

Master Syllabus

HMT 2203 - Street Foods & Food Trucks

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 4.0

Lecture Hrs: 1.0 **Lab Hrs:** 6.0

Prerequisite(s): HMT 1101AND HMT 1107AND HMT 1112

Date Revised: June 2017

Course Description:

Students will be able to operate and sustain a successful Food Truck. The course will entail choosing vending locations, opening checklist, closing checklist, and cooking on an actual food truck. Another part of the course will be to develop a sound business plan complete with a reasonable budget, commissary controls, daily operations, and how to stay lean and profitable by avoiding the most common operating mistakes.

General Education Outcomes:

- ▣ Critical Thinking/Problem Solving Competency
- ▣ Information Literacy Competency

Course Outcomes:

Site selection and paperwork

Students will select a site for the food truck/street foods operation. And complete all necessary paperwork.

Assessment Method: Locally developed exams

Performance Criteria:

Students will be able to select a appropriate site, completing all necessary paperwork at an accuracy level of 70% or above.

Operation

Students will execute the setup sales period and cleanup of a Food Truck/Street Foods operation.

Assessment Method: Locally developed exams

Performance Criteria:

Students will pep, load, transiet to a preselected site, operate, close and maintain appropriately a Street Food/Food Truck within one class period at an accuracy level of 70% or above.

Prep work

Students in small groups of 2 or 3 will complete the prep work for the daily operation of a street food/food truck operation

Assessment Method: Locally developed exams

Performance Criteria:

Students will prep a Street Foods/Food Truck menu within two hours at an accuracy level of 70% or above.

Outline:

Picking a Concept

The Business Plan

Procuring a Truck

The Opening Schedule

Menu Plan

Cooking techniques

Vending Locations