

COLLEGE OF HUMANITIES AND SOCIAL SCIENCES

FCS 241: Meal Management in Hospitality

CREDIT HOURS: 4

SEMESTER: Spring, 2008

CLASS MEETS: MWF 10:00–10:50 am, Lab Monday or Wednesday 11:00 am –12:50 pm
Room 302 and 212 Academic Building II

INSTRUCTOR: Stephanie Noman, MS, CFCS
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TEXT: Cichy, RF, and Hickey Jr., PJ: Managing Service in Food and Beverage Operations, 3rd ed. Lansing, MI, Educational Institute of American Hotel and Lodging Association, 2005.

COURSE DESCRIPTION:

This course is intended to provide information on the choice, purchase, preparation and service of meals in hospitality settings. Through laboratory experiences emphasis is given to table settings and appointments, various forms of meal service and special occasion functions. The importance of acceptable social procedures and aesthetic values related to the above activities are stressed. Prerequisite: FCS 141.

COURSE OBJECTIVES:

After completion of the course, the student should have acquired the ability to:

1. Understand how the food and beverage operation contributes to the profitability and success of the hospitality industry.
2. Know the major types of food and beverage operations.
3. Be able to apply the critical elements of food costing, purchasing, inventory, menu planning, security and staffing.
4. Recognize the legal issues affecting food and beverage operations.
5. Comprehend socioeconomic, cultural, life-style, age-related and other differences and their impact on meal management and preparation.
6. Discuss etiquette and types of meal service.
7. Recognize governmental and technological influences within the field of hospitality.

Student Syllabus Guidelines: You may find online a more detailed description of the following policies. These guidelines will also provide you with a link to the specific university policy or procedure: <http://www.shsu.edu/syllabus/>

Academic Dishonesty: Students are expected to maintain honesty and integrity in the academic experiences both in and out of the classroom. *See Student Syllabus Guidelines.*

Classroom Rules of Conduct: Students are expected to assist in maintaining a classroom environment that is conducive to learning. Students are to treat faculty and students with respect. Students are to turn off all cell phones while in the classroom. **Under no circumstances are cell phones or any electronic devices to be used or seen during class times.** Students may tape record lectures and use laptop computers in class provided they do not disturb other students in the process.

Student Absences on Religious Holy Days: Students are allowed to miss class and other required activities, including examinations, for the observance of a religious holy day, including travel for that purpose. Students remain responsible for all work. *See Student Syllabus Guidelines.*

Students with Disabilities Policy: It is the policy of Sam Houston State University that individuals otherwise qualified shall not be excluded, solely by reason of their disability, from participation in any academic program of the university. Further, they shall not be denied the benefits of these programs nor shall they be subjected to discrimination. Students with disabilities that might affect their academic performance should visit with the Office of Services for Students with Disabilities located in the Counseling Center. *See Student Syllabus Guidelines.*

Visitors in the Classroom: Only registered students may attend class. Exceptions can be made on a case-by-case basis by the professor. In all cases, visitors must not present a disruption to the class by their attendance. Students wishing to audit a class must apply to do so through the Registrar's Office.

COURSE FORMAT:

The class will consist of readings, lectures, demonstrations, written reports, labs, field experiences, and student inquiry. Audio-visual aids will be used to reinforce the concepts of the course. Appropriate resource persons may appear throughout the semester.

COURSE EVALUATION:

Four written classroom examinations	400 points
Four written assignments	400 points
Two presentation assignments (group)	200 points
Luncheon	200 points
Laboratory experiences	Each lab is worth 50 points and all labs will count as 25% of your total grade

Note: The instructor reserves the right to implement pop tests and other additional assignments. The total point value will be adjusted accordingly.

Grading Scale: 100-90% = A; 89-80% = B; 79-70% = C; 69-60% = D; 59% and below = F

LABORATORY:

Each laboratory experience will be preceded by class lecture and discussion. Each student will be evaluated following completion of a lab. The lab schedule and grading system will be provided. Some lab assignments will include site visits, field experiences or a professional speaker as well as food preparation. Lab participation may also include a special event/lab announced at a later date during the semester.

COURSE REQUIREMENTS

1. Attendance in this class is expected as is stated in the latest Sam Houston State University catalog. **Three (3) absences are permitted without penalty. Four or more absences will result in 3 points deducted for each absence from the final point total.** If a student arrives late for class and roll has been taken, the student is considered absent for the day unless otherwise corrected during the class period. **It is your responsibility to sign in to class or lab each day or you will be counted absent.** Lab attendance is considered separate from lecture attendance. Failure to attend lab will result in a loss of participation points and students will not be allowed to make up the lab.
2. You will not be permitted in the lab without proper dress. This will be discussed before labs begin but will require an apron and a hat, hair net or other appropriate means to restrain hair.

SOME USEFUL SCIENTIFIC JOURNALS:

Journal of the American Dietetic Association
Journal of Food Science
Journal of Food Technology
Journal of Food Protection
Journal of Food Distribution and Research
Journal of Family and Consumer Sciences
Perspectives in Applied Nutrition
Nutrition Update
Currents, the Journal of Food, Nutrition and Health
Cooking for Profit
Food Reviews International
Food Quality and Preference
Food News for Consumers
Food Management
Food and Nutrition Bulletin
Food and Nutrition News
FSIS Facts - Food Safety and Inspection Service
National Food Review NFR – US Department of Agriculture