

CUL 258.6 Course Outline as of Fall 2025**CATALOG INFORMATION**

Dept and Nbr: CUL 258.6 Title: RESTAURANT OPERATIONS

Full Title: Restaurant Operations

Last Reviewed: 1/13/2025

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 105.00

Total Student Learning Hours: 157.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CUL 256.10

Catalog Description:

Students will study theories and practices for restaurant management, including restaurant finances, cost control, menu development, marketing, human resources and legal issues, guest service essentials, hiring, training, supervision, and alcoholic beverage service and standards.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL C1000 or EMLS 10 or equivalent or appropriate placement based on AB705 mandates.

Limits on Enrollment:**Schedule of Classes Information:**

Description: Students will study theories and practices for restaurant management, including restaurant finances, cost control, menu development, marketing, human resources and legal issues, guest service essentials, hiring, training, supervision, and alcoholic beverage service and standards. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL C1000 or EMLS 10 or equivalent or appropriate placement based on AB705 mandates.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: **Area** Effective: Inactive:

CSU GE: **Transfer Area** Effective: Inactive:

IGETC: **Transfer Area** Effective: Inactive:

CSU Transfer: Effective: Inactive:

UC Transfer: Effective: Inactive:

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Analyze restaurant trends and predictions for the future of restaurants.
2. Connect a restaurant's concept with its cuisine and customer base to the overall success of a restaurant.
3. Differentiate between the management of and the leadership of a restaurant operation.
4. Perform restaurant math, including food costing and the basic functions of a profit and loss statement.
5. Describe characteristics of a positive employee culture involving both the front and back of the house.
6. Identify essential customer service strategies pertaining to the sales and service of alcoholic beverages.

Objectives:

At the conclusion of this course, the student should be able to:

1. Evaluate a restaurant's concept to determine potential for success or failure.
2. Create and price a menu for profitability.
3. Identify key factors including restaurant concept, customer demographics, location and menu design, in designing a restaurant kitchen and front of house.
4. Create a realistic budget for a restaurant given specific criteria.
5. Project food and beverage sales and expenses on a daily, monthly, and annual basis.
6. Implement methods to increase employee productivity in the kitchen and the dining room.
7. Manage a dining room to achieve maximum levels of service, efficiency, and revenue.
8. Analyze a profit and loss statement.
9. Ensure that all government tax laws and regulations are followed.
10. Create an effective marketing plan for a restaurant.
11. Satisfy all laws pertaining to the sales and service of alcoholic beverages.

12. Implement proper labor cost controls through effective hiring and scheduling methods.
13. Develop a productive work environment using effective leadership and supervision strategies.
14. Describe the roles of a restaurant manager.
15. Implement effective guest service procedures.

Topics and Scope:

I. Introduction

- A. The history of restaurants
- B. Industry trends
- C. A restaurant's concept
- D. Success and failure factors
- E. The future of restaurants and implementing sustainable practices

II. Designing and Pricing the Menu

- A. Costing, pricing, and profitability
- B. Inventory management

III. The Physical Facility

- A. Front of the house: workplace design
- B. Back of the house: workplace design
- C. Equipment and interiors
- D. Sanitation and food safety

IV. Financial Operations

- A. Budgeting and controlling costs
- B. Financial management
- C. Structure and analysis of labor
- D. Laws and regulations

V. Restaurant Marketing and Promotion

VI. Beverage Management

- A. Sales and proper service of alcoholic beverages
- B. Laws and regulations

VII. Human Resources and Legal Issues

- A. Labor laws and regulations
- B. Scheduling labor

VIII. Supervision and Leadership

- A. Employee culture
- B. Workplace issues

IX. Customer Service Essentials

Assignment:

1. Weekly reading assignments (10-20 pages)
2. Written reports:
 - a. Describe a local restaurant's concept and how that concept is portrayed
 - b. Summarize factors contributing to success or failure of a restaurant
3. Problem solving assignments:
 - a. Perform exercises costing out food portions and recipes
 - b. Outline methods to solve typical operational problems in a restaurant
 - c. Create a weekly labor schedule for front and back of the house employees conforming to budget, and rationale for it.
 - d. Role play different guest service scenarios and troubleshoot solutions
4. Quizzes (3-5)

5. Final project

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Written reports on concept; success and failure; final project

Writing
30 - 40%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Recipe costing; operational problems; labor schedule; customer service scenarios

Problem solving
20 - 30%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None

Skill Demonstrations
0 - 0%

Exams: All forms of formal testing, other than skill performance exams.

Quizzes

Exams
20 - 30%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance/participation

Other Category
20 - 30%

Representative Textbooks and Materials:

Instructor prepared materials