

MGMT-450 : Foodservice Management

This course will integrate material taught in many other classes into a capstone project. Guided by their professor, students will design and execute an event that is marketed to the public. They will also analyze case studies distributed by the instructor. Class topics will include menu design, beverage trends, marketing strategies, facilities design, energy management, budgeting, forecasting, purchasing, inventory control, and the history of hospitality in the United States. This course is designed to expose the student to the skills needed to be an effective leader within the hospitality industry.

Credits 3

Prerequisites

Financial Accounting (MGMT-115), Marketing Principles (MGMT-205), Human Resource Management (MGMT-210), and Finance (MGMT-255) or Managerial Accounting (MGMT-225). Students must be senior standing.