

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

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT2010  
Course Title: Menu and Facility Design  
Prerequisite(s): FSDT1020 and FSDT1118

Catalog Description: Merchandising, customer relations, menu planning, menu mechanics and a profile of the industry. Development of a restaurant menu. Covers planning a food service operation from ground up. An overview of the planning and design process, along with layout principles and facility and equipment maintenance.

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

**II. COURSE OBJECTIVES:** *Course will:*

- A. Identify menu planning and development tools
- B. Describe menu items to sell to target markets
- C. Develop a full service menu
- D. Identify factors necessary to design a functional food service facility.
- E. Describe features of commercial food service equipment to match that equipment to menu offerings.
- F. Illustrate layout principles
- G. Describe facility and equipment maintenance.

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to:*
  - 1. Explain the importance of market research and defining your market and customers.
  - 2. Explain the importance of the menu and facility décor.
  - 3. Explain the importance of standardized recipes
  - 4. Analyze how the menu has and is still evolving.
  - 5. Explain menu merchandising.
  - 6. Describe how to effectively evaluate a menu.
  - 7. Design and write a restaurant menu.
  - 8. Recognize the factors involved in planning and designing a food service establishment.
  - 9. Examine flow of materials and personnel throughout a food service establishment.
  - 10. Describe procedures to properly maintain equipment and the facility.
  - 11. Characterize equipment based on its function and features.
  - 12. Design a basic food service facility.
- 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. Define menu
- B. Styles of menus

- C. Various types of menus
- D. Pricing, descriptions and menu analysis
- E. Design project
- F. Design planning, equip specs
- G. Safety and sanitation

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s):
  - 1. Foundations of Menu Planning, Daniel Traster, Pearson.0-13-802510-X
  - 2. *Thomas, Chris. Edwin Norman, and Cotas Katsigris, Design and Equipment for Restaurants and Foodservice, 4th Edition, Wiley, 2014, ISBN#978-1-118-29774-2*
- B. Other Resources:
  - 1. Computer with access to the internet
  - 2. Handouts, menus, layouts
  - 3. Calculator

**VI. METHODS OF PRESENTATION/INSTRUCTION**

- A. Methods of presentation typically include a combination of the following:
  - 1. Lecture, reading
  - 2. Power Point, Handouts
  - 3. Online information
  - 4. Worksheets. Menu and design evaluations
  - 5. Class Discussion/Presentations/Small Group Work

**VII. METHODS OF EVALUATION**

- A. Methods of evaluation typically include a combination of the following:
  - 1. Homework
  - 2. Class discussion/Activities
  - 3. Projects
  - 4. 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.