

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 230 – Banquet & Dining Room Management

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: HCD 108 and HCD 112

Co-requisites: none

Course Description: The application of management techniques through the experience of planning and managing luncheons catered by students in the HCD programs. The course provides opportunities to apply principles of menu planning, food cost controls, sanitation, food production, employee supervision, marketing, and guest service.

General Education Status:

Credits: 4.0

Lecture Hours: 2.0

Lab Hours: 4.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. apply principles of creative menu and recipe development, food cost control, and sanitation of food production.
2. demonstrate management techniques related to employee supervision and guest service.
3. manage and supervise banquet and dining room service.

Course Content Areas:

Students plan, manage, prepare and serve luncheons in a dining room on campus. Simulated business operation.