Eastern Illinois University
Revised Course Proposal
FCS 4940, Food Systems Management

1. Catalog Description
   a. Family and Consumer Sciences 4940
   b. Food Systems Management
   c. 3-0-3
   d. F, S
   e. Food Systems
   f. Organization and administration of food service systems, human resource management, cost control, food purchasing, facility and equipment planning.
   g. Prerequisites – BUS 3010, FCS 1120, FCS 1121, or permission of the instructor.

2. Objectives of the Course
   Upon completion of this course, students will (objectives required by the American Dietetic Association accreditation of the Didactic Program in Dietetics are identified in parentheses)

   a. demonstrate a basic knowledge of negotiation techniques and management theories as well as a working knowledge of the concepts of human and group dynamics and diversity issues (A1.1, A 2.5, G 2.1, G2.9)
   b. demonstrate a working knowledge of financial management, including accounting principles, and the demonstration of the ability to interpret financial data in food service systems applications (G2.4, G 3.3)
   c. demonstrate a working knowledge of the systems theory, including food production and delivery systems and quality improvement methods (D2.2, E 2.3, E2.7, G 2.5, G 2.7)
   d. use current information technologies to plan a food service establishment, including a waste management policy, materials management procedures, food and non-food written specifications, apply basic marketing principles, and determine the cost of services/operations in the form of a written budget (A 3.5, E 2.4, E 2.8, E 3.4, G 2.3, G 3.1, G 3.2, G 3.4)

3. Outline of the Course
   I. The Foodservice Industry
      A. Current trends
      B. Systems approach
      C. Management styles
      D. Marketing techniques
      2 weeks
   II. Foodservice operation
      A. Types of foodservices
      B. Food product flow
         1. Menu design
         2. Purchasing
         3. Receiving, storage, and inventory
         4. Production planning
      C. Food safety and sanitation
      D. Equipment specifications
      E. Distribution and service
      6 weeks
III. Foodservice management issues  
A. Labor control  
B. Human resource management  
   1. Human group dynamics  
   2. Diversity development  
C. Waste management  
D. Financial management  

IV. Foodservice Establishments  
A. Designing a foodservice establishment  
B. Professional presentation techniques  

Evaluation: Unit exams and the development of a food service plan, including a written and oral presentation of the proposed establishment. Graduate students will be required to write and present orally a research paper focusing on management issues within the food service industry.

4. Implementation  
   a. Faculty member to whom the course will be initially assigned is Dr. Melanie Burns.  
   b. Additional costs to the student: None  
   c. Texts and supplementary materials to be used:  
   d. Term first offered: Fall 2000

5. Rationale  
   a. Purpose and need  
      This course will provide an in-depth study of theoretical and applied topics pertinent to the administration and operation of food service systems. Content presented in this course will fulfill several objectives identified by the American Dietetic Association for the accreditation of our Didactic Program in Dietetics.  
   b. Justification of the level of the course and prerequisite  
      Due to the advanced topics presented, an upper division level is justified.  
      Prerequisites: BUS 3010, FCS 1120, FCS 1121  
   c. Similarity to existing courses and/or effect upon programs in other departments  
      No other course on campus exists similar to this one.  
   d. Required or elective  
      This course will be required of those students seeking a Bachelor of Science in Family and Consumer Sciences with a Dietetics option or a Business option/Hospitality Management Concentration. Other undergraduate and graduate students may elect to take the course if they meet the stated prerequisites.

6. Community College transfer  
   A community college course may not be judged equivalent to this course.

7. Date approved by the School of Family and Consumer Sciences Curriculum Committee: March 22, 2000

8. Date approved by the College of Business and Applied Sciences Curriculum Committee: April 12, 2000
9. Date approved by the Council on Academic Affairs: May 25, 2000

10. Date approved by the Council of Graduate Studies: October 31, 2000