

**Course Outline for:** BUSN 1154 Food and Beverage Management and Cost Control**A. Course Description:**

1. Number of credits: 4
2. Lecture hours per week: 4
3. Prerequisites: None
4. Corequisites: None
5. MnTC Goals: None

The food and beverage sector is the largest sector in the tourism industry, providing services to both tourists and locals alike. Through assigned readings, research, discussions, and assignments, students will demonstrate an understanding of the principles of food, beverage, labor, cost control, and management functions for restaurants and food service operations.

**B. Date last reviewed:** March 2024**C. Outline of Major Content Areas:**

1. An introduction to restaurants and characteristics of their owners.
2. Concept development, location selection and specific restaurant design.
3. Restaurant business and marketing plans.
4. Restaurant leadership and management.
5. Menu and equipment planning and kitchen layout.
6. Food purchasing, production, and sanitation.
7. Financing and leasing.
8. Service management.
9. Bar and beverage. management
10. Restaurant operations, budgeting, and cost control.
11. Organization, recruiting, and staffing.
12. Employee training and development.

**D. Course Learning Outcomes:**

Upon successful completion of the course, the student will be able to:

1. Discuss the different types of food service establishments.
2. Explain keys to a successful restaurant.
3. Compare and contrast menu designs.
4. Identify proper safety and sanitation procedures when handling food.
5. Identify ways to maximize revenue and control costs.
6. Defend the importance of effective training and development.
7. Develop a restaurant concept for a specific market.
8. Demonstrate the ability to work with a diverse group of people.

**E. Methods for Assessing Student Learning:**

Methods for assessment may include, but are not limited to, the following:

1. Discussions
2. Assignments
3. Quizzes
4. Examinations
5. Project-based learning

**F. Special Information:**

None