

OHL018 – FOOD SERVICE AND MANAGEMENT

Credit Hours: 6 Semester Hours
Pre-Requisite: None
Related TAG: Dietetics
General Course Description: Study of the functions of management principles and procedures in institutional or commercial food services including human and physical resources, food service design and layout, production and fiscal controls, marketing, menu planning, and food safety.
Incorporates Quantity Food Production, Food Service Management and Food Safety and Sanitation
Content Areas (Common to All) Food Delivery Systems Food Production systems Food and Non-Food Procurements Program Planning/Monitoring and Evaluation Facility Management Materials management Financial management (including accounting principles) Quality Improvement Information Management Systems Theory Marketing Theory and Techniques Diversity Issues Menu Planning Human Resource Management (including labor relations)
Content Areas (Common to Some) Food Safety and Sanitation Environmental Issues/Services Related to Food Strategic Management Organizational Change Theory Risk Management Management Theory
Student Learning Outcomes marked with an asterisk (*) are considered essential and must be covered:
1. Demonstrate an understanding of and describe the relationships of foodservice systems and apply principles of food service management, including: 1.1 Application of principles of menu planning, procurement, receiving, storage and food

preparation to quantity food production and service for a variety of settings* 1.2 Methods for evaluating and controlling quality and quantity of food items produced and served in food service systems* 1.3 Development and preparation of menus for quantity production* 1.4 Utilization of cost and quality control methods in quantity food planning*
2. Demonstrate appropriate sanitation and safety principles in an institutional setting.*
3. Evaluate kitchen design, equipment, and tools to improve work flow and efficiency of operation in quantity food production and service areas.*
4. Identify and apply nutrition and management principles to food production and food service, and food service organizations.
5. Participate in performance and quality improvement, customer satisfaction, and outcomes development for clinical and customer service.
6. Apply marketing concepts to foodservice management.*
8. Identify a variety of management tools which assist with the performance of organizations including organizational charts; job analysis, job descriptions, work schedules, policies and procedures, financial reports/budget, and productivity measures.*
9. Describe classic functions of management – planning, organizing, decision-making, staffing (recruiting, interviewing, selecting, hiring, orienting, developing), directing, and controlling – and their use by an effective health care supervisor.*
Note: If the required objectives plus one non-required objective are met, the course meets 77% of the learning objectives.

**DIETETICS TAG: FOOD SERVICE AND MANAGEMENT TAG COURSE
FACULTY PARTICIPANTS
July-September 2017**

Name	Institution
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