

INDIANA UNIVERSITY OF PENNSYLVANIA
SENATE CURRICULUM COMMITTEE B-2

NEW COURSE PROPOSAL

Department: Food & Nutrition

Person to contact for further information: Jeffrey Miller

Course affected: FN 413 Advanced Food Management

Desired Semester of change: Spring 1988

Approvals:

Department Curriculum Committee Chairperson: James R. Steiner

Department Chairperson: James R. Steiner

College Advisory Committee Chairperson: James R. Steiner

College Dean: Donald Cunningham

A. DESCRIPTION OF ACADEMIC NEED

A1. Catalog Description: (PLEASE ATTACH)

A2. Course Syllabus: (PLEASE ATTACH)

A3. Need Fulfilled: Provides the student of Hotel, Restaurant and Institutional
Management with the opportunity to manage a fine dining table service
experience, with emphasis on promotion methods, budget development, cost
controls, personnel training, menu development, product preparation and
service.

A4. Effect on other courses: Will expand upon learned concepts by providing the
opportunity for in-depth study and production of authentic cuisine table
service experience within a laboratory situation.

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 - HRIM 410 3 cr.

Cornell University - HA 335 3 cr.

Purdue University -

University of South Carolina - HRTA 370

A9. Is this course recommended or required by a professional society? No.

B. INTERDISCIPLINARY IMPLICATIONS

B1. Will the course be offered by one instructor or will there be a team? _____

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

B2. Are additional or corollary courses needed? FN 356 Food Service Personnel
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.

B3. What is the relationship of the content of this course to the content of
courses offered by other departments?

None.

B4. Is this course applicable in a program of the school of continuing education
directed at other than full-time students?

No.

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.

D. IMPLEMENTATION

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

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

Laboratory Supplies: to be incorporated into budget.

Computer Laboratory: adequate.

D2. How many sections? One section.

D3. How often will the course be offered? Each semester.

D4. How many students will be accommodated? 20 students per section.

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:

- a. General Manager
- b. Marketing Manager
- c. Production Manager
- d. Dining Room Manager

Developing a timeline of management functions:

- a. menu planning
- b. employee training
- c. advertising
- d. purchasing
- e. preparation
- f. service
- g. sanitation
- h. evaluation

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.

Laboratory Meal production: Synthesize and implement the foodservice principles by producing and serving a cuisine of choice. Each student will be required to serve in a minimum of two managerial positions during a semester

Follow-up evaluation of each function.

IV. Evaluations of Student Performance

Management Team Reports

Examinations

Quizzes

Customer Feedback

Student/Employee Evaluation of Student/Manager Performance.

V. Texts

Instructional material will include handouts, worksheets, and supplemental material provided by instructor.

Computer applications will be utilized.

VI. References

Opal T. Rhoades Cookbook Collection housed in Stapleton Library.

Dittmer, Paul and Griffen, Gerald, Principles of Food, Beverage, and Labor Cost Controls for Hotels and Restaurants, 3rd Ed, 1984 Van Nostrand Reinhold Company, Inc., New York.

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.

Katsigris, Costas and Porter, Mary; The Bar and Beverage Book: Basics for Profitable Management, 1983 John Wiley & Sons, New York.

Keiser, James R.; Principles and Practice of Management in the Hospitality Industry, 1979 CBI Publishing Company, Boston.

Keiser, James R. and Kallio; Controlling and Analyzing Costs in Food Service Operations, 1974 John Wiley and Sons, Inc., New York.

Nykiel, Ronald A., Marketing in the Hospitality Industry, 1983 Van Nostrand Reinhold Company, Inc., New York.

Powers and Powers, Food Service Operations: Planning and Control, 1984 John Wiley and Sons, Inc., New York.

Stefanelli, John, Purchasing: Selection and Procurement for the Hospitality Industry, 1985 John Wiley and Sons, Inc., New York.

VII. Special Provisions.

Computer Laboratory in Ackerman Hall.

When available industry professionals could be utilized as guest speakers.

VIII. Jeffrey A. Miller
February 1987