

IV. Generating program outcomes

Once you have written your program outcomes, it is helpful to evaluate where and at what level they are taught in the course sequence. The following curriculum alignment matrix demonstrates how to verify that all program outcomes are addressed at all levels (Introduced, Practiced, Demonstrated) by courses in the program.

<p>Mission Statement: The Restaurant Management Major is designed to train individuals in all aspects of food service management. Successful students will be prepared to work in a variety of managerial roles in restaurants, hotels, catering companies and other food service businesses.</p> <p>Program Outcomes I = Introduced P = Practiced D = Demonstrated</p>					
	1. Manage a restaurant to ensure compliance with safety & sanitation regulations.	2. Apply background, culture & history of culinary arts and terminology in a food service business setting.	3. Possess basic math skills to accomplish cash management and labor & food costing.	4. Exhibit, recognize, motivate & develop employee professionalism in a restaurant setting.	5. Know federal and state wage and labor laws.
CUL 250 Sanitation & Safety	I			P, D	
CUL 250.1 Culinary Arts Survey		I, P, D	I, P	I	
CUL/HOSP 70 Restaurant Operations	I,P,D	P,D	P,D	I,P,D	I,P,D
CUL 256 Front House Operations	I, P, D	P	P, D	P, D	I
CUL 256.8 Beverage Management		D	D		
CUL 256.9 Introduction to Wine in the Restaurant		D			
CUL 99I Internship	D	D	D	D	D

Restaurant Management Major

Program Outcomes

I = Introduced

P = Practiced

D = Demonstrated

	6. Hire & effectively manage and lead a cohesive front house team.	7. Effectively create an atmosphere conducive to excellent guest service.	8. Perform basic cost control & profit & loss calculations within a standard operating budget.	9. Have product knowledge & know legal aspects of alcoholic beverage sales & service.	10. Have knowledge of wine and its place in a restaurant setting.
CUL 250 Sanitation & Safety					
CUL 250.1 Culinary Arts Survey			I		I
CUL/HOSP 70 Restaurant Operations	I, P, D	P, D	I, P, D	P, D	D
CUL 256 Front House Operations	I	I	P, D		
CUL 256.8 Beverage Management		P		I, P, D	I, P, D
CUL 256.9 Introduction to Wine in the Restaurant		P		I, P, D	I, P, D
CUL 991 Internship	D	D	D	D	D