



CUL 241: Foodservice Operations

This course focuses on the business aspects of a foodservice operation. Students learn the theory and application of the steps necessary to run a successful foodservice establishment. Emphasis is placed on a team project which includes concept design, business plan writing, marketing, menu development, recipe costing, purchase specifications, employee job descriptions and training programs. Business concepts such as yearly income statements, food and labor costs, and over-head expenses are calculated. Prerequisite(s): MTH 115 and CUL 240. Two lecture hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Design a concept for a foodservice operation
2. Identify the steps necessary to open a restaurant
3. Write a business plan for a foodservice operation
4. Calculate food and labor costs for a foodservice operation
5. Explain the fiscal and legal roadblocks to owning a restaurant

Credits: 2

Program: Culinary Arts