



DEPARTMENT OF BUSINESS

COURSE OUTLINE – FALL 2012

HP 1220 (A2) - FOOD AND BEVERAGES MANAGEMENT 3(3-0-1) 60 HOURS

INSTRUCTOR: Carolyn Vasileiou

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OFFICE: C 201

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OFFICE HOURS: Monday and Wednesday, 10-11:30 am or by appointment

PREREQUISITE(S)/COREQUISITE: No

REQUIRED TEXT/RESOURCE MATERIALS:

Ninemeier, J. & Hayes, D. (2006). *Restaurant operations management: Principles and practices* (First Edition). Upper Saddle River, NJ: Pearson Prentice Hall.

CALENDAR DESCRIPTION:

This course will examine the food service industry and the role of the restaurant manager. Aspects such as sanitation, food safety, nutrition, marketing, menu planning, and equipment layout will be covered. In addition, this course will include a general overview of liquor operations and bartending.

CREDIT/CONTACT HOURS:

This is a 3 credit course with three hours of instructional time each week plus a weekly one - hour lab.

DELIVERY MODE(S):

Class time will involve lectures, group work, individual reflection, examinations, guest speakers, field study and presentations. As there is practical experience in this class, it will necessitate flexibility and class times may be adjusted to accommodate this.

OBJECTIVES:

1. Provide a general overview of the food and beverage sector.
2. Learn aspects from the front and back of house in relation to the food service industry.
3. Identify crucial elements in successfully operating a restaurant.
4. Examine cost control as it relates to the food and beverage sector.

TRANSFERABILITY:

Currently there is a 2&2 arrangement with Royal Roads University and other agreements are pending with various institutions. *

* Grade of D or D+ may not be acceptable for transfer to other post-secondary institutions. Students are cautioned that it is their responsibility to contact the receiving institutions to ensure transferability.

GRADING CRITERIA:

Midterm	20%
Quizzes/assignments	15%
Project	30%
President's Ball & journal response	10%
Final	25%
TOTAL:	100%

Grades will be assigned on the Letter Grading System.

EVALUATIONS:

Final exams will be scheduled by the Registrar between December 13 to 22. Please do not book major activities during this time.

GRANDE PRAIRIE REGIONAL COLLEGE			
GRADING CONVERSION CHART			
Alpha Grade	4-point Equivalent	Percentage Guidelines	Designation
A⁺	4.0	90 – 100	EXCELLENT
A	4.0	85 – 89	
A⁻	3.7	80 – 84	FIRST CLASS STANDING
B⁺	3.3	77 – 79	
B	3.0	73 – 76	GOOD
B⁻	2.7	70 – 72	
C⁺	2.3	67 – 69	SATISFACTORY
C	2.0	63 – 66	
C⁻	1.7	60 – 62	
D⁺	1.3	55 – 59	MINIMAL PASS
D	1.0	50 – 54	
F	0.0	0 – 49	FAIL
WF	0.0	0	FAIL, withdrawal after the deadline

STUDENT RESPONSIBILITIES:

All assignments must be word processed unless otherwise indicated. Students are required to save a copy of any written work submitted for marking. Assignments are due on the dates set by the instructor. If there is a valid reason for an extension, it must be requested prior to the due date. Unauthorized late assignments will have a 10% per-day late penalty applied to the assigned grade.

Regular attendance is critical to success in HP 1220. Should a student be unable to attend a class, it is the student’s responsibility to acquire the material missed and to complete assigned readings, in-class work and assigned homework.

If a student is unable to attend a test, the instructor must be advised before the test is administered. The test will then be written at a time that is convenient for both the instructor and the student. Failure to notify the instructor of an absence will result in a grade of 0 for that test.

It is expected that students will be welcoming and attentive to all guest speakers and realize they are representing the college when in the community on college related business.

STATEMENT ON PLAGIARISM AND CHEATING:

Refer to the Student Conduct section of the College Admission Guide at <http://www.gprc.ab.ca/programs/calendar/> or the College Policy on Student Misconduct: Plagiarism and Cheating at www.gprc.ab.ca/about/administration/policies/**

**Note: all Academic and Administrative policies are available on the same page.

COURSE SCHEDULE/TENTATIVE TIMELINE:

<u>Week</u>	<u>Topic</u>	<u>Required Reading</u>
September 7	Course outline	
September 10 – 14	Introduction to Restaurants & the Restaurant Industry	Chapter 1
September 17 – October 15	Sanitation, Safety, Nutrition Basics, Marketing, and Menu Planning	Chapters 2-6
October 18 October 21	Midterm exam President's Ball (evening event)***	
October 22 – November 26	Standard recipes, Purchasing through Issuing, Beverage Production and Service, Restaurant layout	Chapters 9, 10, 12, 13, 18
November 28 – December 11	Menu presentations	

***Note the President’s Ball is an evening event on Saturday, October 21 at the Crystal Center downtown.