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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
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| **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
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| **Learning Outcomes:*** Learn new knowledge on restaurant concepts and operations
* Learn how to establish and operate a restaurant
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| **Method of Teaching/Delivery:**Lecture Hours – 30Practical Hours – 30Tutorial Hours – 30 | **Mode of Assessment:*** Course Work
* Practical
* Final written Exam
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| **Reading/Reference Materials*** Mill R.C (2006) Restaurant Management: Customers, operations and Employees
* Brezinski R (1999) The complete Restaurant Guide
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