

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.