

# Berrien Springs Partnership Syllabus and Instructor Qualifications

**CLASS TITLE:** LEARN WHAT IT TAKES TO OPEN A RESTAURANT

**GRADE OR AGE LEVELS:** 8<sup>th</sup> – 12<sup>th</sup> grade

**START DATE:** Tuesday January 11, 2023

**END DATE:**

Tuesday March 1, 2023

**# WEEKS TOTAL:** 8

**DAY OF WEEK :** Tuesdays

**DAY/TIME REQUIRED:** 2 hours 3:30-5:30 p.m.

**# HOURS (REQUIRED):** 16

**# HOURS (POSSIBLE):** 16

**TOTAL SEMESTER HOURS POSSIBLE:**

**LOCATION/ADDRESS:**

White Horse Farm 4840 Territorial Rd Benton Harbor MI 49022

**MAIN INSTRUCTOR:** Angela Lee

**CONTACT INFORMATION:**

phone: 269-543-7707 email: [Angela@whitehorsefarmcatering.com](mailto:Angela@whitehorsefarmcatering.com)

website: whitehorsefarmcatering.com

**MAIN INSTRUCTOR QUALIFICATIONS:**

Angela Lee has owned and operated nearly a dozen restaurants in Chicago, of which are Sushi Dokku, The Front Room Chicago, Backdoor Saloon, de cero, HELLOTACOS, and more.

She currently owns and operates White Horse Farm Catering,

[www.whitehorsefarmcatering.com](http://www.whitehorsefarmcatering.com) where she served over 50 weddings a year in Southwest Michigan.

**COURSE DESCRIPTION**

Do you love to cook? Do you love hospitality? Do you hope to open a restaurant one day? Do you want to know what it takes and how to go about it? This course is for teens who love food and hospitality. We will learn how to create a restaurant business plan by working through your restaurant ideas and putting it to pen and paper. Each student will choose their own restaurant concept, create a menu, learn food cost, do competitive analysis, choose a location, layout the restaurant on paper, learn health department requirements,

list equipment needs and cost, and eventually bind this all together to a full plan to present.

## SYLLABUS/OUTLINE:

### WEEK 1 Restaurant Business:

We will discuss the responsibility of serving the public, and the lifestyle and the class syllabus and direction of the class.

### WEEK 2 Business Plan Outline:

Student will be quizzed on this outline.

### WEEK 3 Concept Chosen:

Student will choose a restaurant concept they will create. Executive Summary created

### WEEK 2 Menu and Food Cost:

Student will create a menu, based off the restaurant concept chosen, and will be taught how to calculate food cost for each item. Student will be tested on Food Cost Calculations.

### WEEK 3 Location and Analysis:

Student will choose a location and then do a competitive analysis and market research

### WEEK 4 Layout and Equipment:

Student will create a list of equipment needed for their concept chosen and do a cost analysis

### WEEK 5 Business Structure and Set Up:

Student will learn the options available to them and departments to contact to get started.

### WEEK 6 Food Safety and Health

Learn and discuss health codes and meet a local Health Department Representative V

### WEEK 7 Build Out, Final Cost of Entire Project:

Student will evaluate construction costs and final project budget

### WEEK 8 Present their business plan to the class:

Student will present their business plan to the classroom as a final assessment.

## COURSE OBJECTIVES AND APPROXIMATE TARGET DATES:

1. Student will choose a restaurant concept and brand to work with.
2. Student will learn how to create a menu, based off the restaurant concept
3. Student will learn how to calculate food cost, and quizzed

4. Student will do competitive analysis and market research
5. Student will choose a location, area for this restaurant, and apply research
6. Student will research and identify licenses and permits needed for a restaurant
7. Student will learn how to layout a restaurant on paper for proper work flow and customer experience.
8. Student will learn the required health codes and meet a local Health Department official to go over requirements, and then later be quizzed
9. Student will learn how to make a list of equipment and build out costs, and final budget
10. Student will put together its finding into a bound business plan.

## **STUDENT ASSESSMENT**

**Student will have quizzes of Business Plan Layout, Restaurant Parts, Health Code Requirements and Food Cost Calculation, additionally classroom participation is required.**

All classes abide by the following:

- 1) Student agrees to attend at least 80% of class sessions/lessons offered. Attendance is kept online and tracked by Partnership staff. Failure to meet 80% or be on track to meet 80% may result in program discontinuation.
- 2) The Partnership Student Assessment or Performance Form is filled out by the teacher and turned in to Partnership staff. The link to this form is found on the web page for this class. Failing marks for lack of participation, behavior issues, practice time, etc. may result in program discontinuation.

### **Class-specific assessment:**

**Student will be assessed on participation and their final restaurant business plan.**

### **ADDITIONAL RESOURCES: (online, books, video, etc.):**

Teacher will provide online books and videos during each segment. A working email of the parent shall be provided, so that the student may get these resources.

### **CLASS POLICIES: ATTENDANCE, BEHAVIOR, WEATHER, ETC.**

**Attendance: Must attend class, if sick, requirement of notification before class to [Angela@whitehorsefarmcatering.com](mailto:Angela@whitehorsefarmcatering.com) by parent.**

**Behavior: Active participation and respect for classmates.**

**Weather: Meeting indoors, may visit another restaurant or two to view the back**

**workings of a restaurant.**

**Other: Wear comfortable clothes, bring a lap top computer if possible.**