



Operational Excellence and Assessment Support

Academic Learning Compacts

## Rosen College of Hospitality Management Academic Learning Compacts

### Restaurant and Foodservice Management - B.S.

#### Discipline Specific Knowledge, Skills, Behavior and Values

1. Graduates of the Restaurant and Foodservice Management program will demonstrate in-depth knowledge of history and current management trends followed in various segments of the hospitality industry.
2. Graduates of the Restaurant and Foodservice Management program will demonstrate proficiency in restaurant management knowledge and skills in operational areas such as food preparation and sanitation.
3. Graduates of the Restaurant and Foodservice Management program will demonstrate knowledge of and skills related to industry-wide accepted practices in market research, menu design, menu pricing strategies, human resources, and guest services.
4. Graduates of the Restaurant and Foodservice Management program will demonstrate their knowledge of analyzing financial statements used in food and beverage operations.
5. Graduates of the Restaurant and Foodservice Management program will demonstrate proficiency in oral communications when making a presentation. Students should be able to offer a clear purpose for the presentation, highlight the problem/concept, present and discuss issues/evidences, and provide conclusions and recommendations.
6. Graduates of the Restaurant and Foodservice Management program will demonstrate proficiency in written communications used by restaurant managers.
7. Graduates of the Restaurant and Foodservice Management program will demonstrate the ability to analyze and solve industry related problems.
8. Graduates of the Restaurant and Foodservice Management program will satisfactorily apply their critical thinking skills to industry issues identified by restaurant managers.

#### Critical Thinking

1. Graduates of the Restaurant and Foodservice Management program will demonstrate proficiency in oral communications when making a presentation. Students should be able to offer a clear purpose for the

**presentation, highlight the problem/concept, present and discuss issues/evidences, and provide conclusions and recommendations.**

- 2. Graduates of the Restaurant and Foodservice Management program will demonstrate the ability to analyze and solve industry related problems.**
- 3. Graduates of the Restaurant and Foodservice Management program will satisfactorily apply their critical thinking skills to industry issues identified by restaurant managers.**

### **Communication**

- 1. Graduates of the Restaurant and Foodservice Management program will demonstrate proficiency in restaurant management knowledge and skills in operational areas such as food preparation and sanitation.**
- 2. Graduates of the Restaurant and Foodservice Management program will demonstrate knowledge of and skills related to industry-wide accepted practices in market research, menu design, menu pricing strategies, human resources, and guest services.**
- 3. Graduates of the Restaurant and Foodservice Management program will demonstrate proficiency in oral communications when making a presentation. Students should be able to offer a clear purpose for the presentation, highlight the problem/concept, present and discuss issues/evidences, and provide conclusions and recommendations.**
- 4. Graduates of the Restaurant and Foodservice Management program will demonstrate proficiency in written communications used by restaurant managers.**

### **Assessment of Restaurant and Foodservice Management - B.S. Outcomes**

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

- Tests**
- Projects**
- Written reports**
- Presentation rubrics**
- Portfolios**
- Internship evaluations**