

School of Environmental & Biological Sciences  
11:709:349 Management of Food Service Systems  
Spring, 2009

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**Required Texts:** Gregoire, M.B. and M.C. Spears, **Foodservice Organizations**, 6<sup>th</sup> ed., Pearson/Merrill, 2007.

<b>Date</b>	<b>Topic</b>	<b>Assignment</b>
1/20/09	Course Overview, objectives, Outline, course requirements	
1/23	The Systems Approach to Management	Ch 1
1/27	Application of Systems Theory in Dietetics	
1/30	Farms, markets, and market agencies.	
2/3, 2/6	Laws of the food industry	
2/10	Assessment of Food Quality Grade Standards	pp.141-142, Appendix C Brown, pp. 562-566 <a href="http://www.ams.usda.gov/AMSV1.0">http://www.ams.usda.gov/AMSV1.0</a>
2/13	Written Food Specifications	pp. 138-140, Appendix A, B
2/17, 2/20, 2/24	Food Purchasing Policies Procedures, Needs Determination Ethics in buying	Ch. 5, pp. 252-258
2/27	Inventory Control, Receiving and Storage of Food	pp. 177-191
3/3, 3/6	Purchase of Meat, Poultry, Eggs	
3/10	Midterm Exam	
3/13, 3/24	Purchase of Marine and Dairy	
3/27, 3/31	Purchase of Produce, Processed Fruits and Vegetables	
4/3	Purchase of Grocery Products	
4/7, 4/10 4/14, 4/17	Financial Management of Foodservice, Budget Planning, Financial Statements and Ratios	pp. 542-552, 557-563, Ch. 13
4/21, 4/24	Overview of Layout and Design Facility Management Food Flow, Work Center, Section Design	Ch. 2, 4, Ch. 14

Date	Topic	Assignment
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4/28, 5/1	Group Presentations of Systems Work	
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<b>Course Evaluation:</b>	Midterm	100 points
	Final	100
	Systems Theory	100
	Oral Presentation	40
	Handout	20
	Homework (4 x 10)	<u>40</u>
		400 points

360-400 = A
350-359 = B+
320-349 = B
310-319 = C+
280-309 = C
240-279 = D
239 & below = F

**Final Exam: Monday, May 11, 2009 from 8 a.m. to 11 a.m.**

For dietetics majors, the course content fulfills foods and management foundation skills and competencies as required by CADE. To facilitate learning the material, as well as developing as a professional, class attendance is strongly encouraged. You will be allowed 4 missed classes during the semester without affecting your grade; these will include missed classes for all reasons, religious, health, personal, etc. For each absence above 4, there will be a 5-point reduction on final grade points earned. Class begins at 9:15, please be on time, since entering class once it has already started is distracting to all involved. Plan to stay for the entire class. If coming late or leaving early becomes a problem during the semester, additional point reduction penalties will be instituted.

For foodservice administration students, the content of this course represents 90% of the daily activities of a foodservice manager. You will learn what you missed within the first week of your first job if you don't come to class.