

HOSP 140 : Food and Beverage Management

Credits 2

Quarter Offered Spring

Learn dining room management including operations, budget, cost control, inventory, staffing, layout, and styles of service. This class may include students from multiple sections.

Course Outcomes

Explain the importance of effective communication skills in restaurant and food service management.

Describe dining room service operations.

Apply strategies for food service team growth and development.

Monitor inventory and cost control.

Develop a food service budget.

Explain basic procedures to plan dining room layouts that promote employee productivity and guest experience.