

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