Learning Outcomes: Restaurant & Food Management

- **Restaurant and Food Service Management, Degree**
  
  - Evaluate the organization and function of the restaurant and food service industry.
  - Manage and set up effective purchasing and receiving procedures.
  - Perform training and communication skills relevant to the restaurant industry.
  - Implement safety and sanitation measures within the restaurant and food service industry, including HAACP.
  - Assess leadership, supervisory and human relation skills within the restaurant and food service industry.
  - Execute use of computers and software standard to the restaurant and food service industry.
  - Perform essential food production and cost control skills.