

# DOWNLOAD PDF COLLEGE UNIVERSITY FOODSERVICE MANAGEMENT STANDARDS

## Chapter 1 : Foodservice Management | LaGuardia Community College, New York

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Your Advising Team is made up of faculty, professional and peer advisors. They will guide you at every step during your college career. They are ready to help you: Explore your major Select introductory and advanced courses Connect you with campus support services Prepare an educational and career plan In your first semester, your First Year Seminar FYS professor is your advisor. In your second semester and beyond, you can log in to My LaGuardia to contact advisors or make an appointment. Visit the Advising page to learn more about when to get advised and how to prepare for an advising appointment, and check out the Advising Calendar for information sessions, events and more. Career Profile Foodservice managers are responsible for the daily operations of restaurants and other food venues that prepare and serve meals and beverages to customers. They coordinate activities among various departments, such as the kitchen, dining room, and banquet operations, and ensure that customers are satisfied with their dining experience. In addition, they oversee the inventory and ordering of food, equipment, and supplies and arrange for the routine maintenance and upkeep of equipment and facilities. Managers are responsible for the administrative and human resource functions of running the business, including recruiting and hiring new employees, and monitoring employee performance and training. Explore career possibilities on Career Connect. The Bureau of Labor Statistics of the US Department of Labor states that job opportunities for foodservice managers are expected to be highly competitive. Applicants with a degree in hospitality or restaurant or institutional food service management should have an edge when competing for jobs. Earnings vary according to their responsibilities and the type and size of the establishment. Bureau of Labor Statistics, U. The foodservice industry is the second largest for-profit employer in the country. Challenging and rewarding careers await FSMP graduates in: Restaurants, hotels, cruise lines, airlines, health care hospitals and skilled nursing facilities , retirement centers, Meals-on-Wheels, corporate feeding, contract food management corporations, food companies, schools, day-care centers, correctional facilities, and food manufacturing and distribution operations. Develop nutritious and cost effective menus with knowledge of market trends. Plan and supervise food production and service. Hire, train, supervise, and evaluate personnel. Procure food and supplies according to industry standards. Apply principles of sustainability to a food operation. Implement food and labor cost controls through staffing projections and menu pricing. Adapt recipes and menus to meet cultural, religious, and philosophical beliefs of customers. Oversee the function and maintenance of the physical plant. Communicate effectively with patrons, staff, and management. Have questions about using Degree Audit? Prospective Students Review the Foodservice Management Curriculum and the recommended course sequence below. First Year, Fall I.

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## Chapter 2 : College & University Foodservice Management Standards - Peter J. Eckel - Google Books

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Associate Degree Programs Program Design The Foodservice Management associate degree program provides education and training in subjects ranging from food production to food protection, marketing and management. Students will also take general education courses to improve employability, job performance and transferability to another college or university. In addition to classroom and laboratory study, students will participate in an individually-planned, hour cooperative work experience program. Students earn credit toward graduation while working. Students are required to purchase their own official kitchen and table service uniforms, as well as culinary tools and cutlery. In addition to this degree, students may earn a second associate degree in Culinary Arts or Hotel-Tourism Management by taking additional credit hours. Candidates interested in earning double degrees should see a counselor or a hospitality management faculty member. Curriculum Students may enroll in this program full- or part-time, day or evening. This program has an active student club that provides a variety of activities to supplement the formal curriculum. Students should consult individual course descriptions for prerequisite information. Learning Outcomes Upon successful completion of all Foodservice Management degree program requirements, graduates will: Analyze theory and techniques of food preparation and presentation. Prepare menus incorporating costs, acquisition and inventory controls. Summarize basic principles and concepts of the hospitality industry. Create and cater events. Prepare basic foods in quantity, including various regional foods. Prepare ethnic cuisine in quantity. Evaluate the establishment and maintenance of a safe and sanitary foodservice operation, including Hazard Analysis Critical Control Point and State of Connecticut law. Demonstrate appropriate problem-solving techniques in addressing management problems. Evaluate equipment design and layout for a foodservice facility. Apply knowledge of computers to the hospitality industry. Differentiate styles of marketing, sales analysis and planning for the hospitality industry. In addition, the graduate will complete the comprehensive learning outcomes identified with the General Education Core.

## Chapter 3 : College of Virginia Beach :: Food Service Manager Certification

*College & university foodservice management standards (The L.J. Minor foodservice standards series) [Peter J Eckel] on blog.quintoapp.com \*FREE\* shipping on qualifying offers.*

## Chapter 4 : Program: Foodservice Management, A.S. - Manchester Community College - Acalog ACMSâ,,q

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## Chapter 5 : Food Service | University Business Magazine

*The Foodservice Management associate degree program provides education and training in subjects ranging from food production to food protection, marketing and management. Students will also take general education courses to improve employability, job performance and transferability to another college or university.*

## Chapter 6 : Undergraduate Programs - Rosen College of Hospitality Management

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*Colleges with Food Service Management Programs. Colleges and universities across the U.S. offer associate, bachelor's, master's and doctoral degree programs in food service management.*

## Chapter 7 : Hospitality Management

*Foodservice Management. The Foodservice Management Program is the gateway to a career in food, management and hospitality, providing exciting and engaging career opportunities in the food industry.*

## Chapter 8 : Hospitality Management - B.S. < Kent State University

*Foodservice Management Institute (FSMI) NACUFS Calendar of Events. © The National Association of College & University Food Services.*

## Chapter 9 : Formats and Editions of College & university foodservice management standards [blog.quintoa

*Graduates of Fanshawe College's Nutrition and Food Service Management program work with Dietitians, Cooks and Food Service Workers to provide optimum nutritional care to variety of clientele. With classes in food production, food safety, menu planning, therapeutic nutrition, finance, facilities, and employee relations.*