



STARK STATE COLLEGE

GENERAL SYLLABUS

Course Information

Course Name: Dietary Systems
Course Number: DTR228

Required Materials

Textbook(s): Drummond, K.; Cooley, M.; Cooley, T. (2022) *Foodservice Operations and Management: Concepts and Applications*. (1st ed). Jones & Bartlett Learning.

Required Readings: None

Additional Materials: Calculator

Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

Week	Chapters/Topics
Week 1	Chapter 2 – Sanitation and Food Safety Review
Week 2	Chapter 4 – Foodservice Equipment
Week 3	Chapter 5 – Design and Layout of Foodservices Introduce menu/facility project.
Week 4	Chapter 10 – Distribution and Service
Week 5	Chapter 11 – Introduction to Management
Week 6	Chapter 12 – Planning and Organizing
Week 7	Chapter 13 – Managing Human Resources
Week 8	Chapter 14 – Managing Quality and Customer Satisfaction
Week 9	Chapter 15 – Managing Finances
Week 10	Foodservice Math - Key Principles for Managers - Budgets, FTEs, inventory control, food/labor costs. forecasting
Week 11	Emergency Preparedness

Week	Chapters/Topics
Week 12	Chapter 16 – Marketing and Business Plans
Week 13	Understanding Personality Types Resolving Conflict
Week 14	Chapter 17 – Being an Effective Leader
Week 15	Sustainability and Waste Reduction in Foodservice Cost saving purchasing and department practices
Week 16	Final