



The Hashemite University
Faculty of Economics & Administrative
Sciences
Dept. of Business Administration

Course Title: Restaurant Management
Course Number: 1802033362
Instructor: Dr. Nael Sarhan
Instructor Office: 205
Office Hours:

Course Description:

This course is planned to present an understanding of basic concepts of the **Restaurant Management**. It demonstrates what students need to know about restaurant management. The real challenge in this course is to have not only a sound knowledge of the food preparation principles but also the ability to apply the gained knowledge in a fruitful manner in the actual world of the hotel and restaurant industry.

Course Objectives:

After completion this course, students should be able to

1. Demonstrate and understanding of the restaurant management basics.
2. Understand techniques of food service.
3. Understand methods of food service.
4. Understand the fundamental concepts concerning restaurant management.
5. Demonstrate his or her comprehension of basic understanding of restaurant industry.

Assessment:

First Exam:	(25%)
Second Exam:	(25%)
Participation and, Presentation & Homework:	(10%)
Final Exam:	(40%)

Recommended Textbook:

Mill, Robert C. (2007), Restaurant Management: Customers, Operations, and Employees. 2nd ed, Printice Hall, USA.

Course Contents and Lecture timetable:

Week	Topics	Reading
1	Introduction and Major Factors Affecting the Growth of the Restaurant Industry	Ch.1
2	Introduction and Major Factors Affecting the Growth of the Restaurant Industry	Ch.1
3	Understanding the Customer	Ch.2
4 & 5	Pricing and Designing the Menu First Exams period	Ch.5
6 & 7	Delivering Quality Service Presentation	Ch.6
8 & 9	Second Exam period The Physical Facility Presentation	Ch.7
10 & 11	Food and Beverage: From Supplier to Customer Presentation	Ch.8
12 & 13	Employee Selection Presentation	Ch.12
14 & 15	Training and Development Presentation	Ch.13
16	Final Exam	