

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 243 – Food Service Systems Management in Dietetics

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

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Telephone: 732-906-2538

Prerequisites: none

Co-requisites: none

Course Description: The study of and application of concepts and theories in foodservice systems management including; human resources, labor laws, materials management, information technology, physical resources, financial management, quality improvement techniques and theories, marketing, and menu planning.

General Education Status:

Credits: 3.0

Lecture Hours: 3.0

Lab Hours: 0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. recognize the organizational framework necessary for accomplishing the objectives of various foodservice systems.
2. analyze and discuss resources such as financial, human, information, materials, and physical in a food service department.
3. describe different types of food production, distribution, and service systems
4. calculate and compare productivity to established standards.
5. develop and practice work simplification strategies.

Course Content Areas:

Systems approach to foodservice management. Issues and trends in foodservice management. Food procurement, production, distribution, service and marketing. Facilities layout and design. Productivity Measures. Management principles. Leadership and organizational change. Communication and decision-making. Management of human resources and financial resources.