

Business Administration

Course Number:	BUAD 215
Course Title:	RESTAURANT MANAGEMENT
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:	WINTER 2020
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:

Professors

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Learning Outcomes

Upon completion of this course students will be able to

- identify and describe target markets for a restaurant concept.
 - choose and cost menu items suitable for a restaurant concept and target audience.
 - apply menu design and engineering concepts to create an effective menu.
 - apply site selection criteria to identify appropriate restaurant locations.
 - use design and layout concepts to create an effective restaurant layout.
 - apply the four step control process to each stage of the restaurant inventory cycle.
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Evaluation Procedure

Course Exercises (Individual) 25

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SKILLS ACROSS THE BUSINESS CURRICULUM

The Okanagan School of Business promotes core skills across the curriculum. These skills include reading, written and oral communications, computers, small business, and academic standards of ethics, honesty and integrity.

STUDENT CONDUCT AND ACADEMIC HONESTY

What is the Disruption of Instructional Activities?

At Okanagan College (OC)