

Date Prepared: July 25, 2000

COURSE OUTLINE

 New x Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 224 **CREDIT HOURS:** 3
2. **COURSE TITLE:** Recipe and Menu Management
3. **PREREQUISITES:** HRI 159 or equivalent
4. **COURSE DESCRIPTION:** Presents a comprehensive framework for creating and evaluating recipes and menus for commercial and non-commercial food service operations. Requires students to use microcomputer software to design recipes, recipe files, and menus. Teaches students menu engineering analysis and methods for optimizing menu contribution margin. Lecture 3 hour per week.
5. **CONTENT:** (Major Headings)
 - a. This course consists of an integrated study of creative, nutritious, and cost effective recipes and menus.
6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

- a. Identify the various roles of the menu.
- b. Discuss the creation of a culinary concept for an enterprise.
- c. Identify and differentiate between different types of menus and menu cycles.
- d. Identify controlling factors in menu planning.
- e. Maintain a recipe database.
- f. Describe the cost factors and controls that impact menu planning.
- g. Identify menu pricing theories and utilize appropriate pricing practices.
- h. Analyze menus for contribution to gross operating profit.
- i. Create daily specials that foster the operation's objectives.
- j. Describe principles of effective menu visual design and layout.
- k. Identify computer applications for recipe and menu management.
- l. Create a recipe file, utilize recipes to create a menu, engineer the menu to generate optimal profitability, create menu visual design and layout, and forecast net income for an accounting period by combining projected contribution margins and respective expenses.