

# RESTAURANT AND BEVERAGE MANAGEMENT (RBM)

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School of Hospitality, Food and Tourism Management, Gordon S. Lang  
School of Business and Economics

The Minor in Restaurant and Beverage Management is designed to allow students to develop their business acumen in the fast-paced and exciting restaurant and beverage industries. By the time students complete their minor they will have a foundational understanding of what it is like to work in and manage a restaurant while also further developing their understanding of beverage history, process, and sensory evaluation. This minor has been developed in such a way that students from across the University of Guelph can become familiar with restaurant and beverage management.

Upon completion of the minor, students will have acquired foundational business skills in budgeting food costing, menu development, revenue management, wine history and sensory evaluation, and general restaurant and beverage operations. Students will be able to achieve this minor after successfully passing 7 courses.

This minor has a large experiential component built-in, requiring students to work in a culinary lab (HTM\*2700), learning introductory culinary and food science knowledge and skills; a restaurant (HTM\*3090), running a live foodservice operation; and wine labs (HTM\*3030 & HTM\*4050) learning about wine history, terroir and sensory evaluation.

## Minor Requirements

**This minor cannot be combined with a major in Hospitality and Tourism Management.**

A minimum of 4.00 credits is required including:

Code	Title	Credits
HTM*1100	Introduction to Hospitality and Tourism Management	0.50
HTM*2030	Control Systems in the Hospitality Industry	0.50
HTM*2700	Understanding Foods	0.50
HTM*3030	Beverage Management	0.50
HTM*3090	Restaurant Operations Management	1.00
HTM*4050	Wine and Oenology	0.50
HTM*4250	Hospitality Revenue Management	0.50