
MENU AND FACILITIES DESIGN

CAI 210**Menu and Facilities Design****3.0 UNITS**

This course introduces students to the fundamental principles of menu development as well as the procedure for designing and building a foodservice operation. Strong emphasis is given to the consequential interrelationship between the two and is substantiated through cogent explanation and demonstration. Students develop basic menus for a variety of meal periods based on a learned systemization. The course examines the tried and true process for designing, building and commissioning a restaurant including space allocation, work and product flow, facilities engineering, equipment selection and energy practices.