

# Facilities Planning & Design in Restaurant

<b>Goal</b>	To learn the basics of the facilities planning and design in restaurants
<b>Objectives</b>	<ul style="list-style-type: none"> <li>• To learn the trends of front of the house</li> <li>• To indicate the parts of the back of the house</li> <li>• To learn some maintenance issues</li> <li>• To learn some information about employee safety</li> </ul>
<b>Length</b>	This lesson will take approximately 30 minutes
<b>Content outline</b>	<p><b>I. FACILITIES PLANNING &amp; DESIGN</b></p> <p>A. Facility Design            B. Trash Disposal            C. Maintenance            D. Preventative Maintenance            E. Employee Safety</p>
<b>Learning Activities</b>	<p>Learners will engage in the following activities during this lesson</p> <ul style="list-style-type: none"> <li>• Listening the instructor</li> <li>• Taking notes during the lecture</li> </ul>
<b>Evaluation Strategy</b>	I will know learners have mastered this content by: Written Exams, Quizzes, Case Studies