

Course Descriptor FSHN N450 Food Service Management

| ACADEMIC YEAR | 2020-2021 | | | |
|---------------------|----------------------------------|--|----------------|---|
| Course Code & Title | AHND 450 Food Service Management | | | |
| Credit hours | 3 (3 + 0) | | Level of study | Bachelor |
| College / Centre | CAHS/FSHN | | | |
| Co-requisites | | | Pre-requisites | 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)

| | arning Outcomes efinitive) | 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 |



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| 4. | Explain methods of food production and systems used | Lectures and tutorials | Written examination, quizzes |
|----|---|------------------------|---|
| 5. | Explain the ways that are used in planning to establish a facility and its design. | Lectures and tutorials | Written examination, quizzes, assignments |
| 6. | Explain the methods of garbage disposal and how can the facility be environment friendly | Lectures and tutorials | Written examination, assignments |

4. ASSESSMENT WEIGHTING

| Assessment | Percentage of final mark (%) |
|---------------|---------------------------------|
| Quizzes | 20% |
| Assignment | 10% |
| Mid-Term Exam | 30% |
| Final Exam | 40% |
| TOTAL | 100% |

5. ACHIEVING A PASS

Students will achieve <u>03</u> credit hours for this course by passing <u>ALL</u> of the course assessments (quizzes, Midterm examinations and final examinations) and achieving a **minimum** overall score of <u>50%</u>

| 6. COURSE CONTENT (Indicative) | |
|--|--------------|
| LECTURE TOPIC | TIME (HOURS) |
| 1 Introduction to the course: : (aims of the course, textbooks, and exam), The | 2 |
| foodservice industry | 3 |
| 2 The systems approach | 3 |
| 3 The systems approach | 3 |
| 4 Food safety | 3 |
| 5 Cleaning, sanitation, and worker safety | 3 |
| 6 The menu | 3 |
| 7 Purchasing | 3 |
| 8 Receiving, storage , and Inventory | 3 |
| 9 Production | 3 |
| 10 Service | 3 |
| 11 Service | 3 |
| 12 Facilities planning and design | 3 |
| 13 Equipment and furnishing | 3 |
| 14 Equipment and furnishing | 3 |
| 15 Revision | 3 |
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| 6. COURSE CONTENT (Indicative) | |
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| LECTURE TOPIC | TIME (HOURS) |
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| TOTAL HOURS | 45 |
| Plus RECOMMENDED INDEPENDENT STUDY HOURS | |
| TOTAL COURSE HOURS | 60 |

7. RECOMMENDED READING

- 1. Payne-Palacio J. and Theis M. (2015). Foodservice Management: Principles and Practices, 12th 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/

A'Sharqiyah University Course Descriptor Template