

# HRM204 : Food And Beverage Management

This course covers the essentials and current trends of food and beverage controls. An awareness of management objectives is developed through the examination of organizational structures of food service. Students study specific topics such as menu pricing, purchasing, production, service, safety and sanitation, human resources, and financial management (break-even-analysis, and cost-volume-profit theory). Emphasis is placed on forecasting and achieving profitability.

**Credits** 3

**Prerequisites**

[MAT025](#): Prealgebra and [ENL025](#): Reading & Writing Essentials or satisfactory basic skills assessment score

**Semester Offered**

Spring