

RARITAN VALLEY COMMUNITY COLLEGE
ACADEMIC COURSE OUTLINE

FMTC 242 COMMERCIAL FOOD SERVICE OPERATIONS

I. Basic Course Information

- A. Course Number and Title: FMTC-242 Commercial Food Service Operations
- B. New or Modified Course: Modified
- C. Date of Revision: September 2015
- D. Effective Date: Fall 2016
- E. Sponsoring Department: Business & Public Service
- F. Semester Credit Hours: 4
- G. Weekly Contact Hours: Lecture 2
Lab 4
Outside of class student work per week 4
- H. Prerequisites: FMTC 210 Food Preparation II
- I. Laboratory Fees: Yes
- J. Name and Telephone Number of Department Chair: Pattiann Kletz, Business & Public Service Department, (908) 526-1200 x8878

II. Catalog Description

Prerequisite: FMTC 210 Food Preparation II This course provides students hands-on experience in planning and operating a food service operation. The course will develop and refine food preparation and production skills through the operation of a restaurant located on the campus of Hunterdon County Polytech. Students will need to purchase chef's jacket, hat and apron by the second class. It is recommended that students purchase their own knives.

III. Statement of Course Need

- A. This capstone course provides an opportunity to integrate theoretical knowledge and skills learned in other FMTC courses such as Catering Management and Food Preparation I & II. Students will plan and operate a restaurant located at Hunterdon County Polytech Central Campus. This course provides cooperative experience in a well-supervised environment.

IV. Place of Course in College Curriculum

- A. Free Elective
- B. The course meets a program requirement for the Food and Beverage Management, A.A.S. Degree Program.
- C. Course transferability; for New Jersey schools go to the NJ Transfer website, www.njtransfer.org. For all other colleges and universities go to their individual websites.

V. Outline of Course Content

- A. Concept development: type/style of food/service.
- B. Menu development: nutritional concerns. Develop/quantify standardized recipes. Calculate portion costs/menu prices/food cost percentages.
- C. Budgeting and Controlling Costs: forecasting sales, budgeting costs, break-even analysis, cash budgeting control.
- D. Organizing the operation: orientation/training, customer service, dining room concerns.
- E. Marketing: advertising, sales promotion.
- F. Procurement: purchasing, receiving, storage and inventory.
- G. Culinary Development: food preparation and production, baking.

VI. Educational Goals and Learning Outcomes

A. Education Goals

At the completion of the course, students will be able to:

1. Apply knowledge to solve problems. (GE-NJ 2)
2. Organize thoughts to communicate effectively. (GE-NJ 1)
3. Evaluate information to predict outcomes. (GE-NJ 2)
4. Interpret information to make judgments concerning ethical issues. (GE- NJ 9)

B. Learning Outcomes

At the completion of the course, students will be able to:

1. Classify the types of businesses, menus and pricing.
2. Analyze the need for staffing, training and scheduling workers to run the operation.
3. Analyze marketing strategies to build a customer base.
4. Compare procedures for procurement of food and non-food products.
5. Select procedures to prepare and serve food in a safe and sanitary environment.
6. Create procedures for service/maintenance of dining areas.

7. Plan procedures for controlling food, beverage, labor costs and cash accountability through the use of a point-of-sale register.

C. Assessment Instruments

1. Demonstrations.
2. Tests: written/performance.
3. Practical application project.
4. Attendance, ability and initiative

VII. Grade Determinants

- A. Demonstrations.
- B. Tests: written/performance.
- C. Practical application project.
- D. Attendance, ability and initiative

Given the goals and outcomes described above the primary modes of teaching and learning that may be used in the course are:

- A. Hands-on training
- B. Teacher and student demonstration
- C. Lecture / discussion
- D. Small group projects
- E. Student collaboration

VIII. Text and Materials

No text required

(Please note: The course outline is intended only as a guide to course content and resources. Do not purchase textbooks based on this outline. The RVCC Bookstore is the sole resource for the most up-to-date information about textbooks.)

Required Materials

Chef's jacket, hat and apron by second class

Recommended Materials

Knives

IX. Resources

A fully stocked commercial kitchen with baking and pastry making capabilities.