PURDUE UNIVERSITY
REQUEST FOR ADDITION, EXPIRATION,
OR REVISION OF AN UNDERGRADUATE COURSE
(10000-40000 LEVEL)

DEPARTMENT Consumer & Family Sciences EFFECTIVE SESSION Fall 2009

INSTRUCTIONS: Please check the items below which describe the purpose of this request.

☑ 1. New course with supporting documents
☑ 2. Add existing course offered at another campus
☑ 3. Expiration of a course
☑ 4. Change in course number
☑ 5. Change in course title
☑ 6. Change in course credit/type

☐ 7. Change in course attributes (department head signature only)
☐ 8. Change in instructional hours
☐ 9. Change in course description
☐ 10. Change in course requisites
☐ 11. Change in semesters offered (department head signature only)
☐ 12. Transfer from one department to another

PROPOSED:

Subject Abbreviation HTM Subject Abbreviation
Course Number 310 Course Number

Long Title Food and Beverage Operation Management
Short Title Food & Bev Op Mgmt

TERMS OFFERED:

☑ Summer ☐ Fall ☐ Spring

CAMPUS(ES) INVOLVED:

☑ Calumet ☐ Cont Ed ☐ Tech Statewide
☑ Ft. Wayne ☐ W. Lafayette
☑ Indianapolis

ATTACHED TITLE will be entered by the Office of the Registrar if omitted (40 CHARACTERS ONLY)

CREDIT TYPE

1. Fixed Credit: Cr. Hrs. 3
2. Variable Credit Range: Minimum Cr. Hrs (Check One) ☐ To Cr ☐ Maximum Cr. Hrs
3. Equivalent Credit: Yes ☐ No ☐

SCHEDULE TYPE

Minutes Per Mfa
Lecture 100
Recitation
Presentation
Laboratory
Lab Prep
Studio
Distance
Clinic
Experiential
Research
Ind. Study
Field/Observer

Meetings Per Week
1

Weeks Offered % of Credit Allocated

COURSE ATTRIBUTES: Check All That Apply

☐ 1. Pass/Not Pass Only
☐ 2. Satisfactory/Unsatisfactory Only
☐ 3. Repeatable
☐ Maximum Repeatable Credit: 8 Hours
☐ 4. Credit by Examination
☐ 5. Special Fees
☐ 6. Registration Approval Type
☐ 7. Variable Title
☐ 8. Full Time Privilege
☐ 9. Off Campus Experience

COURSE DESCRIPTION (INCLUDE REQUISITES/RESTRICTIONS):

This course will allow students to understand restaurant and food service business models and master the essential principles of managing successful food and beverage operations. In a balanced approach of theory and practice students will learn to develop food and beverage production and service skills and understand the choices and opportunities available in this field. A special focus is placed on marketing, planning, cost control and guest satisfaction as well as developing the right ambiance and attitude that contributes to successful food preparation and service in a restaurant setting. P: HTM 210.
HTM (300 level) Food and Beverage Operation Management

Credits: 3

Pre-requisites
HTM 200 level Food Selection and Preparation

Description
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Course Objectives
Identify kinds and characteristics of restaurant and food service operations
Differentiate and explain the functionality and role of different restaurant layouts
Understand and apply business and marketing plans relevant to this sector
Understand and apply menu planning: design, pricing, evaluation
Knowledge of different service standards and their relation to business model Understand and integrate food production techniques adapted to business model
Identify equipment choices
Master food purchasing, receiving and issuing techniques
Master budgeting, cost control and loss prevention management
Understand roles and responsibilities in the restaurant with an emphasis on staffing choices and training.
Evaluate guest satisfaction.