JHS　Syllabus 2017

Year 1st: Diploma - the one-year and six-month nighttime course in Hotel Management and Operations

■Subject Code　: MS207

■Subject Name : Restaurant Management

■Total Contact Hours : 21

■No. of Credits : 1.0 Credits

■Name of Lecturer : Osamu Takamori

■Subject Description:

The students will learn the managerial process before and after opening a restaurant, analyzing the actual data.

■Subject Outcomes:

Upon successful completion of MS207, the student should be able to:

1. Understand the fluctuation of the restaurant industry
2. Understand the role and responsibility of the manager
3. Understand the meaning of the word “management”

■Course Outline;

1. The Current Circumstances and Agendas of the Restaurant Industry
2. The Duties of a Manager
3. Managerial Control
4. Labor Management
5. Fiscal Management
6. BEP (Break-Even Point) Analysis
7. FF&E (Furniture, Fixture and Equipment) Control
8. Promotional Management
9. The Duties of a Project Manager
10. Customer Management

11. Sales Plan
12. Product Plan
13. Price Policy
14. Marketing
15. Promotion
16. Product Policy
17. Plan Document
18. Wrap-up

■Evaluation:

1. Class attendance 50%
2. End-of-Term Examination 50 %

Total 100 %