

Theory of Food and Service Management

Syllabus Number

MAN-110

Elective

2 credit

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1. Course Description

"Food" is closely related to the local nature, climate and culture. And they form a diverse food culture. "Japanese food = Washoku" is also an important tourism resource. When we travel abroad, we experience many national food. In this way, food and tourism are inseparable.

The Japanese restaurant industry entered the age of industrialization in 1970s. And it has grown as a company with the development of chaining. At present, the restaurant industry has entered a new era with the diversification of consumer needs and the evolution of IT. In this class, you will learn about the history of the restaurant industry, the chain system, and the overseas expansion of Japanese restaurant companies.

Autumn period, you will also learn about restaurant management and business management.