

Faculty of Higher Education

Subject Code	HOS702
Subject Name	Project Restaurant
Credit points	6
Study Level	Year 4
Delivery mode	On campus
Location	Melbourne
Prerequisites	HOS701 Menu Design and Engineering

Subject Coordinator
Ian Frost
Ian.Frost@angliss.edu.au

Subject Overview	<p>The development of a contemporary restaurant is a complex undertaking which involves physical design, marketing, food and beverage offering, human resources, financial, operational and procedural elements. To ensure the greatest chance of success, each element must be considered as part of a cohesive system. In this subject, students will consolidate the learning undertaken during their course of study, whilst critically evaluating the elements of their proposed concept and determining how each element will contribute to the overall synergy and success of the proposed business.</p> <p>Students will document their proposal and present it to their peers. This will include a justification of their decisions.</p>
-------------------------	---

Learning Outcomes	Critically analyse food and beverage markets
	Develop and justify innovative food and beverage concepts
	Critique food & beverage concepts using relevant literature
	Integrate operational practices into food and beverage concepts

Assessments	Details	Weighting
	Report	35%
	Concept presentation	15%
	Restaurant concept portfolio	50%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to synthesise and consolidate knowledge
	Scholarly skills
	Personal attributes - Creativity, Initiative