

GENERAL INFORMATION			
Name: Shelly Fano	Phone #: 305-237-3370		
Course Prefix/Number: HFT 2800	Course Title: Food and Beverage Management		
Number of Credits: 3			
Degree Type	<input type="checkbox"/> B.A. <input type="checkbox"/> B.S. <input type="checkbox"/> B.A.S <input checked="" type="checkbox"/> A.A. <input checked="" type="checkbox"/> A.S. <input type="checkbox"/> A.A.S. <input checked="" type="checkbox"/> C.C.C. <input type="checkbox"/> A.T.C. <input type="checkbox"/> V.C.C		
Date Submitted/Revised:	Effective Year/Term: 2009-1		
<input type="checkbox"/> New Course Competency <input checked="" type="checkbox"/> Revised Course Competency			
Course to be designated as a General Education course (part of the 36 hours of A.A. Gen. Ed. coursework): <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No			
The above course links to the following General Education Outcomes: <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <input checked="" type="checkbox"/> Communication <input checked="" type="checkbox"/> Numbers / Data <input checked="" type="checkbox"/> Critical thinking <input type="checkbox"/> Information Literacy <input type="checkbox"/> Cultural / Global Perspective </td> <td style="width: 50%; vertical-align: top;"> <input type="checkbox"/> Social Responsibility <input type="checkbox"/> Ethical Issues <input type="checkbox"/> Computer / Technology Usage <input type="checkbox"/> Aesthetic / Creative Activities <input type="checkbox"/> Environmental Responsibility </td> </tr> </table>		<input checked="" type="checkbox"/> Communication <input checked="" type="checkbox"/> Numbers / Data <input checked="" type="checkbox"/> Critical thinking <input type="checkbox"/> Information Literacy <input type="checkbox"/> Cultural / Global Perspective	<input type="checkbox"/> Social Responsibility <input type="checkbox"/> Ethical Issues <input type="checkbox"/> Computer / Technology Usage <input type="checkbox"/> Aesthetic / Creative Activities <input type="checkbox"/> Environmental Responsibility
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Course Description: In this introductory course, students will learn the basic understanding of principles of food production and service management, reviewing sanitation, menu planning, purchasing, storage, and beverage management.			
Prerequisite(s):	N/A		
Co requisite(s):	N/A		

Course Competencies:

Competency 1: The student will be able demonstrate knowledge of food and beverage management by:

1. Discussing the role of the professional foodservice manager.
2. Defining management and list the steps in the management process.

Competency 2: The student will be able to demonstrate knowledge of menu planning by:

1. Categorizing menu items using the three menu pricing styles.
2. Identifying the three basic types of menus.
3. Explaining the steps involved in menu planning, pricing and design.
4. Describing nutrition concerns as they relate to food service functions.
5. Summarizing the benefits of standardized recipes.
6. Categorizing menu items using the three menu pricing styles.

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Competency 3: The student will be able to demonstrate knowledge of food production by:

1. Describing the various roles of purchasing, receiving, storing, and issuing as each function relates to food production and alcoholic beverage service.
2. Identifying the major functions and basic principles of food production.
3. Outlining basic food sanitation procedures and safety concerns.

Competency 4: The student will be able to demonstrate knowledge serving by:

1. Identifying and describing the four types of table service and at least two other food service categories.
2. Demonstrating a sample service sequence including procedures for serving alcoholic beverages with care.

Competency 5: The student will be able to Demonstrate knowledge of control systems by:

1. Determining standard food and beverage costs.
2. Describing menu pricing methods and the roles of pricing in managing a successful and competitive food and beverage operation.
3. Outlining the impact of a food service facility's design, layout, and equipment.

Competency 6: The student will be able to demonstrate knowledge of sales, promotions and entertainment by:

1. Explaining marketing in terms of delivering guest-pleasing service.
2. Conducting a feasibility study and listing the three types of marketing research that follows such a study.
3. Describing the elements in a complete marketing plan, focusing on the roles of sales, advertising, public relations and publicity.

Competency 7: The student will be able to demonstrate knowledge of purchasing and receiving by:

1. Identifying acceptable purchasing and receiving procedures.
2. Describing safe receiving procedures.
3. Explaining how to keep inventory.

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