

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-26-19

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT1080
Course Title: Front of the House Supervision
Prerequisite(s): FSDT1020 and FSDT 1030

Catalog Description: Approaches for effective culinary or hospitality supervision are considered. Methods of selecting, training, and evaluating personnel are covered. Team building and conflict management concepts are examined. Students will accumulate the skills necessary to coordinate all aspects of events.

Credit Hours: 2.0
Class Hours: 30
Lab Hours: 0
Total Contact Hours: 30

II. COURSE OBJECTIVES: *Course will:*

- A. Compare training methods and construct an effective training program.
- B. Develop interviewing skills.
- C. Identify the roles of a culinary or hospitality supervisor.
- D. Identify the principles of evaluation, motivation, and team building.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Identify and define the skills of effective supervision.
 - 2. Identify the supervisor as a decision maker.
 - 3. Develop effective communication skills needed by supervisors.
 - 4. Demonstrate correct interview techniques.
- B. GENERAL EDUCATION LEARNING OUTCOMES
 - 1. GELO #3: Critical Thinking & Problem Solving
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information.*)

- A. Scheduling
- B. Budgeting
- C. Personnel management
- D. Point of sale reports
- E. Employee training

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): None
- B. Other Resources:
 - 1. Handouts, lecture
 - 2. Online websites/audiovisuals
 - 3. Class presentations
 - 4. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A.** Methods of presentation typically include a combination of the following:
1. Lecture
 2. Power Point, Handouts
 3. Videos
 4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A.** Methods of evaluation typically include a combination of the following:
1. Attendance and Participation
 2. Activities/Projects
 3. Homework
 4. Quizzes/Exams

B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A.** Successful completion of all exams, projects and additional assignments.
B. A grade of 70% (C) or better needed in degree programs.