

## 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

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#### 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