



Jordan University of Science and Technology
Faculty of Agriculture
Nutrition & Food Technology Department

NF354 Institutional Food Services

First Semester 2022-2023

Course Catalog

3 Credit Hours. Different food preparation facilities and food service establishments such as hotels, restaurants, hospitals, school and college cafeterias. Methods of food preparation. Budgeting, personnel, space, equipment, menus, quality control, table services, and set up in different types of food service systems. Legislation and country laws along with duties and responsibilities of food service systems management.

Text Book

Title	Introduction to Food Service
Author(s)	Payne-Palacio
Edition	11th Edition
Short Name	Ref #1
Other Information	

Class Schedule & Room

Section 1:
 Lecture Time: Mon, Wed : 14:30 - 16:00
 Room: M2008

Prerequisites

Line Number	Course Name	Prerequisite Type
632810	NF281 Principles Of Nutrition	Prerequisite / Study
632750	NF275 Principles Of Food Science	Prerequisite / Study

Tentative List of Topics Covered

Weeks	Topic	References
-------	-------	------------

Week 1	Course overview: Introduction to food service industry, commercial and institutional food services	From Ref #1
Week 2	Consumer needs and types of foodservices	From Ref #1
Week 3	Food services management, responsibilities and skills	From Ref #1
Week 4	Menu and menu planning	From Ref #1
Week 5	Facility design and equipment selection	From Ref #1
Week 6	Operation of foodservice: purchasing and receiving	From Ref #1
Week 7	Operation of foodservice: storing, issuing and inventory control	From Ref #1
Week 8	Operation of foodservice: production and service	From Ref #1
Week 9	Food handling in foodservice establishments	From Ref #1
Week 10	Food safety system HACCP	From Ref #1
Week 11	Site-Visit: Hospital food service / kitchen operations	From Ref #1
Week 12	Operation of foodservice: cleaning and sanitation	From Ref #1
Week 13	Site-Visit: Catering company	From Ref #1

Mapping of Course Outcomes to Program Student Outcomes	Course Outcome Weight (Out of 100%)	Assessment method
Comprehend the principles of management as professional practice, with emphasis in food service supply including organizational management, and production management. [1SLO1]	20%	
Identify the food service systems in institutional and commercial food service facilities. [1SLO1, 1SLO4]	15%	
Recognize the practical aspects of food safety and hygiene [1SLO3, 1SLO4]	20%	
Demonstrate the principles and methods of foodservice cookery equipment. [1SLO1, 1SLO3, 1SLO4]	20%	
Apply the principles of menu design for general commercial, and specialized institutional catering [1SLO3, 1SLO4]	10%	

Understand the operation activities in institutional and commercial food service facilities. [1SLO3, 1SLO4]	15%	
---	-----	--

Relationship to Program Student Outcomes (Out of 100%)				
SLO1	SLO2	SLO3	SLO4	SLO5
34.17		29.17	36.67	

Policy	
Class format, work load and the teaching and learning methods	<p>This course will be taught in English and will account for 3 credit hours per semester totaling 48 hours that are divided among the following:</p> <ul style="list-style-type: none"> - The use of PowerPoint slides presented by the instructor and provided as soft and hard copies for students. - Small group discussions and in-class activities. - The use of social media and communication between students is encouraged to enhance the learning experience. - In-class revision sessions and discussion in preparation for exams. - Students will work during this course for at least 3 hours outside the classroom.
Exams	The exams will include a variety of questions; true or false, multiple choice, fill in the blanks, and essay questions. Students should get at least 50% to pass the course consistent with the university guidelines
Cheating	Plagiarism or any other form of cheating in examinations, term tests or academic work is subject to serious academic penalty. Cheating in examinations or tests may take the form of copying from another student or bringing unauthorized materials into the exam room (e.g., crib notes or cell phones). Exam cheating can also include exam impersonation. A student found guilty of contributing to cheating in examinations, or term assignments are also subject to serious academic penalty.
Attendance	Consistent with Jordan University of Science and Technology guidelines, students absent from regularly scheduled examinations because of authorized University activities will have the opportunity to take them at an alternate time. No make-up exams will be given for unexcused absences.
Participation	Participation and discussion are encouraged for earning additional points (extra credits).
Withdraw	Consistent with Jordan University of Science and Technology guidelines.