DATE: November 18, 2015

TO: Randall Hannum, Chair College Council Curriculum Committee

FROM: Curriculum Subcommittee: Yu Wang(Chair), Stephanie Boyle, Lukasz Sztaberek

Final Report New Course Proposal: 15-04 HMGT 4901 Restaurant Management

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**Course Title:** RESTAURANT MANAGEMENT (HMGT 4901)

**Course Number of Credits& Hours:** 3 credits, 3 class hours

**Pre / Co-Requisites:** AAS Degree in Travel & Tourism or Hospitality Management

**Catalog Description:** An overview of restaurant concepts, core values and standard operating procedures including: financial controls, planning, forecasting, legal compliance, and human resources management. Analysis of current trends, marketing and operational technologies.

**Rationale:** The new proposed course HMGT 4901 Restaurant Management will be an elective course housed in the Food and Beverage Management Area of Focus. This course expands the existing course to provide a deeper focus on the topics of the current two (2) credit course HMGT 4991. The modified course, HMGT 4901 Restaurant Management, will be a three (3) credit course that will provide critical industry needs as determined through consultation with industry professionals. HMGT 4901 will provide a deeper focus on the topics of the history, current and future direction of the restaurant management, operations, marketing and personnel management, and restaurant management technique. Specifically, HMGT 4901 Restaurant Management will give students the skills and knowledge to: evaluate examples of restaurant concepts and service styles, differentiate basic operating procedures of various restaurant concepts, analyze basic sales and revenue reports, interpret various marketing techniques and the application strategies used and design human resources procedures of hiring, training and managing employees.

**Strengths:** The proposed course HMGT 4901 Restaurant Management has been designed to meet the Bachelor of Technology in Hospitality Management program outcomes. This course was designed to build upon the knowledge and skills acquired in the following foundation courses: HMGT 1202 Food and Beverage Cost Control, HMGT 2305 Dining Room Operations, and HMGT 2405 Hospitality Marketing. The new proposed course HMGT 4901 will offer an expanded range of topics such as revenue management, cost controls, human resources management, strategic problem solving, reservations systems, public relations and technology all of which reflect the advice of industry professionals and better position graduates for the restaurant management job market.

**Weakness:**

None

**Issues and Concerns Discussed:**

* The proposers made the recommended edits to the course description and added in a section on the written assignments.
* The proposers also included an additional assessment rubric for the written assignments
* The proposers updated page numbers
* The proposers includes course attribute for Writing Intensive
* Chancellors report form for change to an existing course form was updated
* Chancellors report form for Change in Degree Program was inserted
* The suggestions for improvement and completion of the proposal made by the Subcommittee members were all taken into consideration. A revision of the course proposal was submitted in the final version.

**Subcommittee Activities:**

The subcommittee, proposers, and department chair of the Hospitality Management Program met together to review proposal 15-04 HMGT 4901 Restaurant Management on November 3, 2015. Review comments including the recommended edits to the course description and added in a section on the written assignments. Revision of the course proposal was submitted on November 9.

The subcommittee met with the proposer Professors of Rosa Abreu and John Akana, Provost Bonne August, Associate Provost Pamela Brown, Kim Cardascia, and Dean David Smith on November 12, 2015. Further modifications were suggested and were also incorporated in the final version of the proposal. The subcommittee was satisfied with the final proposal which included all the suggested modifications and was thus able to provide this final report.