

<b>Course Title</b>	Restaurant Operations Management									
<b>Course Code</b>	THOM – 202									
<b>Course Type</b>	This course serves as both Elective and Requirement, according to the program.									
	<table border="1"> <tr> <td>Hospitality Diploma/Bachelor</td> <td>Requirement</td> </tr> <tr> <td>Culinary Diploma/Higher Diploma</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Diploma/Bachelor	Requirement	Culinary Diploma/Higher Diploma	Requirement	All Programs	General Elective		
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<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)									
<b>Year / Semester</b>	Year 2, B' Semester									
<b>Teacher's Name</b>	Dr. Sotiris Kefalas									
<b>ECTS</b>	6	<b>Lectures / week</b>	3	<b>Laboratories / week</b>						
<b>Course Purpose and Objectives</b>	<p>This course introduces students to the operational challenges faced by managers in restaurant operations. It reviews the procedures for establishing strategies and plans for operation. The students will have an opportunity to analyze the needs of the restaurant in light of operating and marketing plans and menu planning. Therefore, the production resources and personnel organization possibilities are explored. Supervision issues are introduced along with discussions and problems concerning costing and financial issues. Also, students are exposed to the managerial role, duties and responsibilities needed to carry out in restaurant operations including control systems as diagnostic indicators, the role of the managerial leadership, staff selection and development and effective approaches to a successful client relationship.</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> <li>• Prepare students to become successful restaurant managers by giving them the knowledge, skills, and attitudes necessary to succeed in this competitive environment</li> <li>• Develop in students an appreciation of the scope and variety of operations found in the industry so that they may choose a management career in an area most agreeable to their own personalities.</li> <li>• Develop critical decision making skills by offering problems common to the industry and insights as to how successful managers solve those problems.</li> </ul>									
<b>Learning Outcomes</b>	Upon completion of this course students will be able to:									

	<ol style="list-style-type: none"> <li>1. Comprehend all aspects of developing, opening and running a restaurant.</li> <li>2. Identify and apply topics such as staffing, legal and regulatory concerns, cost control and general financing.</li> <li>3. Define and critically evaluate the manager's role in the restaurant operations.</li> <li>4. Identify and apply the correct planning principles of menu writing, equipment and design, sanitation and concept.</li> <li>5. Determine the food &amp; beverage marketing principles, and promotion.</li> <li>6. Understand the differences in operational, financial, and organizational systems of the various market segments within the restaurant industry.</li> <li>7. Using this knowledge base, students will demonstrate how they apply their knowledge</li> <li>8. Analyze the operational effectiveness and efficiencies inherent in a range of industry segments.</li> <li>9. Demonstrate an ability to formulate a business plan of a restaurant</li> </ol>		
<b>Prerequisites</b>	TCUA-100 Introduction to Gastronomy & Culinary Theory or THOM-102 Culinary Theory & Practice I	<b>Required</b>	
<b>Course Content</b>	<ol style="list-style-type: none"> <li>1. The Food Service Industry</li> <li>2. Organization of food and beverage operations</li> <li>3. Fundamentals of restaurant management</li> <li>4. Menu planning and management</li> <li>5. Food and beverage production and service systems</li> <li>6. Food management process</li> <li>7. Marketing</li> <li>8. Human resource management</li> <li>9. Financial management</li> <li>10. Accounting and decision-making</li> <li>11. Legal aspects</li> <li>12. Leadership and teamwork</li> </ol>		
<b>Teaching Methodology</b>	The course is delivered through lectures, field trips and guest speakers.		
<b>Mode of delivery</b>	Face to face.		
<b>Bibliography</b>	<b>Required</b>		

	<p>1. John R Walker, (2017). <i>Restaurant Concept, Management, Operations</i> (8th ed.), John Wiley &amp; Sons.</p>								
	<p><b>Recommended</b></p>								
	<p>1. Christine J. Lueders (2017), <i>The Secrets to Restaurant Management and Staff Training: The Missing Pieces to a Highly Successful Restaurant Operation</i>, (1<sup>st</sup> ed.), Atlantic Publishing Group, Inc.</p> <p>2. Douglas R. Brown (2017), <i>The Restaurant Manager's Handbook: How to Set Up, Operate, and Manage a Financially Successful Food Service Operation</i>, Atlantic Publishing Group, Inc.</p>								
<p><b>Assessment</b></p>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="564 730 1415 987"> <tr> <td data-bbox="564 730 991 797">30 – 50 %</td> <td data-bbox="991 730 1415 797">Final Exam</td> </tr> <tr> <td data-bbox="564 797 991 864">20 – 40 %</td> <td data-bbox="991 797 1415 864">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="564 864 991 931">10 – 30 %</td> <td data-bbox="991 864 1415 931">Assignments / Projects</td> </tr> <tr> <td data-bbox="564 931 991 987">0 – 10 %</td> <td data-bbox="991 931 1415 987">Class Attendance &amp; Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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<p><b>Language</b></p>	<p>English</p>								