HTRM 105 Food Service Management Outcomes

This is a hands-on, skills oriented course. Upon completion of this course, students should be able to:

1. Understand the development and different styles of foodservice
2. Understand restaurant marketing strategies
3. Develop a food and beverage menu
4. Understand the importance of restaurant control systems
5. Determine food and beverage cost percentages
6. Understand the purchasing and receiving process
7. Properly manage inventory
8. Organize management and personnel
9. Produce a restaurant plan