HIBBING COMMUNITY COLLEGE
COURSE OUTLINE

COURSE TITLE: Restaurant Management: CAMT 2470
CREDITS: 2 (2 Lec / 0 Lab)
PREREQUISITES: Introduction to Food Service: CAMT 1600

CATALOG DESCRIPTION:
Restaurant Management prepares the student for the transition from employee to supervisor by development of effective skills in human relations and personnel management, budgeting, and cost control.

OUTLINE OF MAJOR CONTENT AREAS:
1. Employee - employer relations
   A. Work schedule
   B. Hiring
   C. Discipline
   D. Conflict solving
   E. Chain of command
2. Managerial styles
   A. Stress management
   B. Time management
3. Budgeting
   A. Labor cost controls
   B. Food cost controls
   C. Profit and loss statement

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will define the responsibilities of personnel management, including scheduling, hiring, training, evaluating, and discipline.
2. Students will explain food service operating procedures and sales analysis.
3. Students will explain the importance of customer service.
4. Students will identify aspects of management control, including quality control, cost control, staffing, purchasing, and internal controls.
5. Students will describe ways of managing stress in a work environment.

MNTC GOALS AND COMPETENCIES MET:
N/A

HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Social /Civic Responsibility
STUDENT CONTRIBUTIONS:
The student is expected to
1. demonstrate and exercise safety skills.
2. attend all lectures.
3. participate in class activities.
4. participate and contribute input into class discussions and activities.
5. hand in outside assignments when due.

STUDENT ASSESSMENT SHALL TAKE PLACE USING INSTRUMENTS SELECTED/DEVELOPED BY THE COURSE INSTRUCTOR.

SPECIAL INFORMATION: None

AASC APPROVAL DATE: November 15, 2017
REVIEW DATE: November 2022