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| **TOU 3232 Restaurant Management** | **Course Title:** |
| Course Description:  This course builds on the knowledge of students on Food and Beverages management. It provides Knowledge and skills on how to establish and manage a restaurant. | |
| Course Objectives:   * Establishment a basic requirements for starting a restaurant * Demonstrate the knowledge about the basic operational aspects of a restaurant * Plan how to set up his or her own restaurant and be able to run one | |
| **Course Outline:**   * Pre-opening activities for a restaurant business. * Creating your business plan, options for financing, deciding on management model. * Restaurant concept, layout and design, selecting equipments. * Menu Planning & merchandising * Installing systems procedures and controls * Managing service quality. * Kitchen Management basics * Managing sales, revenue and profits * Public Relations and Promotion for restaurant. * Managing restaurant staff and labour | |
| **Learning Outcomes:**   * Learn new knowledge on restaurant concepts and operations * Learn how to establish and operate a restaurant | |
| **Method of Teaching/Delivery:**  Lecture Hours – 30  Practical Hours – 30  Tutorial Hours – 30 | **Mode of Assessment:**   * Course Work * Practical * Final written Exam |
| **Reading/Reference Materials**   * Mill R.C (2006) Restaurant Management: Customers, operations and Employees * Brezinski R (1999) The complete Restaurant Guide | |