

A VALIDATION STUDY OF UNIVERSITY LEVEL FOOD AND BEVERAGE CURRICULUM

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ABSTRACT

The purpose of this study was to assess if new curriculum implemented by the University of Missouri's Hotel and Restaurant Management program is meeting industry and students' educational needs. The study sought to provide insight on the learning objectives of the food and beverage curriculum regarding the level of importance of each learning objective, as identified by employers of the program's graduates.

Using an online instrument, food and beverage related employers of graduates between May 2004-2009 (N = 80) were asked to participate in the study. A total of 48 employers (60%) completed the instrument. The mean responses for ninety-one percent of the learning objectives indicated a moderate or higher importance to what graduates should know and be able to do upon graduation. The additional nine percent still indicated somewhat important or higher which implied that only one to two respondents didn't agree with the consensus on the level of importance. Using the mean score cut-off of (M = 3.5), it can be concluded the new food and beverage curriculum is valid and in line with the needs of industry. Results showed that the most important learning objectives that students need to know and be able to do were in reference to cost controls, labor planning, and controlling labor cost.