

# Business Administration

Course Number:	<b>BUAD 215</b>
Course Title:	<b>RESTAURANT MANAGEMENT</b>
Credits:	3
Calendar Description:	This course provides a broad understanding of management theory and practice in the restaurant industry. The course covers aspects of restaurant marketing, service delivery, menu design and engineering, site selection, and facility design. The course introduces students to the concepts and practices related to cost controls from purchasing to sales.
Semester and Year:	<b>WINTER 2019</b>
Prerequisite(s):	none
Corequisite(s):	BUAD 111
Prerequisite to:	No
Final Exam:	Yes
Hours per week:	3
Graduation Requirement:	
Substitutable Courses:	No
Transfer Credit:	Yes
Special Notes:	Students with credit in BUAD 207, BUAD 218, or HOSP 236 cannot take BUAD 215 for additional credit
Originally Developed:	May 2013
EDCO Approval:	March 2014

**Professors**

**Evaluation Procedure**

Course Schedule

		Monday, January 7 - Classes Start	
		Monday, February 18 Family Day (no classes)	
		Tuesday, February 19 - Friday, February 22 Reading Week (no classes)	
Week of:		Tuesday, April 12 Last Day of Regular Classes	
		Friday, April 19 Monday, April 22 Easter (no classes)	
Jan	11	Introduction Kinds and Characteristics of Restaurants	Ch 01 Ch 02
	18	Restaurant Marketing and Target Markets	Ch 14 (p402-421)
	25	Restaurant Concepts Restaurant Location and Site Criteria	Ch 03
		Introduction to the Control Process The Menu and Menu Engineering Standard Recipes and Menu Costing	Ch 04 Part A-1 Due
Feb	8	Planning and Equipping the Restaurant	Ch 05

