



# Business Administration

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| Course Number:          | <b>BUAD 215</b>   |
| Course Title:           | <b>RESTAURANT MANAGEMENT</b>  |
| Credits:                | 3   |
| Calendar Description:   | This course provides a broad understanding of management theory and practice in the restaurant industry. The course covers aspects of restaurant marketing, service delivery, menu design and engineering, site selection, and facility design. The course introduces students to the concepts and practices related to cost controls from purchasing to sales. |
| Semester and Year:      | <b>Winter 2023</b>  |
| Prerequisite(s):        | None  |
| Corequisite(s):         | BUAD 111  |
| Prerequisite to:        | No  |
| Final Exam:             | Yes   |
| Hours per week:         | 3   |
| Graduation Requirement: | N/A   |
| Substitutable Courses:  | No  |
| Transfer Credit:        | Yes   |
| Special Notes:          | Students with credit in BUAD 207, BUAD 218, or HOSP 236 cannot take BUAD 215 for additional credit  |
| Originally Developed:   | May 2013  |
| EDCO Approval:          | March 2014  |
| Chair's Approval:       | <i>Devi Rubadeau</i>  |

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## Professors

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|  |                            |     |  |
|  | 604-838-4059<br>Email only | N/A | <a href="mailto:cnorrisjones@okanagan.bc.ca">cnorrisjones@okanagan.bc.ca</a> |

## Learning Outcomes

Upon completion of this course students will be able to

- identify and describe target markets for a restaurant concept.
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## Evaluation Procedure

|                               |      |
|-------------------------------|------|
| Course Exercises (Individual) | 15%  |
| Term Projects (Groups)        | 50%  |
| Exam (Individual)             | 35%  |
| Total                         | 100% |

## Notes

**Course Exercises (15%)**

Your courses exercises grade will be calculated based on completion of a series of exercises and in-class assignments. Grades assigned to each exercise vary depending on the size and complexity of the exercise.

**Term Project (50%)**

To give students the opportunity to develop a restaurant concept of their choice, the Portfolio is one project divided into 5 parts and a final presentation, each worth 10% of your final grade. and each with its own deadline. Portfolios will be completed in teams of 4-5.

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## Course Schedule

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| 2023 |  |  |

## **SKILLS ACROSS THE BUSINESS CURRICULUM**

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The Okanagan School of Business promotes core skills across the curriculum. These skills include reading, written and oral communications, computers, small business, and academic standards of ethics, honesty and integrity.

## **STUDENT CONDUCT AND ACADEMIC HONESTY**

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### **What is the Disruption of Instructional Activities?**

At Okanagan College (OC), disruption of instructional activities includes student “conduct which interferes with examinations, lectures, seminars, tutorials, group meetings, other related activities, and with students using the study facilities of OC”, as well as conduct that leads to property damage, assault, discrimination, harassment