

# C-ID Descriptor

## Introduction to Food and Beverage Management

### Descriptor Details

- **Descriptor Title:** Introduction to Food and Beverage Management
- **C-ID Number:** 130
- **Units:** 3.0
- **Date of Last Revision:** 2/26/2025 10:23:47 AM PST

### General Description

Techniques and procedures of management are explored and developed as they relate to commercial and institutional food and beverage facilities. Topics include: functions of management, marketing, menu development, effective cost controls in purchasing, labor and service techniques.

### Prerequisites

No information provided

### Corequisites

No information provided

### Advisories

No information provided

### Content

- A. Fundamentals of Food Service
- B. The Menu
- C. Facilities

- D. Management Functions
- E. Operational Functions
- F. Service
- G. Marketing

### **Lab Activities**

No information provided

### **Objectives**

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

- A. Identify current trends and issues impacting restaurant/food & beverage management.
- B. Discuss the varying types of food and beverage operations.
- C. Explain the importance of food safety, sanitation and environmental safety in food and beverage operations.
- D. Describe procedures used for menu planning, effective purchasing, receiving, storing and using of items in the operation.
- E. Identify major on-going trends in customer behavior that will affect the restaurant /food & beverage industry.
- F. Describe the importance of concepts, location and design in food and beverage facilities.
- G. Demonstrate management functions in food and beverage operations.

### **Evaluation Methods**

May Include: Group Projects, Oral Presentations, Research Projects

### **Textbooks**

June Payne-Palacio, Ph.D., RD,/ Monica Theis . Foodservice Management: Principles and Practices