



INSTRUCTIONAL PACKAGE

HOS 255

Food Service Management

2018-2019

INSTRUCTIONAL PACKAGE

PART I: COURSE INFORMATION

Effective Term: 2018-2019 Academic Year

COURSE PREFIX: HOS 255

COURSE TITLE: Food Service Management

CONTACT HOURS: 3.0

CREDIT HOURS: 3.0

RATIONALE FOR THE COURSE:

Owners and operators of lodging and food service operations have a fiduciary responsibility to protect the health of the general public. In order to meet this responsibility, they and their staff must have a thorough knowledge of the science and management of sanitation and the proper operation of a food and beverage establishment. This course provides students with knowledge, practice and study in Food and Beverage management procedures, purchasing, marketing, menu design/standard recipes, as well as nutrition, safe food practice, and employee procedures.

COURSE DESCRIPTION:

This course is a study of operational food service management. Topics include food service operations, layout and design of restaurants, marketing and sales promotion, food and beverage procedures, and public relations.

PREREQUISITES/CO-REQUISITES:

Credit level HOS 140 Minimum Grade of C or Credit level HOS 140 Minimum Grade of TC and (On-Line Orientation 1)

***Online/Hybrid** courses require students to complete the DLI Online Student Orientation prior to completing an online course. The DLI Online Student Orientation can be found in WaveNet, under the My Student tab.

REQUIRED MATERIALS:

Please visit the Bookstore online site for most current textbook information. Use the direct link below to find textbooks.

[BOOKSTORE](#).

Enter the semester, course prefix, number and section when prompted and you will be linked to the correct textbook.

ADDITIONAL REQUIREMENTS:

Students are required to maintain an active WaveNet Account and check email accounts regularly. Computer access on or off campus and regular and consistent use of D2L.

TECHNICAL REQUIREMENTS:

Access to Desire2Learn (D2L), HGTC's student portal for course materials.
WaveNet and D2L email access.

STUDENT IDENTIFICATION VERIFICATION

Students enrolled in online courses will be required to participate in a minimum of one (1) proctored assignment and/or one (1) virtual event to support student identification verification. Please refer to your Instructor Information Sheet for information regarding this requirement.

CLASSROOM ETIQUETTE:

Please be professional and kind to one another, but commenting on fellow student's discussion topic posts is highly suggested. Any interaction you can have in this class is great.

NETIQUETTE: is the term commonly used to refer to conventions adopted by Internet users on the web, mailing lists, public forums, and in live chat focused on online communications etiquette. For more information regarding Netiquette expectations for distance learning courses, please visit: [Online Netiquette](#).

Part II: Student Learning Outcomes**COURSE LEARNING OUTCOMES and ASSESSMENTS*:**

1. Explain types of commercial food service facilities
2. Describe and identify three levels of management
3. Describe typical production and service positions
4. Evaluate and discuss steps in the management process
5. Compare the advantages and disadvantages of advertising mediums
6. Explain the importance of nutrition
7. Prepare a list of common menu design mistakes
8. Summarize the advantages of standardized recipes
9. Describe the goals of a purchasing program
10. Showcase the primary concerns of managers during food and beverage production
11. Categorize types of food service
12. Explain income control procedures for employees
13. Define the causes of unsafe food
14. Apply operating ratios and how they may be used by an operator
15. Evaluate common food service accidents and some important ways to prevent them
16. Define the origins and the advantages of uniform students of accounts

Unit 1 (Chapters 1-4) (Chapter Assignments, Unit Exam)**Learning Outcomes:**

- 1) Explain types of commercial food service facilities
- 2) Describe and identify three levels of management
- 3) Describe typical production and service positions
- 4) Evaluate discuss steps in the management process
- 5) Compare the advantages and disadvantages of advertising mediums

Unit 2 (Chapters 5-7) (Chapter Assignments, Unit Exam)

Learning Outcomes:

- 1) Explain the importance of nutrition
- 2) Prepare a list of common menu design mistakes
- 3) Summarize the advantages of standardized recipes

Unit 3 (Chapters 8-11) (Chapter Assignments, Unit Exam)

