

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

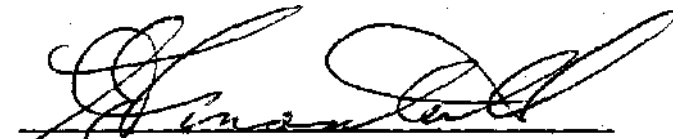
Course Outline: FOOD AND BEVERAGE MANAGEMENT
Code No.: HMG 232
Program: HOTEL & RESTAURANT MANAGEMENT
Semester: III
Date: SEPTEMBER, 1986
Author: G.W. DAHL

New

Revision

X

APPROVED:


G.W. Dahl

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Date

EVALUATION:

- 1) Direct application of personnel management theories.
- 2) Direct application of sales and organizational theories from Banquets & Conventional Sales.
- 3) The adherence to the standards of quality and quantity described in t Gallery Operational Management and the positional job descriptions assigned.
- 4) Individual Evaluations of each assignment by peers and instructors based on:
 - Planning
 - Organizing
 - Communications
 - Appearance - Dress
 - Job Knowledge
 - Supervisions
 - Closing Duties
 - Reports