



# Wayne County Community College District

## COURSE SYLLABUS

### FSM 105 Principles of Foodservice Systems Management

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**CREDIT HOURS:** 3.00

**CONTACT HOURS:** 45.00

**COURSE DESCRIPTION:** This is an introductory course that presents an overview of the food service industry and begins the core knowledge and skills required for further study in this area. This course begins with the history and development of food service. Discussions continue with an overview of the various segments of the food service industry. Topics include the functional components of foodservice systems, trends, kitchen layout, and general management techniques.

**PREREQUISITES:** None

#### **EXPECTED COMPETENCIES:**

*Upon completion of this course, the student will be familiar with:*

- Understand the history of the foodservice industry
- Identify the components of a foodservice system
- Compare foodservice systems in for-profit and institutional settings
- Understand that the menu is the focal point for control of the foodservice system
- Identify the principles of menu planning for volume food production
- Understand the fundamentals of quality assurance
- Recognize that there are laws, regulations and standards affecting foodservice operations
- Evaluate staff performance
- Understand how to effectively implement change

#### **ASSESSMENT METHODS:**

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

#### **GRADING SCALE:**

90%-100% = A  
80%-89.9% = B  
70%-79.9% = C  
60%-69.9% = D  
<60% = E