

CUL 217 - KITCHEN AND DINING ROOM MGMT

Course Description

This course is designed for students who wish to pursue a career in the food service industry. Its focus is the control of the dynamics of the kitchen and dining room in a modern restaurant. In the highly competitive restaurant business, it is necessary for prospective food and beverage professionals to have a thorough understanding of this aspect of the industry. Many restaurants fail because of a lack of coordination between the front and back of the house. The course focuses on the basic principles of management as applied to kitchen and dining room situations. Other topics include management techniques, team building, motivational techniques, stress management, production management, and styles of table service. Group 2 course.

Credit Hours

3

Contact Hours

3

Lecture Hours

3

General Education Outcomes supported by this course

Communications - Direct

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.

Application:

- Implement an effective managerial model used to resolve current management issues and challenges in the food and beverage industry.

Integration:

- Connect models of ethical decision making with successful management practice.

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 and be ready to conduct themselves in ways that are consistent with personal and professional codes of behavior.

Learning How to Learn:

- Determine appropriate their own communication and management styles in a real life situation.