NEW COURSE SYLLABUS

HRMT4300
FOOD AND BEVERAGE MANAGEMENT

COURSE DESCRIPTION:

This course provides current, accurate and practical information helpful to understanding the basics of restaurant operations and beverage management.

DAY/TIME/LOCATION

Lecture/220 Spidle/ Tuesday’s and Thursday’s 2-3:15

FACULTY INFORMATION

Carol Dillard
328 Spidle Hall
Tel: 332-844-6453
Email: dillace@auburn.edu
Fax: 334-844-3279
OFFICE HOURS: TBA

REQUIRED TEXT:


PROGRAM MISSION:

To educate exceptional leaders for the global hospitality and tourism industries. We concentrate on service excellence, social and ethical responsibility and diversity in a practically oriented and intellectually challenging learning environment.

COURSE OBJECTIVES/OUTCOMES:

1. Understand the evolution of the restaurant industry.
2. Define and distinguish the various restaurant segments.
3. Demonstrate effective sanitation procedures–applying HACCP (Hazard Analysis Critical Control Points) principles.
4. Demonstrate an understanding of the OSHA (Occupational Safety and Health Administration) regulations and how they relate to the restaurant industry.
5. Demonstrate knowledge of basic nutrition and its importance to the restaurant menu.
6. Recognize and implement an allergy awareness program in the restaurant.
7. Demonstrate an understanding of restaurant operations
8. Demonstrate the knowledge to design, develop and price food items for a menu
9. Understand sustainable systems and architectural practices in the restaurant industry
10. Demonstrate effective procedures of managing beverage production and service.
11. Demonstrate effective delivery of service within the restaurant.

CLASS POLICIES:

1. Academic Honesty:

Auburn University expects students to pursue their academic work with honesty and integrity. Violation of this principle will be dealt with according to the university policy as set forth in the Tiger Cub.

2. Grading for course requirement

<table>
<thead>
<tr>
<th>Assignment</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>Restaurant Simulation</td>
<td>15%</td>
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<tr>
<td>Exams</td>
<td>2@ 100 pts</td>
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<tr>
<td>Comprehensive final</td>
<td>1@ 125 pts</td>
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<tr>
<td>Feasibility Study</td>
<td>1@ 100 pts</td>
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Please be advised that any assignment turned in after a specified due date will not be graded unless there is a University approved excuse for the lateness. (1% per day–Maximum of 10 points) All written assignments will be graded for quality of content as well as for grammar and spelling.

3. Grading Scale

<table>
<thead>
<tr>
<th>Percentage Range</th>
<th>Grade</th>
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<tbody>
<tr>
<td>90-100%</td>
<td>A</td>
</tr>
<tr>
<td>80- 89%</td>
<td>B</td>
</tr>
<tr>
<td>70-79%</td>
<td>C</td>
</tr>
<tr>
<td>60-69%</td>
<td>D</td>
</tr>
<tr>
<td>59%&amp; &lt;</td>
<td>F</td>
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</tbody>
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4. Policies on Unannounced Quizzes, Class Attendance, Participation and Late Assignments

1) There will be no unannounced quizzes. Class attendance is mandatory for all HRMT classes and only official university excused absences (please refer to the Tiger Cub) supported by the relevant documentation will be accepted by Faculty for non-attendance. All supporting documentation must be date stamped and turned into the relevant faculty member at the beginning of the next class (no late excuses will be accepted). Students will be permitted ONE unexcused absence per class, per semester. Each class missed thereafter without an official university approved excuse and supporting documentation will result in a letter grade deduction (one letter grade per class missed) at the end of each semester. In the event that a student misses more than three classes without an official university approved excuse and/or supporting documentation, this will result in an
automatic fail grade for the class. Late assignments will not be accepted after the due date other than with an approved and stamped university excuse.

5. Special Accommodation for Students with Disabilities:

Students who need special accommodations should make an appointment to discuss the Accommodation Memo during scheduled office hours as soon as possible. If scheduled office hours conflict with classes, please arrange an alternate appointment time. If you do not have an Accommodation Memo but need special accommodation, contact The program for students with Disabilities, 1244 Haley Center, 334-844-2096.
TENTATIVE LECTURE SCHEDULE:

WEEK 1:
Introduction to class and the Food and Beverage Industry
Class notes; *Restaurant and Institutions Magazine; Nation’s Restaurant News.*

WEEK 2:
Nutrition Basics
Class notes
Food Allergy Awareness
*Serving the Allergic Guest* by Food Allergy Awareness Institute

WEEK 3:
Restaurant Safety and Sanitation
Chapter 7

WEEK 4:
Menu Engineering and Development
Chapter 2

WEEK 5:
Dining Room Service/ Styles and Procedures
Chapter 3
Selection of Napery
Class notes

WEEK 6:
Banquets and Catered Events
Chapter 10
Facility Design, Decor, Lighting
Class notes and Chapter 6

WEEK 7:
Purchasing/Receiving
Chapter 5
Managing Food Production
Class notes

WEEK 8:
Food and Beverage Pricing
Class notes

WEEK 9:
Beverage 101–Introduction to Alcoholic Beverages
Guest Speaker, AUHCC
(wine and spirits)
Beverage products (beer, wine, spirits, mixes and garnishes)

WEEK 10:
Beverage Selection and Care
Chapter 4
Beverage Production and Service

WEEK 11:
Wine Service Procedures
Guest Speaker, AUHCC

WEEK 12:
Manual and Automated Beverage Productions
Guest Speaker, International Beverage

WEEK 13:
Regulations and Regulatory Agencies/Licensing, local and state, and federal regulations.

Chapter 10, supplemental text

WEEK 14:
Beverage Service Tactics

Chapter 9, supplemental text

Responsible Alcoholic Beverage Service

WEEK 15:
Legal Aspects of Alcoholic Beverage Service
The Traffic Light System

Chapter 11, supplemental text