

Master Syllabus

DIT 2735 - Foodservice Organization & Management

Division: Health Sciences

Department: Dietetics and Nutrition

Credit Hour Total: 3.0

Lecture Hrs: 3.0

Prerequisite(s): AND DIT 2520 DIT 2510 AND DIT 2515

Date Revised: June 2014

Course Description:

Describe functions of management and identify a variety of tools used to assist with organizational performance. Application of marketing concepts, financial reports/budget, quality improvement and current trends/regulations.

General Education Outcomes:

- Critical Thinking/Problem Solving
- Information Literacy
- Written Communication
- Values/Citizenship/Community

Course Outcomes:

Marketing Concepts

Apply marketing concepts to foodservice management.

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 75% or higher.

Assessment Method: Simulations

Performance Criteria: 90% of students will participate in group marketing activity.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national credentialing exam.

Current Trends and Regulations

Describe the current trends and regulations of various foodservice systems (schools, corrections, etc).

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 75% or higher.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national credentialing exam.

Human Resource Management Tools

Identify a variety of management tools that assist with organizational performance.

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 75% or higher.

Assessment Method: Simulations

Performance Criteria: 85% of students will score 75% or higher on job description, performance standard, and budget assignments.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national credentialing exam.

Management Function and Theory

Describe classic functions of management and their use by an effective supervisor.

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 75% or higher.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national credentialing exam.

Performance and Quality Improvement

Participate in performance improvement, utilize policies and procedures for outcomes development while applying appropriate safety/sanitation principles.

Assessment Method: Locally developed exams

Performance Criteria: 85% of students will score 75% or higher.

Assessment Method: Portfolios

Performance Criteria: 95% of students will highlight sanitation audit in career portfolio.

Assessment Method: Simulations

Performance Criteria: 85% of students will score 75% or higher on their safety/sanitation audit and performance standard assignment.

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national credentialing exam.

Outline:

Functions of Human Resource Management
Management Tools that Assist with Organizational Performance
Theories of Management
Marketing Concepts
Financial Reports/Budget
Performance & Quality Improvement
Current Trends & Regulations of Foodservice Systems