RESTAURANT MANAGEMENT
Course Syllabus

Course Number: CAEL-0099
OCAS Code: None
Course Length: 36 Hours
Career Cluster: Hospitality & Tourism
Career Pathway: Restaurant Food & Beverage Services
Career Major(s): Food Service Management Assistant, Culinary Assistant Entry Level

Pre-requisite(s):

Course Description: Students will be able to define and demonstrate a basic understanding of managerial duties, including but not limited to, advanced supervisory skills, interviewing, hiring and retention, time management, delegation and accountability, store marketing, sanitation, managing food and paper cost, labor control, repair and maintenance, problem solving and safety and security. Students will also utilize acquired knowledge in a workplace setting.

Textbooks:

Course Objectives: A. Students will demonstrate the ability to:

1. Follow safety precautions
2. Describe the procedure of maintaining a safe work environment
3. Explain procedures for handling an accident
4. Explain routine security precautions
5. Describe production activities
6. Describe the role of management in the achievement of quality
7. Explain the nature of overhead/operating cost
8. Explain employee’s role in expense control
9. Control use of supplies

*ODCTE objectives

Teaching Methods: The class will primarily be taught by the lecture and demonstration method and supported by various media materials to address various learning styles. There will be question and answer sessions over material covered in lecture and media presentations. Supervised lab time is provided for students to complete required projects.

Grading Procedures: 1. Students are graded on theory and shop practice and performance.
2. Each course must be passed with seventy percent (70%) or better.
3. Grading scale: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=50-59%.
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Description of Classroom, Laboratories, and Equipment:
Tulsa Technology Center campuses are owned and operated by Tulsa Technology Center School District No. 18. All programs provide students the opportunity to work with professionally certified instructors in modern, well-equipped facilities.

Available Certifications/College Credit
The student may be eligible to take state, national or industry exam after completion of the program. College credit may be issued from Oklahoma State University-Okmulgee or Tulsa Community College. See program counselor for additional information.

College Credit Eligibility:
The student must maintain a grade point average of 2.0 or better.