

BA/BS in Food Service Management

Courses and Activities Mapped to BA/BS Food Service Management Outcome Set

1. Integrate scientific information & research into practice Integrate scientific information and research into practice using critical thinking skills while reading and interpreting research, designing a project, collecting relevant data, interpreting and applying results to the practice setting. Crosslink - FCS 428				2. Apply food sanitation & safety principles & regulations Apply food sanitation and safety principles and regulations. Crosslink - FCS 434			3. Perform basic human resource management activities Perform basic human resource management activities. Crosslink - FCS 430			4. Perform operational management functions Perform operational management functions. Crosslink - FCS 333, 430, 434				
1. Food science research project Students are able to design a food science research project on a specific food item while performing multiple variations on one-two ingredients from a basic recipe.	2. Collect data for their research project Students are able to correctly collect data for their research project.	3. Interpret data from their research project Students are able to correctly interpret data from their research project.	4. Communicate the results of their research project Students are able to communicate the results of their research project.	1. Plan an employee in-service on sanitation/safety Students are able to plan an employee in-service on sanitation/safety.	2. Perform an in-service on sanitation/safety Students are able to perform an in-service on sanitation/safety.	3. Conduct a sanitation/safety inspection Students are able to conduct a sanitation/safety inspection.	1. Students are able to perform a mock employee interview	2. Students are able to prepare a mock employee performance evaluation	3. Students are able to write an employee schedule	1. Students are able to perform procurement activities	2. Students are able to write a policy and procedure	3. Perform recipe conversion calculations Students are able to perform recipe conversion calculations.	4. Students are able to write a ten day cycle menu	5. Perform daily cash transactions and related paperwork Students are able to perform daily cash transactions and related paperwork.

Courses and Learning Activities															
Acct 200 Survey of Accounting												I		I	I
AHS 201 Fundamentals of Nutrition			I	I										I	
AHS 221 Introduction to Nutrition			I	I										I	
AHS 226 Fundamentals of Foods		P	P	P	I	I	I							I	
AHS 332 Mgmt. of Quantity Food Production											I		I	P	I
AHS 333 Mgmt. of Quantity Food Prod.Practicum	P	P	P	P			P				P				
AHS 365 Food Service Management System Supervised Practicum I	P	P	P	P	P	P	R	P	P	P	P	P	P	P	P
AHS 366 Energy and Equip. in Residential	P	P	P	P	P	P	R	P	P	P	P	P	P	P	P

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Design															
AHS 428 Food Science	R	R	R	R			P								
AHS 430 Food Service Systems Management							R	R	R	R	R	R	R	R	
AHS 434 Food Service Systems II	R	R	R	R	R	R	R	R	R	R		R	R	R	
AHS 457 Food Protection							R								
BIO 274&L Introductory Microbiology/Laboratory	I	I	I	I	I	I	I								
BUS 204 Ethics in Organizations														I	
CHEM 100&L Chemistry and Society		I	I	I	I	I	I								
CHEM 103&L Elementary Chemistry/Laboratory		I	I	I	I	I	I								
CHEM 104&L Elementary Organic and Biochemistry Lab.		I	I	I	I	I	I								
COMM 101 Introduction to Human Communication				I	I	I									
ECON 100 Basic Economics														I	

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ECON 103 Economics Perspectives on Environmental Problems														I	
ENG 305T Technical Writing	I			I									I		
MIS 276 Business Info. Processing System										I		I		I	
MGT 301 Survey of Management												I			
MGT 343 Leadership and Organizational Change			P	P											
MGT400 Survey of Human Resources Mgmt.							I	I	I						
MKTG 301 Introduction to Marketing				P											
MKTG 332 Buyer Behavior														P	
MKTG 334 Promotional Strategy				P											

Legend: I Introduced P Practiced R Reinforced

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