



CUL 241: Foodservice Operations and Career Development

In this course students design a complete food-service or bakery operation. This introduces the student to the information necessary to start and run a successful restaurant and/or bakery. Students develop a concept, business plan, conduct a market analysis, plan a menu, recipe costing, write purchase specifications, and design a facility that can adequately meet the project standards. Students create a yearly income balance statement that includes calculated food cost percentages, labor, and over-head expenses. Final project consists of written job descriptions, job specifications, as well as framework for the orientation and training program for their employees. Resume writing and interview principles are reviewed. Two class hours per week. Spring; Day only

Course Student Learning Outcomes

1. Develop a concept for a foodservice operation and use the parts of the concept to develop a business plan.
2. Plan and cost out a menu for a foodservice operation: design an appropriate kitchen layout to produce that menu, create a description for each job required for that kitchen, and outline a training program to train individuals for that job.
3. Identify the steps necessary to open a restaurant.
4. Explain the fiscal and legal roadblocks to owning a restaurant.

Credits: 2

Prerequisites:

CUL 216 CUL 256 and MTH 115 or MTH 119 or MTH 125 or permission of the program director.

Co-Requisites:

CUL 216 or 256 or permission of the program director.

Program: Culinary Arts

Instructional Support Fee Applies