

MGMT-422 : Intraventure Critique, Analysis, and Evaluation

This course will require that the student analyze, evaluate, and critique the overall operation of the foodservice concept operating in the Innovation Station. The student will perform comprehensive analysis of the following areas: purchasing and inventory systems; financial analysis; guest satisfaction programs; safety, sanitation, and HACCP procedures; food production and service system efficiencies; and forecasting and planning systems.

Credits 3

Prerequisites

IntraventureMGMT-317), Menu Development (MGMT-330), Intraventure Planning (MGMT-445), Managerial Accounting (MGMT-225), and Human Resource Management (MGMT-210).

Prerequisite or Corequisite

Intraventure Operations (MGMT-421).