[Syllabus Statements](#)

I.   CATALOG DESCRIPTION

Course Number: FSDT 1130
Course Title   Food Service Management
Co-requisite(s):   none

Catalog Description: Application of management principles to food service operations, regulations governing the operation of a food service establishment and role and function of a leader in food service.

Credit Hours: 3.0
Class Hours: 45
Lab Hours: 0
Total Contact Hours: 45

II.   COURSE OBJECTIVES: *Course will:*

A.   Explain management activities and describe strategies for facilitating the work of employees.
B.   Identify the benefits of and procedures for promoting diversity within foodservice operations.
C.   Expand the understanding of human resource management areas such as the hiring process, orienting, training, disciplining and termination.
D.   Recognize regulations, legal aspects, benefits and compensation in the workplace.
E.   Explain how skills, abilities, leadership style and corporate culture impact management activities.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

A.   Student Learning Outcomes: *Student will be able to*
   1.   Describe human resource functions
   2.   Identify management principles
   3.   Demonstrate management skills during a problem solving exam
   4.   Develop, present and evaluate an in-service presentation
B.   General Education Learning Outcomes (GELOs)
   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.   Importance of Human Resources Management
   1.   Diversity
   2.   Ethical Concerns
B.   Recruiting and selecting new employees
   1.   Job Tasks
   2.   Job Descriptions
   3.   Recruitment, Screening and Selection of Employees
C.   Employee Orientation and Training
   1.   Hiring and Orienting New Employees
   2.   Employee Training Programs
D.   Foundations of Effective Employee Performance
   1.   Supervisor Role
   2.   Employee Motivation and Team Building

       3.   Employee Recognition and Incentive Programs
E.   Facilitating Employees' Work Performance
F.   Meeting Workshift Standards
       1.   Scheduling Employees
       2.   Quality Monitoring
G.   Professional Development
H.   Ensuring a Lawful Workplace
I.   Employee Compensation and Benefits
J.   Managing a Safe and Healthy Workplace

V.   INSTRUCTIONAL MATERIALS
A.   Required Text(s): NRAEF. Hospitality Human Resources Management and Supervision, 2nd Edition, Prentice Hall, 2013, ISBN 978-0-13-310208-6.
B.   Other Resources:
       1.   Online websites/audiovisuals
       2.   Class presentations
       3.   Computer with internet access

VI.   METHODS OF PRESENTATION/INSTRUCTION
A.   Methods of presentation typically include a combination of the following:
       1.   Lecture, Lab work
       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.   Exams and Quizzes
       2.   Final Exam
       3.   Projects and Assignments
       4.   Attendance
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.