

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-18-25

I. CATALOG DESCRIPTION

Course Number: FSDT2020
Course Title Culinary/Hospitality Operations and Management
Prerequisite(s): FSDT1130, and one of the following: FSDT1041, FSDT2030 or Program Chair approval

Catalog Description: Course work in menu planning, menu descriptions, recipe writing, waste studies, portion and production controls, inventory, work schedules, standardizing recipes, pricing, converting, forecasting and pricing.

Credit Hours: 3.0
Class Hours: 30
Lab Hours: 45
Total Contact Hours: 75

II. COURSE OBJECTIVES: *Course will:*

- A. Describe and define proper menu planning.
- B. Define components of food production including forecasting, scheduling, production and production controls, staffing, standardizing recipes and management function.
- C. Plan menu for sit down various styles of food serving styles.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Prepare several menus properly using systematic correct menu form and descriptive copy.
 - 2. Describe and demonstrate components of food product.
 - 3. Plan, prepare and serve a sit-down meal.
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO #3: Critical Thinking & Problem Solving
 - Outcome 4: 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. Lab experiences for all aspects of operations and management in the culinary/hospitality field
- B. Menu planning
- C. Special event management
- D. Inventory, work schedules, forecasting

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): None
- B. Other Resources:
 - 1. Note taking materials and calculator
 - 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, lab work
 - 2. PowerPoint, handouts

3. Online information
4. Class Discussion/presentations/small group work

VII. METHODS OF EVALUATION

A. Methods of evaluation typically include a combination of the following:

1. Quizzes
2. Exams
3. Lab evaluations
4. Project/meal experience

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. A grade of 70% (C) or better needed in degree program courses.