

Dakota County Technical College

SMGT 1686: Hospitality Food & Beverage Management Fundamentals

A. COURSE DESCRIPTION

Credits: 2

Lecture Hours/Week: 2

Lab Hours/Week: *.*

OJT Hours/Week: *.*

Prerequisites: None

Corequisites: None

MnTC Goals: None

Food and Beverage Operations are important to the success of any lodging property. This course prepares hospitality managers by giving a concise overview of the important role that menu planning plays within operations. This course presents fundamentals of the on-premise food service operations, including on-premise catering, as well as, menu design/planning, menu pricing, menu product knowledge, recipe costing, staffing required to implement the menu, current food service trends, basic sanitation skills, and simple internal controls/reporting.

B. COURSE EFFECTIVE DATES: 05/21/2014 - Present

C. OUTLINE OF MAJOR CONTENT AREAS

D. LEARNING OUTCOMES (General)

1. Ability to accurately price a menu meeting the operation's objectives and financial goals.
2. Ability to implement Financial Controls and Reporting required within food service operations.
3. Ability to market a menu based on the above trends (On-Premise Catering/Restaurant)
4. Be able to properly cost a recipe
5. Become familiar with the steps involved in Menu Planning/Development
6. Have a working knowledge on how the Food and Beverage department interacts with other departments
7. Identify Current Menu/Food Trends in the Hospitality Industry
8. Identify the types of Catering Operations found within hospitality operations
9. Identify the types of hospitality food service operations
10. Recognize the steps in maintaining accurate and profitable staffing levels that effectively implement the goals of the menu offered

E. Minnesota Transfer Curriculum Goal Area(s) and Competencies

None

F. LEARNER OUTCOMES ASSESSMENT

As noted on course syllabus

G. SPECIAL INFORMATION

None noted