



Wayne County Community College District

COURSE SYLLABUS

HTM 200 Hotel and Restaurant Operations

CREDIT HOURS: 3.00

CONTACT HOURS: 45.00

COURSE DESCRIPTION:

The focus of this course is on analysis and understanding of food, beverage service and controls for hotel dining rooms, restaurants, banquets, and cafeterias. Emphasis will be placed on food and beverage management, menu planning, personnel, merchandising, operational reports, and equipment. The course will also cover operational regulations pertaining to safety, health, taxes, and licenses. The course will teach students how to successfully manage food and beverage operations found in lodging properties including coffee shops, gourmet dining rooms, room service, banquets, lounges, and entertainment/show rooms.

PREREQUISITES: NONE

EXPECTED COMPETENCIES

Upon successful completion of this course, the student will:

1. Recognize supervisor's responsibilities to employees, guests, and owners.
2. Understanding of the necessary functions of a supervisor
3. To analyze various methods and theories for profit margin.
4. To recognize the managers role as a leader.
5. To become familiar with terminology associated cost control.
6. To develop an understanding of purchasing and receiving.
7. To demonstrate methods necessary for a positive labor, food, and beverage costs
8. Developing performance charts in excel
9. How to build a productive menu for your establishment.
10. Teamwork and team building for your staff
11. Discuss development of ethical leadership within your organization.
12. Decision making and development of a financial plan.

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9%= B
70%-79.9%= C
60%-69.9%= D
<60% = E