**Course Description**

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| **Course Title** | | | Food Service Management | **Course Code** | **BND471** |
| **Program** | | | Therapeutic Nutrition and Dietetic | **Level** | 4th  level |
| **Credit Hours** | | | 3 | **Pre-requisites** | **BND233** |
| **Course Description:** | | | | | |
| This course is designed to introduce the principles of food service management in the design and administration of food service facilities. It also covers the application of managerial processes to deliver food to customers in various settings, with an emphasis on food preparation areas and the flow of food from receiving to consumption in an effective and efficient manner. Instructional methods include lectures, self-learning, and assignments. Students will be evaluated through reports, written exams, and practical exams. **"**PrinciplesofFoodScience**"** is a prerequisite for this course. | | | | | |
| **Topics Covered:** | | | | | |
|  | **Overview of Course Content** | | | | |
| **Introduction to Food Service Management** | | | | |
|  | **Food Service System** | | | | |
|  | **Tools of Management** | | | | |
|  | **Equipment Needed for Catering Institutions** | | | | |
|  | **Food Production** | | | | |
|  | Mid-term exam | | | | |
|  | Food Services Management and Quality Control in Hospitals *Checklist* (HACCP) | | | | |
|  | Final exam | | | | |
| **Course Learning Outcomes:** | | | | | |
| After completing this course, students would be able to: | | | | | |
|  | Recognize the importance of integrating functions, work organization, personnel, and equipment in food service management. | | | | |
|  | Describe appropriate workflow diagrams and physical workspace layouts. | | | | |
|  | Design menus and recipes that align with facility budgets, pricing policies, and dietary guidelines. | | | | |
|  | Explore the significance of safety and sanitation principles in the overall food service system. | | | | |
|  | Apply and/or modify menus and recipes in accordance with facility budgets, pricing policies, and dietary guidelines. | | | | |
|  | Perform management functions related to maintaining safety and sanitation in the food service system. | | | | |
|  | Collaborate with personnel to optimize workflow and workspace in food service operations. | | | | |
|  | Demonstrate negotiation and communication skills concerning safety and sanitation practices in the food service system. | | | | |
| **Textbooks:** | | | | | |
|  | Payne-Palacio, J. (2014). Foodservice Management: Principles and Practices (1st ed.). Atlantic Publishers, USA. | | | | |
|  | Sethi, M., & Malhan, S. (1997). Catering Management: An Integrated Approach (2nd ed.). New Age International (P) Ltd., India. | | | | |
| **Course Assessment:** | | | | | |
| **No.** | | **Assessment Tasks** | | **Mark** | |
|  | | Assignments and reports | | 10 | |
|  | | Quiz | | 5 | |
|  | | Midterm Exam | | 20 | |
|  | | Final Exam | | 50 | |
|  | | Practical Exam | | 15 | |
| **Total** | | | | **100** | |