

INDIANA UNIVERSITY OF PENNSYLVANIA

[REDACTED]

Department: Food & Nutrition

Person to contact for further information: Jeffrey Miller

Course affected: EN 413 Advanced Food Management

[REDACTED]

Approvals:

[Handwritten marks]

A5. Does this course follow traditional offerings in the department? Course is
a supervised laboratory with traditional lecture/discussion component.

A6. Has this course been offered at IUP on a trial basis? No.

A7. Is this a dual level course? No.

A8. Do other universities offer this course? Yes. Similar courses are offered
by most colleges with Hotel, Restaurant, and Institutional Management

majors Penn State University WPK 410 2

Purdue University -

R. INTERDISCIPLINARY IMPLICATIONS

Course could be offered by one instructor. However, there is a potential
for a team approach.

and Administration, FN 313 Quantity Food Production and Service, FN 401
Food Management Cost Controls and MK 320 Principles of Marketing and senior
status or Instructor Permission are prerequisites.

C. EVALUATION

C1. What procedures are expected to be used to evaluate student progress? _____

Management team reports, Examinations, Quizzes, Client feedback, Student/
employee evaluation of student/manager performance in assigned tasks.

C2. Variable credit? No.

D1. What resources are needed to teach this course? Faculty: adequate

Space & Equipment: adequate with normal replacement of broken equipment.

I. Catalog Description

A restaurant food management course with emphasis on fine dining table service. Experiences to include selection of classic cuisines, meal promotion methods, budget development, and personnel training.

Prerequisites: FN 313, FN 356, FN 401 and MK 320. Senior Status or Instructor Permission.

II. Course Objectives

The student will:

- A. research characteristics of food and preparation techniques for classic international and national cuisines.
- B. identify and utilize appropriate components pertaining to menu, service, and decor for selected cuisines.
- C. develop and adhere to foodservice operating budgets.
- D. coordinate preparation and table service techniques for the selected cuisines.
- E. develop and implement employee training programs to complement preparation and table service techniques for the selected cuisines.
- F. understand and implement the four major styles of table service as they relate to a cuisine.
- G. use computer software for foodservice operations; cost accounting, menu planning, recipe costing, nutritional assessment.
- H. implement synthesized food service management practices and principles.

III. Course Outline By Topic

Function and responsibilities of the management teams:

c. Production Manager

d. ~~Director of Food Management~~

Computer software applications in foodservice operations

Budget development, implementation and evaluation

Classic Cuisines:

- a. International
- b. National

Table Service Techniques:

- a. American
- b. Russian
- c. French
- d. English

Dining room management:

- a. Flow
 - 1) people
 - 2) food
- b. decor
 - 1) table top accouterments
 - 2) physical facilities

Advertising and public relations.

Goodman, Raymond J., The Management of Service for the Restaurant Manager,
1979 Wm. C. Brown Company, Dubuque.

Hodgett, Richard M., Effective Supervision: A Practical Approach 1987,
McGraw-Hill Book Company, New York.

Katsioris, George and Denton, M. J.