



# UNIVERSITY OF NICOSIA

## ΠΑΝΕΠΙΣΤΗΜΙΟ ΛΕΥΚΩΣΙΑΣ

University of Nicosia, Cyprus

<b>Course Code</b>	<b>Course Title</b>	<b>ECTS Credits</b>
FDSC-316	Food Service Systems Management and Lab	6
<b>Department</b>	<b>Semester</b>	<b>Pre-requisites/Co-requisites</b>
Life and Health Sciences	Fall	FDSC-305, NUTR-350
<b>Type of Course</b>	<b>Field</b>	<b>Language of Instruction</b>
Required	Nutrition	English
<b>Level of Course</b>	<b>Year of Study</b>	<b>Lecturer</b>
1 <sup>st</sup> cycle	3 <sup>rd</sup>	Zoi Konsoula
<b>Mode of Delivery</b>	<b>Work Placement</b>	<b>Co-requisites</b>
face-to-face	N/A	None

### Objectives of the Course:

This course explores the organization and administration of food service systems to increase student awareness of the full range of steps involved in managing food service operations (procurement, food production, distribution, facilities and human resource management, financial management and budgeting) with emphasis on procedures for controlling food, labour and other variable costs. The format of the course will be 2h/w lectures and 1h/w tutorials/assignments and site visits for skills acquisition in foodservice systems management.

### Learning Outcomes:

At the end of the course the students will be able to:

1. Understand the integration of subsystems of foodservice operations

2. Define menu-planning principles as applied to foodservices (scaling up, ingredient procurement and pricing) and special menus
3. Understand the planning and design requirements of foodservice operations
4. Define quantity food purchasing principles and procedures including product specifications and inventory control
5. Understand the skills required in managing a food service facility
6. Know the resources available for aiding and identifying problems in managing foodservice establishments
7. Understand and implement HACCP principles

**Course Contents:**

1. Systems approach to a foodservice organization
2. Management principles
3. Management of human resources
4. Management of financial resources
5. Managing quality; healthy eating menu planning and menu evaluation
6. Food production flow
7. Procurement, markets and regulation, selection
8. Food storage; Food production (issuing, portions, quality)
9. Distribution and service
10. Safety sanitation and maintenance
11. Acceptance, sampling (Rectifying plans, variables sampling plans, administration of acceptance sampling)
12. Marketing food service
13. Meals satisfaction and accountability

**Teaching Methods:**

Lectures and Assignments.

The format of the course will be 2h/w lectures and 1h/w tutorials/assignments and site visits for skills acquisition in foodservice systems management.

**Assessment Methods:**

<b>Test (3)</b>	30%
<b>Mid-Term (1)</b>	20%
<b>Case study</b>	15%
<b>Final exam</b>	30%
<b>Class Participation and Attendance</b>	5%

**Required Textbooks:**

<b>Authors</b>	<b>Title</b>	<b>Publisher</b>	<b>Year</b>	<b>ISBN</b>
Mary B. Gregoire, Marian C. Spears	FOODSERVICE ORGANIZATION: A MANAGERIAL AND SYSTEMS APPROACH	Prentice Hall; 6 <sup>th</sup> edition	2006	0131936328
Nancy R. Hudson	MANAGEMENT PRACTICE IN DIETETICS	Brooks Cole; 2 <sup>nd</sup> edition	2005	0534516572

**Recommended Textbooks/Reading:**

<b>Authors</b>	<b>Title</b>	<b>Publisher</b>	<b>Year</b>	<b>ISBN</b>
Paul R. Dittmer, J. Desmond Keefe	Principles of Food, Beverage and Labor Cost Controls Package	Wiley; 8 <sup>th</sup> edition	2005	0471708801
Mary Molt	Food for Fifty	Prentice Hall; 12 <sup>th</sup> edition	2005	0131138715
Paul R. Dittmer, J. Desmond Keefe	Principles of Food, Beverage and Labor Cost Controls, Student Workbook	Wiley; 8 <sup>th</sup> edition	2005	0471706426
Jack E. Miller, David K. Hayes, Lea R. Dopson	Food and Beverage Cost Control Workbook	John Wiley & Sons; 2 <sup>nd</sup> edition	2001	0471149934
	Supervision in the			

<p>Jack E. Miller, John R. Walker, Karen Eich Drummond</p> <p>Andrew H. Feinstein, John M. Stefanelli</p>	<p>Hospitality Industry: Applied Human Resources</p> <p>Purchasing: Selection and Procurement for the Hospitality Industry</p>	<p>Wiley; 5<sup>th</sup> edition</p> <p>Wiley; 6<sup>th</sup> edition</p>	<p>2006</p> <p>2004</p>	<p>0471657484</p> <p>0471460052</p>
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