

HTM 310 – Food and Beverage Operations Management

Course Description

Reviews the development and operation of food service facilities of varying operational segments. Special attention will be applied to concept development, menu management, human resource management, legal issues in the industry, managerial accounting management of internal operations and marketing initiatives. Students will also become exposed to the various food service segments that compose of the industry. Students will become sufficient in understanding food service operations and management of the industry.

Instructional Materials

Walker, J. R. (2014). *The restaurant: From concept to operation* (7th ed.). Hoboken, NJ: John Wiley & Sons.

Course Learning Outcomes

1. Formulate the concept and business plan for a food service facility / restaurant.
2. Explain how to evaluate locations for facilities.
3. Design a menu and the supporting beverage operations for a restaurant.
4. Develop procedures and policies for managing the various functions and operational areas within a restaurant.
5. Develop budgets and control programs to effectively operate a food service facility / restaurant, provide quality customer service, and ensure food safety.
6. Describe the basic legal obligations and actions to minimize the potential operational liabilities within the restaurant industry.
7. Use technology and information resources to research issues in food and beverage operations management.
8. Write clearly and concisely about issues in food and beverage operations management using correct grammar and mechanics.