

MGMT C160: FOODSERVICE MANAGEMENT

Item	Value
Curriculum Committee Approval Date	04/28/2023
Top Code	130620 - Dietetic Services and Management
Units	3 Total Units
Hours	54 Total Hours (Lecture Hours 54)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S), • Pass/No Pass (B)

Course Description

This course is the study of personnel, communication, and business operation as they pertain to dietary managers. Course content covers recruiting, staffing, scheduling, educating, and managing personnel as well as managing operation and capital budget, purchasing, and implementing cost-effective procedures. Enrollment Limitation: FN C190; students who complete MGMT C160 may not enroll in or receive credit for FN C190. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Develop management processes related to food production.
2. Formulate budget and business costing processes in food service management systems.

Course Objectives

- 1. Define personnel needs and job function.
- 2. Interview, select, orient and educate employees.
- 3. Schedule employee according to production needs and coordinate preparation and service of food.
- 4. Manage department personnel and promote professional communication.
- 5. Organize and maintain specific management records.
- 6. Plan and budget for improvement in the department design and layout.
- 7. Manage revenue generation services.
- 8. Design and maintain cost effective production systems.

Lecture Content

Personnel and Communications Position Analysis and Staffing Needs
Recruit, Select and Hire Employees Ongoing Employee Education
Employee Scheduling and Assignments Manage Department
Personnel Plan and Implement Department Goals Manage Professional
Communications Change Management Business Operations Manage
the Operating Budget Review of Financial Terms Budgeting Types of
Budgets Manage the Capital Budget Department Design and Layout The

Purchasing Process Revenue and Cash Handling Monthly Operating
Statement and Variance Report

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- DE Online Lecture (02X)

Instructional Techniques

Lecture (including use of videos, CD videos, transparencies), discussion, small group problem-solving of case studies/scenarios; budget evaluation.

Reading Assignments

Students will read from the textbook as well as any other primary and/or secondary reading assigned by instructor.

Writing Assignments

Students will complete written work such as essays on the midterm and final exams, research papers, or online assignments such as participation in class discussion board.

Out-of-class Assignments

Outside of the classroom students will do the required readings, work on assigned papers, reports, and projects, study for tests, do research individually or/and with a group, and communicate with instructor and/or fellow students through telephone or via internet (email, discussion board, or virtual chat).

Demonstration of Critical Thinking

Critical thinking will be demonstrated primarily through written assignments, such as essays on midterms and finals and/or papers analyzing primary or secondary sources.

Required Writing, Problem Solving, Skills Demonstration

Course assignments will include written work which demonstrates the ability to construct arguments and effectively use evidence and analyze primary and secondary resources.

Eligible Disciplines

Dietetic technician: Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience. Dietetics: See nutritional science/dietetics Health: Masters degree in health science, health education, biology, nursing, physical education, kinesiology, exercise science, dietetics, or nutrition OR bachelors degree in any of the above AND masters degree in public health, or any biological science OR the equivalent. Masters degree required. Management: Masters degree in business administration, business management, business education, marketing, public administration, or finance OR bachelors degree in any of the above AND masters degree in economics, accountancy, taxation, or law OR the equivalent. Masters degree required. Nutritional science/dietetics: Masters degree in nutrition, dietetics, or dietetics and food administration OR bachelors degree in any of the above AND masters degree in chemistry, public health, or family and consumer studies/home economics OR the equivalent. (Note: A bachelors degree in nutrition, dietetics, or dietetics and food administration, and certification as a registered dietician, is an alternative qualification for this discipline.) Masters degree required. Title 5, section 53410.1

Textbooks Resources

1. Required Legvold, Dee; Salisbury, Kristi. Foodservice Management-by Design, 3rd ed. Association of Nutrition Foodservice Professionals, 2020

Other Resources

1. Coastline Library