

Jordan University of Science and Technology
Faculty of Agriculture
Department of Nutrition and Food Technology
Semester 2007

Course Information	
Course Title	Food Service Institutions Management
Course Number	NF 354
Prerequisites	NF 283
Course Website	---
Instructor	Dr. Selma Abdul-Hussain
Office Location	C4L3
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Office Hours	--
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Teaching Assistant	---
Course Description	
<p>The course is designed to introduce the theoretical information in the area of food service management and hospitality industry including studying menu management, human resources management, sanitation and safety management. Also quality control management. The course is aimed to prepare students for careers in hospital, restaurants, self-service outlets, clubs, snack, private catering firms and institutions.</p>	

Text Book	
Title	Food service organizations
Author(s)	Marian C. Spears.
Publisher	Merrill Prentice Hall.
Year	1995
References	<ul style="list-style-type: none"> • Foodservice System Management (1984). Minor L.J. and R.F. Dich. (AVI) • Introduction to catering (1996). McCreey, M.N. and R. Brighton. • Foodservice Manual for Health Care Institution (1984). R.P. Pukett and B.B Miler (American Hospital Publishing).

Assessment Policy		
Assessment Type	Expected Due Date	Weight
First Exam		30%
Second Exam		25%
Final Exam		40%
Assignments		5%

Course Objectives	Weights
The course is aimed to prepare students for careers in hospital, restaurants, self-service outlets, clubs, snack, private catering firms and institutions.	

Teaching & Learning Methods
Projector Handout

Learning Outcomes: Upon successful completion of this course, students will be able to	
Related Objective(s)	Reference(s)
The management functions.	
The management skills.	
The strategic planning.	
The basic operation activities.	
The classification of foodservice system.	
The hospital industry.	
The menu functions.	
The type of menu.	
The purchasing and storage management.	
The food service industry labor forecast.	
The sanitation and its relation to chemical hazards.	
The scope of quality control and quality assurance.	

Useful Resources

Course Content		
Week	Topics	Chapter in Text (handouts)
1	Introduction	1,2,3
1-2	Food service management	1,2,4
3	Food service system	1,2
4- 5	An introduction to hospitality industry	2
5	First exam	
6-7	Menu management	1,2,4
7-8	Purchasing and storage 1	1,2
9-10	Sanitation and safety management.	1,3
10	Second exam	
11-12	Human resources management,	1,2
13-14	Quality control management	1,2,3,4
15-16	Equipment and energy management	1,2,4