

# Business Administration

Course Number: **BUAD 215**

Course Title: **RESTAURANT MANAGEMENT**

Credits: **3**

Calendar Description:

**Professors**

<b>Dan Allen</b> <i>Course Captain</i>	<b>250-762-5445 x4378</b>	<b>Kelowna: B216H</b>	<b><u><a href="mailto:DAllen@okanagan.bc.ca">DAllen@okanagan.bc.ca</a></u></b>

**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.

u

**Evaluation Procedure**

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

**Notes**

**Course Exercises (30%)**



