



Course Category	Food and Beverage			
Course Title	How to Set-up and Open a Restaurant (Chinese class)			
Course Code	CA138			
Medium of Instruction	Cantonese			
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
	CA138	2004	2020/11/18	2020/12/02
Objective	<p>This course is designed for those who would like to step into restaurant business. Upon completion of the course, students will be able to</p> <ul style="list-style-type: none">• 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	<ul style="list-style-type: none">• 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			