

Level: bachelor				
Course title: Restaurant management (T321)				
Status: obligatory for module Gastronomy				
ECTS: 5				
Requirements: None				
Learning objectives Getting to know modern restaurant facilities, classification, categorization, technical characteristics, equipment, staff and meals in the restaurant industry, menus and systems of work in restaurants.				
Learning outcomes Mastering the theoretical and practical knowledge needed for the organization and technology of work in restaurant facilities.				
Syllabus				
<i>Theory</i> Introduction to restaurant management. Classification and categorization of modern hospitality facilities, equipment, inventory and staff. Meals in restaurant management (regular, official, festive). Means of offering restaurant services (menu, price list, drinks). Types of serving in restaurants. Selling and charging of restaurant services. Data processing in restaurants. Procedures and standards in the restaurant industry.				
<i>Practice</i> Introduction to inventory (glasses, dishes, all types of inventory). Making of simple, expanded, complex and special festive menus and wine charts. Learning how to adequately serve customers, working with cash registers, computers and accounts.				
Weekly teaching load 4 (60)				Other:-
Lectures: 2	Exercises: 2	Other forms of teaching: 0	Student research: 0	