

HRM250 : Special Events & Operations Management

As the capstone course for HRM students, the focal point of this course is the planning, organizing and execution of special events that include a theme, specialized menu, entertainment, dining room decorations, and uniforms reflected in the actualities of the hospitality industry. Beyond food purchasing, production and services, students will be responsible for revenue control and analysis. Group work, as a class and in individual specialized groups, emphasizes completing assigned tasks. Students will serve meals prepared in a restaurant setting during the course of the semester. (2 class hours/2 laboratory hours) Limited to HRM students.

Credits 3

Prerequisites

[CUL150](#): Fundamentals of Professional Cooking or [HRM140](#): Introduction to Hospitality Management

Semester Offered

Spring