

HOST 154 : Food and Beverage Operations

Credits: 3

Class Hours: 3 lecture

Recommended: "C" or higher in HOST 101.

Comments: Prior Learning Assessment credit available for this course.

Description: This course introduces the basic principles of marketing, menu planning, service styles, nutrition, sanitation and safety, purchasing, and control systems as they apply to food and beverage management in an operational setting. The course provides practical applications to effectively manage resources for food and beverage industry operations.

Semester Offered: Spring

Course Student Learning Outcomes (CSLOs):

1. Recognize the responsibilities involved in successfully managing and marketing various food and beverage operations.
2. Demonstrate applicable service, sanitation, and safety skills to improve employee performance and enhance guest satisfaction.
3. Evaluate effective practices and trends as they relate to nutrition, menu planning, purchasing, pricing, preparation, and production.
4. Participate in and evaluate service delivered through a back-of-the-house and front-of-the-house campus/ community industry function.
5. Determine the components involved in the financial management of food and beverage operations to promote fiscal success.