

CUL 201 - FOOD AND BEVERAGE OPERATIONS

Course Description

This course focuses on the basic principles of management and finance as applied to kitchen and dining room operations. Topics include management techniques, team building, and motivational techniques. Students will also explore accounting, sales, purchasing, and inventory/budgetary systems as it pertains to the foodservice industry. Group 2 Course. Group 2 course.

Credit Hours

3

Contact Hours

3

Lecture Hours

3

Required Prerequisites

CUL 102, CUL 110, CUL 111 and CUL 118

General Education Outcomes supported by this course

Communications - Direct, Quantitative Reasoning

Course Learning Outcomes

Knowledge:

- Define management terminology related to the food and beverage industry.
- Explain the changing roles of industry supervisors and managers over time.
- Identify food purchasing systems used for tracking inventory.

Application:

- Implement an effective managerial model used to resolve current management issues and challenges in the food and beverage industry.
- Write purchasing specifications for all types of products.
- Use the FIFO, LIFO, actual cost, and weighted average methods to calculate the value of products in inventory.

Integration:

- Connect models of ethical decision making with successful management practice.
- Link the establishment of quality purveyors with the success of the food service operation.
- Judge basic grading and quality standards for all product areas.
- Identify how control procedures help food service managers assess operational results.

Human Dimension:

- Evaluate management and leadership styles in the food and beverage industry and their resulting impact on colleagues and subordinates.

Caring - Civic Learning:

- Relate ethical principles to management decisions.
- Uphold a consistent personal and professional code of behavior.
- Make purchasing choices that take into consideration sustainability and support humane practices.

Learning How to Learn:

- Determine individual communication and management styles in real life situations.