

BRITISH COLUMBIA INSTITUTE OF TECHNOLOGY

Course Outline Part A

School of: Business

Program: Business Administration

Option: Food Technology

BUSA 1102 Management

Hours/Week

4

Total Hours

36

Term/Level

Lecture:

2

Total Weeks: 9

Credits:

4

Lab:

Other:

Prerequisites

is a Prerequisite for:

Course No.

Course Name

Course No.

Course Name

Satisfactory

Completion of Term 3

None

None

Course Goals

The student will understand key business management concepts in relation to the major career interest in the food technology industry.

Course Description

This course will introduce the students to working effectively with others and includes development of a business plan in regard to food technology.

Evaluation

Case Study Presentation	10%
Case Study Write-up	10%
Business Plan	40%
Examination	30%
Participation	10%
TOTAL	100%

Course Outcomes and Sub-Outcomes

Complete a business plan
Apply principles of marketing
Set performance standards
Understand the principles of managing change
Negotiate with others more effectively

Course Record				
Developed by:	David Meers Bus Admin Instructor Name & Department		_ Date:	March 22, 1999
Revised by:	Ike Hall Bus Admin Instructor Name & Department	(signature)	_ Date:	March 11, 2000
Recommended by:	Program Head Name & Department	(signature)	_ Date:	
Approved by:	Chris Clark	(signature)	Start Date:	March, 2000
	Associate Dean/Dean Name & Department	(signature)	_	



BRITISH COLUMBIA INSTITUTE OF TECHNOLOGY

Course Outline Part B

School of Business
Program:Business Administration
Option: Food Technology

BUSA 1102 Management

Effective Date

March, 1999

Instructor(s)

Ike Hall

Office No.:

SE6 315

Phone: 412-7409

Office Hrs.:

See my door

ihall@bcit.ca

Text(s) and Equipment

Required: BizPlan Builder

Course Notes (Policies and Procedures)

- Assignments: Late assignments or projects will not be accepted for marking. Assignments must be done on an individual basis unless otherwise specified by the instructor.
- Attendance: The attendance policy as outlined in the current BCIT Calendar will be enforced.
- Course Outline Changes: The material specified in this course outline may be changed by the instructor. If changes are required, they will be announced in class.
- Ethics: BCIT assumes that all students attending the Institute will follow a high standard of ethics. Incidents of cheating or plagiarism may, therefore, result in a grade of zero for the assignment, quiz, test, exam, or project for all parties involved and/or expulsion from the course.
- *Illness*: A doctor's note is required for any illness causing you to miss assignments, quizzes, tests, projects or exam. At the discretion of the instructor, you may complete the work missed or have the work prorated (i.e. an average is given according to your performance throughout the course).

Makeup Tests, Exams or Quizzes: There will be no makeup tests, exams or quizzes. If you miss a test, exam or quiz, you will receive zero marks. Exceptions <u>may</u> be made for documented medical reasons or extenuating circumstances.

Assignment Details

To be distributed



BRITISH COLUMBIA INSTITUTE OF TECHNOLOGY

Schedule

School of Business Program:Business Administration

Option: Food Technology

BUSA 1102 Management

Week of	Topics
H H H H H H H H H H H H H H H H H H H	Elements of a system
March 20	Management of Change
	Coalition Bargaining
	Process of Negotiations
	Conflict Resolution
	Market Research
March 27	Forms of Business Organizations
	Small Business & Entrepreneurship
	Product development
	The Business Plan
April 3	
	Profiling your target market
April 10	Learning from your competition
	The Customer driven business
	Pricing of products and services
April 17	Business Plan – Surprises you cannot afford
	Location location
April 24	
	Business Plan – cash flow projection
May 3	Business Plan – Income statements
	Financing businesses
May 8	Promotion and Distribution
	Business Plan – Putting it all together
	Business Plan Report
May 15	· ·