



## Course Descriptor

### FSHN N450 Food Service Management

<b>ACADEMIC YEAR</b>	2020-2021		
<b>Course Code &amp; Title</b>	AHND 450	Food Service Management	
<b>Credit hours</b>	3 (3 + 0)	<b>Level of study</b>	Bachelor
<b>College / Centre</b>	CAHS/FSHN		
<b>Co-requisites</b>		<b>Pre-requisites</b>	AHND 101, FDST 101, BIOL 201, BIOL 281

#### 1. COURSE OUTLINE

Site selection, engineering and equipment, basic food preparations, including station assignments, theory, personnel organization, service and storage; Menu design for food operations; emphasis on creating balanced menus and nutritionally proportioned; methods of establishing menu selection, truth in menu regulations and menu engineering as a marketing and merchandising tool. Dining room, school and hospitals operation; a la carte service techniques; coordination of functions and duties; dining room sanitation.

#### 2. AIMS

This course aims to introduce students with the required knowledge and skills to manage efficiently food service establishments such as hospitals, schools, canteens by providing information about equipment operation, safety as well as food preparations, and sanitation. This course covers the basic concepts of menu planning, including pricing and control, availability and scalability, merchandising and nutrition. Emphasis on the design of menus for specific operations and on efficient production in relation to profitability and existing equipment. problems and discusses all possible scenarios to tackle them.

#### 3. LEARNING OUTCOMES, TEACHING, LEARNING and ASSESSMENT METHODS (Indicative)

Learning Outcomes (Definitive)		Teaching and Learning methods (Indicative)	Assessment (Indicative)
1.	Introduce food preparation and food service management	Lectures and tutorials	Written examination, quizzes
2.	Outline the guidelines and the procedure of HACCP for food services and sanitation procedures	Lectures and tutorials	Written examination, quizzes, assignments
3.	Explain the menu, types and how student can make menu	Lectures and tutorials	Written examination, quizzes, assignments



<b>6. COURSE CONTENT (Indicative)</b>	
<b>LECTURE TOPIC</b>	<b>TIME (HOURS)</b>
<b>TOTAL HOURS</b>	<b>45</b>
Plus <b>RECOMMENDED INDEPENDENT STUDY HOURS</b>	
<b>TOTAL COURSE HOURS</b>	<b>60</b>

### 7. RECOMMENDED READING

1. Payne-Palacio J. and Theis M. (2015). Foodservice Management: Principles and Practices, 12<sup>th</sup> edition. Pearson.
2. Mary Molt (2017). Food for Fifty, 13th edition. Pearson.

Library + online resources:

- <http://www.anfponline.org/>
- <http://www.fns.usda.gov/>
- <http://www.eatright.org/>
- <http://www.nfsmi.org/>