Methods**  
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Hours 3

An in-depth exploration of the importance of hospitality, sport, and entertainment industry research, the research process, and how research is used in the hospitality, sport, and entertainment industries. This is a writing course. Writing proficiency is required for a passing grade in this course. A student who does not write with the skill normally required of an upper-division student will not earn a passing grade, no matter how well the student performs in other areas of the course.

Prerequisite(s): RHM 235 and RHM 335

Writing

**RHM448 Bar And Beverage Management**

Hours 3

Discussion on strategies to profitably manage the bar and beverage department of the hospitality operation. Covers control systems, hiring and training, responsible alcohol service, and essential information on a wide range of beverage products. MUST BE AGE 21 OR OLDER.

Prerequisite(s): RHM 175 and NHM 250 or NHM 253.

**RHM450 Issues Hotel & Lodg. Mgmt.**

Hours 3

*No description available*

Prerequisite(s): RHM 175

**RHM465 Food And Beverage Controls**

Hours 3

Explores the complexities of controlling food, beverages, labor and sales income/cost control, as well as control systems, the basics of computers, and computer applications in planning and control functions.

Prerequisite(s): RHM 175

**RHM468 Practicum In Hospitality Mgt**

Hours 1

Student work experience in a hospitality operation. Students are expected to work 500 hours in a hospitality operation and position.

Prerequisite(s): Permission of advisor.

**RHM469 Internship Hospitality Managem**

Hours 1

A semester of work experience in an approved hospitality organization for a minimum of 600 hours. Students work full-time during the semester to gain insight into hospitality management responsibilities.

Prerequisite(s): RHM 175

**RHM470 Hospitality Industry Computer Systems**

Hours 3

Explores hospitality computer technology and the management of information systems. Discussion of applications for all functional areas, including reservations, rooms, food and beverage, sales and event management and accounting.

Prerequisite(s): RHM 175

**RHM474 Mangr Acct Hospitality Industr**

Hours 3

Students learn how to make effective managerial, business, and operational decisions based on a thorough understanding of financial statements; identify costs; develop realistic budgets; forecast; and plan cash flow.

Prerequisite(s): RHM 175 and RHM 274 or AC 210 or AC 211

**RHM478 Mgt Service Food Bev Operation**

Hours 3

Explores requirements in planning for and managing different types of food and beverage operations.

**RHM479 Hotel Sales and Event Services**

Hours 3

An exploration of techniques used to increase a hospitality property's convention and meeting business through marketing and service. Students learn how to address meeting planners' needs and concerns confidentially, creatively and effectively.

Prerequisite(s): RHM 175 or RHM 185

**RHM480 Adv Meeting & Convention Mgt**

Hours 3

Reviews the interdependent functions of meetings and convention management. The student develops and executes a professional meeting.

Prerequisite(s): RHM 175 and RHM 185



**RHM488 Individual Seminar Projects**

Hours 3-12

Individual projects designed by students to implement concepts and strategies learned in executive seminars. Project plans must be approved by RHM faculty prior to implementation.

**RHM490 Directed Individual Study**

Hours 1-6

To register for RHM 490, students must receive Instructor Approval for override into class.

**RHM496 RHM Senior Capstone Seminar**

Hours 1

Discussion of current issues in the hotel, restaurant, and convention industries. Must be Senior level.

Prerequisite(s): RHM 175 or RHM 235

**RHM521 Hospitality Law and Risk Management**

Hours 3

Exploration of legal problems facing the hospitality industry. Legal cases related to restaurants, hotels, and meeting facilities are examined. Concerns and problem-solving for issues of risk management are explored.

**RHM551 Sport Properties and Venue Management**

Hours 3

This course is designed for the sport professional to increase their knowledge and understanding of principles and practices associated with managing a public assembly venue and the nature of the venue business.

**RHM552 Trends and Issues in Sports Business Management**

Hours 3

This course is designed for sport professionals desiring to increase their knowledge and understanding of trends and issues in international sport programs. Being a travel class to the United States Olympic Committee headquarters in Colorado Spring, a travel fee is required.

**RHM555 Sports Sales and Entrepreneurship**

Hours 3

This course is designed for sport professionals desiring to increase their knowledge and understanding of sports sales and entrepreneurship in the sport industry.

**RHM559 International Strategies in Sports**

Hours 3

This course is designed for sport professionals desiring to increase their knowledge & understanding of management & administration issues in the international sport industry.

**RHM560 Fellowship in Sports Business Management**

Hours 3

This course is designed for sport professionals desiring to increase their knowledge & understanding of the sport industry. Under the supervision of an approved and qualified sports industry professional, the graduate student will experience activities related to job specific tasks in sports and hospitality. This full-time work experience/fellowship in the sport industry must take place in a professional organization, in which the student has been selected and offered a fellowship.

**RHM561 Marketing, Sales & Public Relations in Sports**

W

Hours 3

This course is designed for sport professionals desiring to increase their knowledge & understanding of marketing, sales, and public relations in the sport industry.

Writing

**RHM570 Leaders Mgt Hospitality Indust**

Hours 3

An examination of contemporary leadership and management theories and practices used in the hospitality industry.

**RHM575 Sport and Hospitality Financial Management**

Hours 3

This course will focus on the application of financial management tools used to assist managers in the sport and hospitality industries. Financial concepts will be examined as they relate to management decision making. Emphasis will be on interpreting financial data and communicating results to operation managers. Students should have completed an undergraduate course in Accounting or Finance prior to registering for this course.

**RHM576 Strategic Management in Hospitality and Tourism**

W

Hours 3

Formulation, development, and implementation of strategic management in the hospitality and tourism industry.

Prerequisite(s): None

Writing

**RHM588 Current Trends Food System Mgt**

Hours 3

An exploration of a variety of issues of importance to effective management of food service operations. Topics vary to meet students' interests and issues facing the food service industry.

**RHM592 Special Topics in RHM**

Hours 3-6

Problems related to the operations of hospitality organizations such as hotel, restaurants, clubs and conventions and meeting management facilities.

**RHM593 Special Problems in Sports Business Management**

Hours 3

Under the supervision of an approved and qualified sport management professional, the graduate student will experience activities related to job specific tasks in the sports industry. This work experience must take place in a professional organization, in which the student has been selected and offered a fellowship. The professional experiences and fellowships aid the graduate student in expanding their management knowledge and skills in a variety of sport industry settings. These settings include sport, hospitality, tourism, athletics, and entertainment operations. The keys to "Success in the Sport Industry" are a committed investment in quality professional experiences, advanced level knowledge and ability to connect the theory to practice.

**RHM596 Seminar Hospitality Management**

Hours 3

Discussion, reading, and exploration of operational issues related to the hospitality industry.

**RHM598 Non-Thesis Research**

Hours 3

Experimental or analytical investigation of a topic in restaurant, hotel, or meeting management.

Prerequisite(s): HES 509

**RHM599 Thesis Research**

Hours 1-6

Faculty-mentored development of graduate thesis research.

Prerequisite(s): HES 509