

Business Administration

Course Number: **BUAD 215**

Course Title: **RESTAURANT MANAGEMENT**

Credits: **3**

Calendar Description:

Professors

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Learning Outcomes

Upon completion of this course students will be able to

- identify and describe target markets for a restaurant concept.
- choose and cost menu items suitable for a restaurant concept and target audience.
- apply menu design and engineering concepts to create an effective menu.
- apply site selection criteria to identify appropriate restaurant locations.

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Evaluation Procedure

Course Exercises (Individual)	30%
Term Projects (Groups)	40%
Final Exam (Individual)	30%
Total	100%

Notes

Course Exercises (30%)

