Course Category	Food and Beverage
Course Title	How to Set-up and Open a Restaurant (English class) 如何籌劃及開設餐廳 (英文班)
Course Code	CA137
Medium of Instruction	English
Duration	44.0 hour(s)
Pre-requisites	Junior secondary graduates or above
Certificate	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.

	Course Code	Sub Code	Course Start Date	Course End Date
	CA137	2201	2022/06/13	2022/07/05

Objective	This course is designed for those who would like to step into restaurant business. Upon completion of the course, students will be able to • understand the key work in the opening of a restaurant, from planning till full operation • define food concept for the restaurant • design restaurant menus
Outline	• Introduction to food & beverage service business • Introduction to restaurant operations • Restaurant concept and branding • Selection of food concept and menu drafting • Writing a business plan • Obtaining financial resources • Choosing a location • Legal requirements to operate a restaurant • Equipment and food supplier • Designing restaurant layout (front of the house and back of the house) • Hiring of staff • Restaurant marketing and promotion • Hosting the soft opening of a restaurant