

Course Outline

Course Code, Number, and Title:

FSRV 2429: Food Service Management Practicum

Course Format:

[Course format may vary by instructor. The typical course format would be:]

Lecture 0 h + Seminar 1 h + Lab 4 h

Credits: 2

Transfer Credit: For information, visit bctransferguide.ca

Course Description, Prerequisites, and Corequisites:

In this practicum, the student will see the big picture running of a food service operation, through the planning of a special meal event at a local facility. Through the course of this planning, the student will participate in taking inventory, planning a menu, complete with HACCP plans, purchasing, conducting the QA audits and writing a management report.

Prerequisite (s)

FSRV 1219; one of CMNS 1118 or ENGL 1127 with a minimum "C" grade.

Learning Outcomes:

Upon successful completion of this course, students will be able to

- The Student will gain a general understanding of the daily activities of a Food Service Supervisor
- The Student will understand the complexities of procurement
- Plans a menu appropriate for the clientele, the production and the service systems, and the goals of the food service operation
- Standardizes two recipes
- Maintains cost control documentation and analyzes findings in a management report.
- Prepares a marketing plan for the special event meal and uses it as an opportunity to inform the clients/guests about nutrition.
- Utilizes quality assurance techniques to make recommendations
- Participates appropriately in the workplace

Instructor(s): TBA

Office: TBA

Phone: 604.323.XXXX

Email: TBA

Office Hours: TBA

Textbook and Course Materials:

[Textbook selection may vary by instructor.]

Note: This course may use an electronic (online) instructional resource that is located outside of Canada for mandatory graded class work. You may be required to enter personal information, such as your name and email address, to log in to this resource. This means that your personal information could be stored on servers located outside of Canada and may be accessed by U.S. authorities, subject to federal laws. Where possible, you may log in with an email pseudonym as long as you provide the pseudonym to me so I can identify you when reviewing your class work.

Assessments and Weighting:

Final Exam %

Other Assessments %

(An example of other assessments might be:) %

Information currently unavailable, please consult Department for details.

Grading:

Specific grading schemes will be detailed in each course section outline.

Information currently unavailable, please consult Department for details.

Detailed Course Schedule:

Information currently unavailable, please consult Department for details

As a student at Langara, you are responsible for familiarizing yourself and complying with the following policies:

College Policies:

[E1003 - Student Code of Conduct](#)

[F1004 - Code of Academic Conduct](#)

[E2008 - Academic Standing - Academic Probation and Academic Suspension](#)

[E2006 - Appeal of Final Grade](#)

[F1002 - Concerns about Instruction](#)

[E2011 - Withdrawal from Courses](#)

Departmental/Course Policies: