

HMM 241: Restaurant Service Management I

This course is designed to introduce students to planning, organization, control, and evaluation of restaurant operations. Topics covered will be menu planning, restaurant layout and design, marketing and sales promotion, food and beverage control procedures, and managing reservations and group bookings. Upon completion, students will be able to apply the learned techniques.

Credits: 3

Transfer Code: Code C

Lab Hours: 2

Lecture Hours: 2

Prerequisites:

As determined by the college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer