



Course Syllabus of Food Services Management

Faculty: Medicine and Health sciences

Department: Health Sciences

Program: Bachelor in Clinical Nutrition and Dietetic

I. General information about the course instructor :

Name	Dr. Mansour Mohammed Abdullah Ghaleb	Office Hours(2 Hours Weekly)					
Location & phone number	00967770072719	Sat	Sun	Mon	Tue	Wed	Thu
Email	mansourghalib@yahoo.co.in				2		

II. General information about the course :

1. Course Title:	Food Services Management				
2. Course Code and Number :	BND471				
3. Credit Hours	Lecture	Seminar/Tutorial	Practical	Training	Total
	2		1		3
4. Study Level and Semester:	4 th year/ 1 st semester				
5. Pre-requisites :	BND233				
6. Co-requisites :	None				
7. Program in which the course is offered	Bachelor in Clinical Nutrition and Dietetic				
8. Teaching Language:	English				
9. Instruction location:	University of Science and Technology, Sana'a, Yemen				

III. Course Description :

This course designed to introduce the principles of food services management in design and administration of food service facilities. It also considers application of managerial processes to deliver food to customer in variety settings, and emphasis on food preparation area and food flow from receiving area to the consuming area in effective services manner and good application by using different teaching methods. The teaching strategies will include lectures, self-learning and assignment. The students will be evaluated through report, written exam and practical exam. Principles of food science is an prerequisite course.

المراجعة
د. مجاهد نصير
APPROVED

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عميد الكلية:
د. عبدالله المخلافي

رئيس القسم:
د. عبد الحبيب ردمان

المراجع:
د. مجاهد نصير

الموصف:
د. منصور غالب

IV. Course Aims: This course is aimed to:

1. Train the student how to explain the functions of work organization, personnel and equipment in food service areas.
2. Learn the students the diagram, workflow and physical workspace.
3. Acquire student the skills to apply and/or modify menus/recipes adhering to facility budget, policies and dietary guidelines.
4. Enable students to assess safety and sanitation principles in the overall food service system

V. Course Intended Learning Outcomes (CILOs) :

1. Recognize the importance of integration of functions, work organization, personnel and equipment in the area of food service management.
2. Describe the appropriate diagram work flow and physical workspace.
3. Design menus/recipes adhering to facility budget, pricing policies and dietary guidelines.
4. Explore the value of safety and sanitation principles in the overall food service system.
5. Apply and/or modify menus/recipes adhering to facility budget, pricing policies and dietary guidelines.
6. Perform management functions related to safety and sanitation principles in the overall food service system.
7. Cooperate with personnel in the food service area to explore workflow and physical workspace.
8. Demonstrate negotiation about safety and sanitation principles in the overall food service system.

VI. Course Contents

Theoretical Aspect:

No .	Course Topics/Units	Sub-topics	No. of Weeks	Contact Hours
1	Overview of course content Introduction of Food Service Management	-Introduction -Management and dietary services management means -Meaning and definition of catering -Food services -Catering institution -Food control	1 st	2
2	Food Service System	-Food service in hospital -Conventional system -Decentralized system -Centralized system -Cook-chill system -Some principle which form the basic guidelines for catering operations -Types of catering institution	2 nd	2



3	Tools of Management:	- Organizational Chart -Job Description -Job Specification -Work Schedule	3 rd	2
4	Equipment Needed for Catering Institution	-Equipment Classification -Selection of Equipment: -Equipment for preparation: -Miscellaneous tools -Serving Equipment	4 th ,5 th	4
5	Food Production	-Food Production System: -Food Production Process: -Standardization of Recipes: -Portion Control	6 th	2
6		Mid Term Exam	7 th	2
7	Food services management and quality control in hospital Checklist (HACCP)	Food services management and quality control in hospital Checklist (HACCP): 8. Menu planning 9. Purchasing 10. Receiving, storage & inventory 11. Function & Financial management 12. Human resource management 13. Food Safety Sanitation & Hazard Analysis CCP. 14. Distribution and service	8 th ,9 th ,10 th ,11 th ,12 th ,13 th ,14 th ,15 th	16
8		Final Exam	16 th	2
Total number of weeks and hours			16	32

Second: Practical/Tutorial/Clinical Aspects			
No.	Practical/Tutorial/Clinical topics	No. of Weeks	Contact Hours
1	Food Services Management and Quality Control in Hospital Checklist (HACCP)	2 nd 3 rd ,4 th ,5 th ,6 th ,7 th	12
2	Diet Order Evaluation	8 th	2
3	Patient Meal Satisfaction	9 th	2
4	Receiving- Storage	10 th	2
5	Preparation of meals Meal service	11 th ,12 th ,13 th	6
6	Final Exam	14 th	2
Total number of weeks and hours		13	26

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الموصف:
د. منصور غالب

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الإدارة ضمان الجودة والاعتماد
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