



Course Outcome Summary

Required Program Core Course

CAFE 207 Restaurant Management and Supervision

Course Information

Division	Business
Contact Hours	45
Total Credits	3

Course Description 207 Restaurant Management and Supervision

This course provides instruction in the management techniques involved in modern Foodservice operations. Topics of lecture and research include the study of restaurant planning as well as menu planning and development. Through semester-long project, students learn the tasks and responsibilities of operating a restaurant/food service business from “conception to opening day.” This includes areas such as market surveys, cost control, scheduling needs, management strategies, and supervisory concepts.

This course is a required core course for students pursuing an AAS in Culinary Arts and Foodservice Education

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- B. Prepare examples of, and demonstrate understanding of “cuisine” and the “menu” and their significance in the Foodservice industry.
- C. Demonstrate competence with food sanitation practices and how they apply to Federal Standards.
- L. Demonstrate food service and restaurant management techniques and procedures including costing and portion control.
- M. Demonstrate awareness and appreciation of current trends in the Foodservice industry.
- N. Exhibit professionalism and commitment to the Foodservice industry.

Course Outcomes

In order to evidence success in this course, the students will be able to:

1. Plan and develop a model a model restaurant/food operation. (PO-B,M,N)
2. Identify skills and abilities necessary to be a good supervisor. (PO-L,M,N)
3. Recognize the proper skills needed to manage people successfully. ((PO-L,M,N)
4. Recognize leadership and role-modeling techniques. (PO-L,M,N)
5. Identify successful management styles used in the Foodservice industry. (PO-L,M,N)
6. Develop purchasing techniques in relation to the menu, record keeping and cost control. (PO-B, L)
7. Apply techniques needed to produce a successful menu, advertising scheme and promotions. (PO-B,L)
8. Recognize the skills required to be a successful manager/owner. (PO-L,M,N)
9. Identify techniques required for good communication skills and proper hiring techniques. (PO-L,M,N)

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