

RESTAURANT OPERATIONS (RSTO)

RSTO 1201

Beverage Management

CRT HRS:2 LEC HRS:2 LAB HRS:0 OTH HRS:0

This course is a study of the beverage service of the hospitality industry including spirits, wines, beers, and non alcoholic beverages. Topics include purchasing, resource control, legislation, marketing, physical plant requirements, staffing, service, and the selection of wines to enhance foods.

Prerequisite: None.

RSTO 1204

Dining Room Service

CRT HRS:2 LEC HRS:1 LAB HRS:2 OTH HRS:0

This course introduces the principles, concepts and systems of professional table service. Topics will include dining room organization, scheduling and management of food service personnel.

Prerequisite: Current Food Handlers Card or ServSafe Certified Food Protection Manager card and CHEF 1305.

RSTO 1306

Facilities Layout and Design

CRT HRS:3 LEC HRS:3 LAB HRS:0 OTH HRS:0

This course is an overview of the planning, development, and feasibility aspects of building or renovating a food service facility. Application of principles of work and flow analysis, spatial relationships, and equipment selection as they relate to the overall layout and design.

Prerequisite: HAMG 1321.

RSTO 1321

Menu Management

CRT HRS:3 LEC HRS:3 LAB HRS:0 OTH HRS:0

This course is a study of the food service principles involved in menu planning, layout, and evaluation for a variety of types of facilities and service methods. Emphasis on analysis of menu profitability, modification, commodity use, and other activities generated by the menu.

Prerequisite: HAMG 1321.

RSTO 2264

CAPSTONE: PRACTICUM

CRT HRS:2 LEC HRS:0 LAB HRS:0 OTH HRS:16

This course is a practical, general workplace training supported by an individualized learning plan developed by the employer, college, and student.

Prerequisite: HAMG 1321, RSTO 2301, RSTO 2307 and HAMG 2305.

RSTO 2301

Principles of Food and Beverage Controls

CRT HRS:3 LEC HRS:3 LAB HRS:0 OTH HRS:0

This course is a study of financial principles and controls of food service operation including review of operation policies and procedures.

Topics will include financial budgeting and cost analysis emphasizing food and beverage labor costs, operational analysis, and international and regulatory reporting procedures.

Prerequisite: None.

RSTO 2307

Catering

CRT HRS:3 LEC HRS:2 LAB HRS:4 OTH HRS:0

This course instructs the student on the principles, techniques, and applications for both on-premises, off-premises, and group marketing of catering operations including food preparation, holding, and transporting techniques.

Prerequisite: Current Food Handlers Card or ServSafe Certified Food Protection Manager card, CHEF 1301 and CHEF 1305.