



**Rosen College of Hospitality Management
Academic Learning Compacts**

Restaurant and Foodservice Management, B.S.

Discipline Specific Knowledge, Skills, Behaviors, and Values

1. Graduates of the program will demonstrate knowledge of restaurant supply and procurement practices.
2. Graduates of the program will demonstrate proficiency in corporate contract management and managed food services skills.
3. Graduates of the program will complete 800 hours of cooperative education to gain skills and knowledge in restaurant operations.
4. Graduates of the program will demonstrate proficiency in hospitality facilities design.
5. Graduates of the program will demonstrate proficiency in managing a restaurant brand.

Critical Thinking

6. Graduates of the program will demonstrate proficiency in critical thinking by providing leadership in key positions of responsibility restaurant organizations.
7. Graduates of the program will complete case study assignments designed to implement critical thinking approaches applied to making management decisions and solve problems in restaurant operations.

Communication

8. Graduates of the program will demonstrate proficiency in oral communications of the kind expected when interacting with management personnel.
9. Graduates of the program will demonstrate proficiency in written communications of the kind expected when interacting with management personnel.

Assessment of Restaurant and Foodservice Management Outcomes

These outcomes will be assessed using a variety of assessment methods, including:

- tests
- projects
- written reports
- presentation rubrics
- portfolios
- internship evaluations