



### **Course Description**

#### **HFT1852 | Menu and Facilities Planning | 3.00 credits**

This course is a study of the factors involved in planning effective menus for a variety of food service operations. Students will learn to develop a firm working knowledge of menu-writing techniques and participate in actual menu design and facilities layout of a food service establishment. Pre-requisites: HFT1000.

### **Course Competencies:**

**Competency 1:** The student will list basic menu planning principles by:

1. Discussing menu layout
2. Discussing types of menus
3. Identifying the components of a menu

**Competency 2:** The student will create menu descriptions and determine menu prices by:

1. Identifying proper terms that entice diners
2. Understanding the principles of food costing
3. Identifying proper font styles and sizes

**Competency 3:** The student will create floor plan layouts for restaurants by:

1. Examining proper floor space for different types of establishments
2. Distinguishing the relationship between the front of the house and the back of the house
3. Determining menu needs to equipment needs

### **Learning Outcomes:**

- Communicate effectively using listening, speaking, reading, and writing skills
- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information
- Demonstrate knowledge of diverse cultures, including global and historical perspectives