COURSE SYLLABUS

FSM 235  Foodservice Practicum II

CREDIT HOURS:  4.00

CONTACT HOURS:  90.00

COURSE DESCRIPTION:
Students are assigned to the same practicum site as in FSM 146 for (15) Practicum days. Course requires observation, practice and demonstration of identified skills. The emphasis is on development of supervisory skills in food procurement and cost control. Students will apply the principles taught in FSM 230, Purchasing for Foodservice Systems and FSM 220, Food and Beverage Cost Control. Students will spend time becoming competent in the skills needed in each of the procurement subsystems. Students are required to utilize computer programs designed for food procurement activities. Four 1-hour seminars per semester scheduled at the Northwest Campus.

Option 1 Schools— Emphasis on formal bids, contracts, prime vendors, commodities, tracking and reimbursement forms required, inventory.
Option 2 Institutional — Emphasis on cost controls, purchasing groups, specifications for special dietary items, budgetary restrictions, and costing out in a nonprofit setting.
Option 3 Hospitality — Emphasis on specifications, identification of resources, forecasting in a for profit setting.

PREREQUISITES:  FSM 220, FSM 230

EXPECTED COMPETENCIES:
Upon completion of this course, the student will be familiar with:

- Develop specifications for food, equipment and services
- Demonstrate ability to use the menu as a tool for quality and cost control in purchasing
- Demonstrate ability and skill in ordering, receiving, storing, and distributing food and supplies for production
- Become familiar with procurement resources available in the metropolitan area
- Practice characteristics of professional responsibility and conduct
- Supervise procurement, distribution, and service within delivery systems

ASSESSMENT METHODS:
Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:
90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E