

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-24-20

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT 1950
Course Title: CDM Cooperative Experience
Prerequisite(s): None
Co-requisite(s): None

Catalog Description: Covers a variety of management responsibilities including employment laws, staffing concerns, budgets, recipe costing, unions, managing change and diversity, communication, staff development, personal professionalism and food safety and sanitation. Students will complete tasks mandated by the Association of Nutrition and Foodservice Professionals through course work and co-op hours at a health care site. The instructor will be a Registered Dietitian and will act as a preceptor.

Credit Hours: 2.0
Class Hours: 0
Co-op Hours: 120
Total Contact Hours: 120

II. COURSE OBJECTIVES: *Course will:*

- A. Provide on the job experience of management responsibilities within food service.
- B. Allow students to complete tasks mandated by the Association of Nutrition and Foodservice Professionals.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Perform a variety of foodservice management tasks, including:
 - a. Managing standardized recipes
 - b. Specifying standards and procedures for preparing food
 - c. Supervising the production and distribution of food
 - d. Monitoring meal service
 - e. Implementing quality improvement procedures
 - f. Modifying standard menus
 - 2. Define personnel needs and job functions, including professional communications.
 - 3. Manage personnel and physical facilities to ensure compliance with safety and sanitation regulations
 - 4. Manage purchasing, receiving, storage and distribution of food
 - 5. Protect food in all phases of preparation using HACCP guidelines
 - 6. Participate in foodservice business operations including budget, capital equipment, purchasing, revenue generating services and implementation of cost effective procedures.
- B. General Education Learning Outcomes (GELOs):
 - 1. GELO #3: Critical Thinking & Problem Solving
Outcome 2: Synthesize information to arrive at reasoned solutions to problems.

IV. CONTENT/TOPICAL OUTLINE

- A. Standardized Recipes
- B. Standards and Procedures for Preparing Food

- C. Production and Distribution of Food
- D. Meal Service
- E. Continuous Quality Improvement Procedures for Foodservice
- F. Standard Menus
- G. Personnel Needs and Job Functions
- H. Managing Department Personnel
- I. Sanitation and Safety
- J. Business Operations

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s):
 - 1. Legvold, Dee, and Salisbury, Kristi. Foodservice Management – By Design, Association of Nutrition and Foodservice Professionals, (Latest Edition)
 - 2. National Restaurant Association. ServSafe Coursebook, (Latest Edition).
- B. Other Resources:
 - 1. Computer with access to the internet

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. On-line information
 - 2. Worksheets

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of assignments and activities. For grading expectations, please refer to the Course Information Document (CID).
- 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 assignments and 120 of work hours.
- B. A grade of 70% (C) or better is needed in degree programs.