Learning Outcomes:

- 1) Describe the goals of a purchasing program
- 2) Showcase the primary concerns of managers during food and beverage production
- 3) Categorize types of food service
- 4) Explain income control procedures for employees
- 5) Define the causes of unsafe food

Unit 4 (Chapters 12-13) (Chapter Assignments, Unit Exam)

Learning Outcomes:

- 1) Apply operating ratios and how they may be used by an operator
- 2) Evaluate common food service accidents and some important ways to prevent them
- 3) Define the origins and the advantages of uniform students of accounts

Presentation/Paper

Learning Outcomes:

- 1) Evaluate and discuss steps in the management process
- 2) Showcase the primary concerns of managers during food and beverage production
- 3) Explain income control procedures for employees
- 4) Apply operating ratios and how they may be used by an operator
- 5) Describe typical production and service positions

Final Exam

Learning Outcomes:

- 1) Explain types of commercial food service facilities
- 2) Describe and identify three levels of management
- 3) Describe typical production and service positions
- 4) Evaluate and discuss steps in the management process
- 5) Compare the advantages and disadvantages of advertising mediums
- 6) Explain the importance of nutrition
- 7) Prepare a list of common menu design mistakes
- 8) Summarize the advantages of standardized recipes
- 9) Describe the goals of a purchasing program
- 10) Showcase the primary concerns of managers during food and beverage production
- 11) Categorize types of food service
- 12) Explain income control procedures for employees
- 13) Define the causes of unsafe food
- 14) Apply operating ratios and how they may be used by an operator
- 15) Evaluate common food service accidents and some important ways to prevent them
- 16) Define the origins and the advantages of uniform students of accounts

****Students – please refer to the Instructor’s Course Information sheet for specific information on assessments and due dates.***

Part III: Grading and Assessment

EVALUATION OF REQUIRED COURSE MEASURES/ARTIFACTS*

Students' performance will be assessed and the weight associated with the various measures/artifacts are listed below.

Chapter Assignments

Unit Exams

Presentation/Paper

Final Exam

EVALUATION*

Chapter Assignments 20% of Final Grade

Unit Exams 50% of Final Grade

Presentation/Paper 10% of Final Grade

Final Exam 20% of Final Grade

TOTAL 100%

***Percentages and evaluation methods may vary by instructor and are subject to change for any semester. A point system may also be used rather than percentages.

****Students, for the specific number and type of evaluations, please refer to the Instructor's Course Information Sheet.***

GRADING SYSTEM:

The Business Department has a seven day grading policy. Please note the College adheres to a 10 point grading scale A = 100 – 90, B = 89- 80, C = 79 – 70, D = 69 – 60, F = 59 and below. You must have your Dean's approval if changes in the scale are made.

Grades earned in courses impact academic progression and financial aid status. Before withdrawing from a course, be sure to talk with your instructor and financial aid counselor about the implications of that course of action. Ds, Fs, Ws, WFs and Is also negatively impact academic progression and financial aid status.

The Add/Drop Period is the first 5 days of the semester for **full term** classes. Add/Drop periods are shorter for accelerated format courses. Please refer to the academic calendar for deadlines for add/drop ([ACADEMIC CALENDAR](#)). You must attend at least one meeting of all of your classes during that period. If you do not, you will be dropped from the course(s) and your Financial Aid will be reduced accordingly.

Part IV: Attendance

Horry-Georgetown Technical College maintains a general attendance policy requiring students to be present for a minimum of eighty percent (80%) of his or her classes in order to be eligible to receive credit for any course. However, due to the varied nature of courses taught at the

College, a more rigid attendance policy may be required by individual instructors. At a minimum, a student may be withdrawn from a course(s) after he or she has been absent in excess of ten percent (10%) of the total contact hours for a course. **Instructors define absentee limits for their class at the beginning of each term; please refer to the Instructor Course Information Sheet.**

For online and hybrid courses, check your Instructor's Course Information Sheet for any required on-site meeting times. Please note, instructors may require tests to be taken at approved testing sites, if you use a testing center other than those provided by HGTC, the center may charge a fee for its services.

