
Evaluation Procedure

Course Exercises (Individual)	15%
Term Projects (Groups)	50%
Exam (Individual)	35%
Total	100%

Notes

Course Exercises (15%)

Your courses exercises grade will be calculated based on completion of a series of exercises and in-class assignments. Grades assigned to each exercise vary depending on the size and complexity of the exercise.

Term Project (50%)

To give students the opportunity to develop a restaurant concept of their choice, the Portfolio is one project divided into 5 parts and a final presentation, each worth 10%of your final grade. and each with its own deadline. Portfolios will be completed in teams of 4-5.

Exam (35%)

The final exam will be constructed from textbook material, lectures, homework, potential guest speakers and other activities in the course. You must pass the final exam in order to earn credit for the course.

There is a direct correlation between attendance in class and a good academic grade. It is highly recommended that students read text materials before classes. Any work missed as a result of failure to attend class is the responsibility of the student.

Course Schedule

2022 Week of			
Jan	11th	Introduction Concept, Location & Design Why Restaurants Fail/Succeed	Ch 1, 2 & 3
Jan	18th	Marketing Plan and Menu Complete In-class Exercise #1	Ch 4 & 5
Jan	25th	Leadership and Management	Ch 6
Feb	1st	Planning & Equipping the kitchen Submit Term Project - Part One	Ch 7

The Okanagan School