



Course Syllabus

Course Code	Course Title	ECTS Credits
FDSC-316	Food Service Systems Management and Lab	6
Prerequisites	Department	Semester
FDSC-260, NUTR-290	Life and Health Sciences	Fall
Type of Course	Field	Language of Instruction
Required	Nutrition/Dietetics	English/Greek
Level of Course	Lecturer(s)	Year of Study
1 st Cycle	Dr Phroso Hadjilouca	3 rd
Mode of Delivery	Work Placement	Corequisites
Face-to-face	Food Industry	None

Course Objectives:

The main Objectives of the Course are to:

- 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:

After completion of the course students are expected to 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 Content:

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

Learning Activities and 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:

Test, mid-term, case study, final exam, class participation and attendance

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Foodservice Organization: A Managerial and Systems Approach	Mary B. Gregoire & Marian C. Spears	Prentice Hall; 8 th ed.	2017	0131506055-1

Management Practice in Dietetics	Nancy R. Hudson	Brooks Cole; 2 nd ed.	2015	0534516572
Principles of Food, Beverage and Labor Cost Controls Package	Paul R. Dittmer, J. Desmond Keefe	Wiley; 8 th ed.	2015	0471708801
Food for Fifty	Mary Molt	Prentice Hall; 12 th ed.	2005	0131138715
Principles of Food, Beverage and Labor Cost Controls, Student Workbook	Paul R. Dittmer, J. Desmond Keefe	Wiley; 8 th ed.	2005	0471706426
Food and Beverage Cost Control Workbook	Jack E. Miller, David K. Hayes, Lea R. Dopson	John Wiley & Sons; 2 nd ed.	2001	0471149934
Supervision in the Hospitality Industry: Applied Human Resources	Jack E. Miller, John R. Walker, Karen Eich Drummond	Wiley; 5 th ed.	2006	0471657484
Purchasing: Selection and Procurement for the Hospitality Industry	Andrew H. Feinstein, John M. Stefanelli	Wiley; 6 th ed.	2004	0471460052