Part V: Student Resources



The Student Success and Tutoring Center (SSTC)

The SSTC offers to all students the following **free** resources:

1. **Academic coaches** for most subject areas, **Writing Center Support**, and **college success skills**.
2. **On-line student success and academic support resources**.

Visit the SSTC website: [Student Success & Tutoring Center](#) and visit the student services tab in your WaveNet account to schedule appointments using TutorTrac. For more information, call: SSTC Conway, 349-7872; SSTC Grand Strand, 477-2113; and SSTC Georgetown, 520-1455. Room locations and Live Chat is available on the SSTC website.



Student Information Center: WaveNet Central (WNC)

WNC offers to all students the following **free** resources:

1. **Getting around HGTC**: General information and guidance for enrollment!
2. Use the [Online Resource Center \(ORC\)](#) for COMPASS support, technology education, and online tools.
3. **Drop-in technology support or scheduled training** in the Center or in class.
4. **In-person workshops, online tutorials and more services** are available.

Visit the WNC website: [Wavenet Central](#). Live Chat and Center locations are posted on the website. Or please call one of the following locations: WNC Conway, 349-5182; WNC Grand Strand, 477-2076; and WNC Georgetown, 520-1473.

Student Testing: (If course is offered in multiple format include this section, delete if only F2F sections are offered.)

Testing in an **online/hybrid** course may be accomplished in a variety of ways:

- Test administered within D2L
- Test administered in writing on paper
- Test administered through Publisher Platforms

Further more tests may have time limits and/or require a proctor.

Proctoring can be accomplished either face-to-face at an approved site or online through RPNOW, our online proctoring service. To find out more about proctoring services, please visit the [Online Testing](#) section of the HGTC's Testing Center webpage.

The **Instructor Information Sheet** will have more details on test requirements for your course.

Disability Services

HGTC is committed to providing an accessible environment for students with disabilities. Inquiries may be directed to Jocelyn Williams, Director of Student Development on the Conway Campus Jaime Davis, Counselor/Advisor on the Georgetown Campus or Kristin Griffin, Counselor on the Grand Strand Campus. These individuals will review documentation of the student's disability and, in a confidential setting with the student, develop an educational accommodation plan.

Note: It is the student's responsibility to self-identify as needing accommodations and to provide acceptable documentation. After a student has self-identified and submitted documentation of a disability, accommodations may be determined, accepted, and provided.

Statement of Equal Opportunity/Non-Discrimination Statement

Horry Georgetown Technical College prohibits discrimination and harassment, including sexual harassment and abuse, on the basis of race, color, gender, national or ethnic origin, age, religion, disability, marital status, veteran status, sexual orientation, gender identity, or pregnancy in educational programs and/or activities.

Title IX Requirements

Horry Georgetown Technical College prohibits the offenses of domestic violence, dating violence, sexual assault, and stalking. Any student who believe he or she has experienced or witnessed discrimination including sexual harassment, domestic violence, dating violence, sexual assault or stalking is encouraged to report such incidents to one of the College's Title IX Coordinators.

*Faculty and Staff are required to report incidents to the Title IX Coordinators when involving students. The only HGTC employees exempt from mandatory reporting are licensed mental health professionals (only as part of their job description such as counseling services).

Inquiries regarding the non-discrimination policies:	
Student and prospective student inquiries concerning Section 504, Title II, and Title IX and their application to the College or any student decision may be directed to the Associate Vice President for Student Affairs.	Employee and applicant inquiries concerning Section 504, Title II, and Title IX and their application to the College may be directed to the Associate Vice President for Human Resources.
Dr. Melissa Batten, AVP Student Affairs <i>Title IX Coordinator</i> Building 1100, Room 107A, Conway Campus PO Box 261966, Conway, SC 29528-6066 843-349-5228 Melissa.Batten@hgtc.edu	Jacquelyne Snyder, AVP Human Resources <i>Section 504, Title II, and Title IX Coordinator</i> Building 200, Room 212A, Conway Campus PO Box 261966, Conway, SC 29528-6066 843-349-5212 Jacquelyne.Snyder@hgtc.edu