

HTM 31000 - 4 cr. (New description effective Spring 2017)
Food and Beverage Operation Management

P: HTM 18100; HTM 21400; FNN 20400

This course builds on the foundation skills gained in food preparation and accounting, putting them in practice in a real world setting where students plan, operate and manage a full service restaurant open to the public. Emphasis is placed on developing and utilizing effective operational management skills to create a high quality, profitable operation with well-planned systems and highly motivated, organized employees.

Typically offered Fall Spring.

HTM 49400 – 4 cr. (Will be replacing HTM 49200 effective Spring 2017)
Advanced Restaurant Management

P: HTM 31000

Demonstrate managerial skills and knowledge by developing a complete business plan that includes development of the concept, design of the operational environment, menu and service product, financial documentation, marketing study and plans as well as necessary operating procedures and manuals for opening a “turnkey” full-service restaurant. Emphasis is placed on utilizing effective management skills and knowledge to create a business plan that has a realistic potential to raise the necessary capital to create a sustainable business.

Typically offered Fall Spring.