HTM 49200: Advanced Food Service Management

Course Description
Utilize managerial skills and techniques with planning, organizing, directing and controlling a full service restaurant operation. Management teams of two to three students develop, market, and operate a restaurant that is open to the public. Emphasis is placed on utilizing effective management skills to create a high quality, profitable operation with well planned systems and highly motivated, organized employees.

Restrictions:
Must be enrolled in one of the following Majors:
  Hospitality & Tourism Mgmt

Prerequisites:
Undergraduate level HTM 21200 Minimum Grade of D- and Undergraduate level HTM 29100 Minimum Grade of D- and Undergraduate level HTM 29101 Minimum Grade of D- and Undergraduate level HTM 34100 Minimum Grade of D- and Undergraduate level HTM 49111 Minimum Grade of D- [may be taken concurrently]

Course Objectives
At the completion of the course, the student will be able to:

- Identify and apply the principles of idea generation and brainstorming in the development of a restaurant concept; demonstrate the ability to design a menu and marketing campaign responsive to the economic and aesthetic requirements of the concept.
- Demonstrate the ability to forecast production schedules and staffing needs; explain and demonstrate the ability to work cohesively in a team environment, and demonstrate an appropriate level of professional supervision of a restaurant concept.
- Apply principles of production flow and timing; demonstrate facility and equipment operation and maintenance and demonstrate competency in utilizing a POS system in the current restaurant concept.
- Apply principles of purchasing and selection of materials; product storage and rotation and service quality appropriate to the current restaurant concept.
- Demonstrate the ability to analyze and effectively decrease food costs and increase contribution margins to the current restaurant concept.
- Identify and apply principles of safety and sanitation (in accordance with Indiana law), and principles of quality food production and wine service to the current restaurant concept.
• Describe and apply an appropriate ethical standard of conduct in dealings with customers, staff, fellow students and instructors in all parts of the lab and classroom experience.