

4x14=56

I. Catalog Description

HR 413 Advanced Restaurant Operations

1+3=4
1c-61-4sh

Prerequisites: HR 313 and Permission

A food and beverage systems course with emphasis on restaurant and back-of-house operations management. Students research, plan, prepare, and present theme-oriented dinners showcasing selected domestic and international cuisine. Students function as both operations employees and managers with the department's food and beverage operation.

Part II. Description of the Curriculum Change

B. Summary of Proposed Changes

- (1) Old Course Title: Food Systems II
New Course Title: Advanced Restaurant Operations
- (2) Old Prerequisite: HR 313, HR 356, HR 401, Permission
Professional Chef's Uniform
New Prerequisite: HR 313 and Permission

(3) Old Course Description:

Food systems course with emphasis on restaurant and dining room operation. Experiences to include selection of classic cuisine, meal promotion methods, budget development, personnel training, production and service.

New Course Description:

A food and beverage systems course with emphasis on restaurant front and back-of-house operations management. Students research, plan, prepare, and present theme-oriented dinners showcasing domestic and international cuisine. Students function as both operations employees and managers within the department's food and beverage operation.

(4) Objectives Revised

C. Justification / Rationale for Revision

This course concerns itself with the presentation and application of service and production skills necessary for successful commercial restaurant operation. The change in title, prerequisites, objectives, and syllabus reflect this intention in a clearer manner than the old syllabus documentation.

C. **Justification / Rationale cont.**

The old prerequisites HR 356 and HR 401 were eliminated as they are being renumbered to HR 256 and HR 301 respectively and will be taken before students enroll in HR 313, which remains a prerequisite. A professional chef's uniform is a requirement for HR 313, a prerequisite for HR 413.

no # changes seen
to UWUCC

& prerequisite reverse
256 → HR 313
HR 356 ←

HR 401 ← HR 356

PROPOSED SYLLABUS OF RECORD

I. Catalog Description

HR 413 Advanced Restaurant Operations	4 credits 1 lecture hour 6 lab hours (1c-6l-4sh)
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Prerequisite: HR 313 and Permission

A food and beverage systems course with emphasis on restaurant front and back-of-house operations management. Students research, plan, prepare, and present theme-oriented dinners showcasing selected domestic and international cuisine. Students function as both operations employees and managers within the department's food and beverage operation.

II. Course Objectives

1. Students will demonstrate an understanding of food preparation technique as used to prepare a multi-course menu by working in the various kitchen stations of the department's food and beverage operation.
2. Students will demonstrate an understanding of classic types of table service as they apply to a full service restaurant by serving in the department's food and beverage operation.
3. Students will effectively apply previously learned cost control procedures for full service restaurant operations by controlling dining operational food and beverage expenses.
4. Students will identify and apply effective dining room reservation techniques by controlling a dinner reservation system.
5. Students will demonstrate an understanding of effective hospitality management skills by managing dinner operation in the department's food and beverage operation.
6. Students will describe the major characteristics of selected domestic and international cuisine.

III Course Outline

- A. Dinner Operations Procedures and Policies (25 hours)
1. Orientation and submission of student biographical profiles.
 2. Dining Room Service Examination
- B. Practice Dinner (5 hours)
- C. Presentation of Theme Dinners (64 hours)
1. Presentation and evaluation of eight theme multi-course dinners within the department's food and beverage operation:
 - Research into selected cuisine.
 - Planning of décor, menu, table treatment, music, costuming, pricing structure.
 - Presentation of ideas to instructor – Justification
 - Training of class employees.
 - Preparation of menu items.
 - Dining room preparation.
 - Presentation of selected cuisine to general public.
 - Evaluation of presentation.
 - Development / Submission of Management Report.
- D. Dining Operation Closing and Cleanup (4 hours)
- E. Final Examination / Culminating Activity (2 hours)

III. IV. Evaluation Methods

The final grade will be determined as follows:

66% Two Management Team Dinner Evaluation Reports. 100 points each. Team-prepared reports identifying financial outcome, food and beverage purchasing records, employee evaluations, guest comments, and other operational data.

34% Test. One short answer/completion test covering classroom-presented dining room service and table treatment concepts. 100 points.

Grading Scale:

90 – 100	A
80 – 89	B
70 – 79	C
60 – 69	D
0 – 59	F

IV. Required textbooks, supplemental books and readings

There is no textbook requirement. All course reference materials will be provided by the course instructor. Students will be required to perform cuisine/theme research using library, internet, and other sources.

V. Special resource requirements

Students may incur some moderate costs during the presentation of their dinner events such as printing costs, table treatment, and décor items.

There is no lab fee for this course.

VI. Bibliography

Dahmer, S. J., and Kahl, K. W., (1988), The Waiter and Waitress Training Manual, Van Nostrand Reinhold, New York, New York.

Goodman, Jr., R. J., (1996), The Management of Service for the Restaurant Manager, Irwin Publishers, Chicago.

Labensky, S. R., and Hause, A. M.,(1999), On Cooking, Prentice Hall, Upper Saddle River, New Jersey.

Litides, C. A., and Axler, B. H.,(1994), Restaurant Service: Beyond The Basics, John Wiley and Sons, New York, New York.

Course Syllabus

I CATALOG DESCRIPTION

HR 413 Food Systems II

4 credits
1 lecture hour
6 lab hours

Prerequisite: HR 313, Instructor Permission

A food systems course with emphasis on restaurant and dining room operations. Experiences to include exploration of classic cuisines, dinner promotion methods, budget development, personnel training, and production/service of theme dinners within the HRIM Allenwood Dining Room.

II. COURSE OBJECTIVES

- I. Students will research characteristics of food preparation and service techniques for classic international and domestic cuisines.
- II. Students will identify and utilize appropriate concepts pertaining to menu development, table service techniques, and decor characteristics of selected cuisines.
- III. Students will develop and adhere to a restaurant operating budget and desired food cost percentage.
- IV. Students will coordinate preparation and table service techniques for selected cuisines.
- V. Students will understand and implement the four major styles of table service.
- VI. Students will become familiar with dining room reservation procedures.
- VII. Students will become proficient in the use of various food production equipment.
- VIII. Students will implement previously-learned food service management practices and principles.

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III. COURSE OUTLINE

- A. Introduction and Course Procedures.
- B. The Management Team.
- C. Dining Room Management and Set-Up
- D. Table Service Technique.
- E. Ongoing Dinner Evaluation.

IV. EVALUATION METHODS

The final grade for the course will be determined as follows:

- One Third Dinner & Report #1 -- 100 Points
- One Third Dinner & Report #2 -- 100 Points
- One Third Semester Exam -- 100 Points

V. REQUIRED TEXTBOOK & UNIFORMS

Textbook:

Dahmer, Sondra J., and Kahl, Kurt W., The Waiter & Waitress Training Manual, 3rd Ed., Van Nostrand Reinhold, Inc., New York, New York.

Uniforms:

White Chef's Coat, Pants, Apron, Paper Hat

Black/Navy Blue Trousers, White Oxford-Style Long-Sleeve Button-Down Shirt, Dark Dress Shoes.

Part III. Letters of Support

This course change does not affect other departments, therefore a letter of support was not obtained.