

NUFD 116: FOOD SERVICE MANAGEMENT

In Workflow

1. FACS Committee Chair (shiltsm@csus.edu)
2. FACS Chair (lhanna@csus.edu)
3. SSIS College Committee Chair (wickelgr@csus.edu)
4. SSIS Dean (mendriga@csus.edu)
5. Academic Services (catalog@csus.edu)
6. Senate Curriculum Subcommittee Chair (curriculum@csus.edu)
7. Dean of Undergraduate (james.german@csus.edu; renee.leonard@csus.edu)
8. Dean of Graduate (cnewsome@skymail.csus.edu)
9. Catalog Editor (catalog@csus.edu)
10. Registrar's Office (w lindsey@csus.edu)
11. PeopleSoft (PeopleSoft@csus.edu)

Approval Path

1. Fri, 16 Sep 2022 02:08:52 GMT
Mical Shilts (shiltsm): Rollback to Initiator
2. Sat, 17 Sep 2022 20:32:37 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
3. Mon, 19 Sep 2022 22:53:24 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
4. Sun, 09 Oct 2022 01:32:37 GMT
Emily Wickelgren (wickelgr): Rollback to FACS Chair for SSIS College Committee Chair
5. Tue, 11 Oct 2022 18:28:38 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
6. Wed, 12 Oct 2022 00:06:43 GMT
Emily Wickelgren (wickelgr): Rollback to Initiator
7. Wed, 12 Oct 2022 16:48:46 GMT
Mical Shilts (shiltsm): Rollback to Initiator
8. Wed, 12 Oct 2022 19:03:18 GMT
Mical Shilts (shiltsm): Approved for FACS Committee Chair
9. Wed, 12 Oct 2022 19:46:28 GMT
Lynn Hanna (lhanna): Approved for FACS Chair
10. Fri, 14 Oct 2022 17:21:10 GMT
Emily Wickelgren (wickelgr): Approved for SSIS College Committee Chair
11. Thu, 20 Oct 2022 04:18:33 GMT
Marya Endriga (mendriga): Approved for SSIS Dean

Date Submitted: Wed, 12 Oct 2022 17:15:38 GMT

Viewing: NUFD 116 : Food Service Management

Last edit: Wed, 12 Oct 2022 17:15:37 GMT

Changes proposed by: Seunghee Wie (101022892)

Contact(s):

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Seunghee Wie	wie@csus.edu	916-278-7108

Catalog Title:

Food Service Management

Class Schedule Title:

Food Service Management

Academic Group: (College)

SSIS - Social Sciences & Interdisciplinary Studies

Academic Organization: (Department)

Family and Consumer Sciences

Will this course be offered through the College of Continuing Education (CCE)?

No

Catalog Year Effective:

Spring 2023 (2022/2023 Catalog)

Subject Area: (prefix)

NUFD - Nutrition and Food

Catalog Number: (course number)

116

Course ID: (For administrative use only.)

202842

Units:

3

Is the only purpose of this change to update the term typically offered or the enforcement of existing prerequisites at registration?

No

In what term(s) will this course typically be offered?

Fall, Spring

Does this course require a room for its final exam?

Yes, final exam requires a room

This course complies with the credit hour policy:

Yes

Justification for course proposal:

We are proposing to update the prerequisite course codes from FACS to NUFD. The changes are due to the NUFD degree/concentration elevation from FACS that took place in 2019 due to EO 1071. This is merely an administrative update as all nutrition course codes were changed to NUFD but the prerequisites were not and this has led to student confusion. No other course content is being changed.

Course Description: (Not to exceed 80 words and language should conform to catalog copy.)

Study of financial, facility, human resource management in commercial and noncommercial foodservice operations. Application of accounting principles, evaluation and selection of equipment, layout and design, and principles and practices of human resource management as an entry-level manager.

Are one or more field trips required with this course?

No

Fee Course?

No

Is this course designated as Service Learning?

No

Is this course designated as Curricular Community Engaged Learning?

No

Does this course require safety training?

No

Does this course require personal protective equipment (PPE)?

No

Does this course have prerequisites?

Yes

Prerequisite:

NUFD 110

Prerequisites Enforced at Registration?

Yes

Does this course have corequisites?

No

Graded:

Letter

Approval required for enrollment?

No Approval Required

Course Component(s) and Classification(s):

Lecture

Lecture Classification

CS#02 - Lecture/Discussion (K-factor=1WTU per unit)

Lecture Units

3

Is this a paired course?

No

Is this course crosslisted?

No

Can this course be repeated for credit?

No

Can the course be taken for credit more than once during the same term?

No

Description of the Expected Learning Outcomes and Assessment Strategies:

List the Expected Learning Outcomes and their accompanying Assessment Strategies (e.g., portfolios, examinations, performances, pre-and post-tests, conferences with students, student papers). Click the plus sign to add a new row.

	Expected Learning Outcome	Assessment Strategies
1	Define the scope, issues and trends in the foodservice industry.	Quizzes, Discussion
2	Explain the systems approach to foodservice operations.	Quizzes
3	Identify the different types of foodservice production systems.	Quizzes, Facility space plan,
4	Assess quality issues related to foods prepared and served in various production systems.	Quizzes, Discussion
5	Explain why the design and layout of a food service operation is a key factor in determining the success or failure of a business.	Quizzes, Facility space plan, Activities
6	Identify equipment used in commercial food production and identify use and care principles.	Quizzes, Fe3 Training, Facility space plan,
7	Explain management procedures used in financial, human resources, facilities and equipment, and food production.	Quizzes, HR Project, Activities, Discussion
8	Explain the difference between management and leadership.	Quizzes, HR Project
9	Explain the fundamentals of energy and water efficiency for commercial food service.	Quizzes, Fe3 Training,
10	Apply management theories to the development of programs and services.	Quizzes, HR Project, Discussion
11	Apply the principles of human resources to different situations.	Quizzes, HR Project, Activities, Discussion

12	Analyze data for assessment and evaluate data to be used for decision-making for continuous quality improvement.	Quizzes, Fe3 Training, Activities, Discussion
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Attach a list of the required/recommended course readings and activities:

NUFD 116 Syllabus_v2.pdf

Is this course required in a degree program (major, minor, graduate degree, certificate?)

Yes

Has a corresponding Program Change been submitted to Workflow?

No

Identify the program(s) in which this course is required:

Programs:

BS in Nutrition and Food (Dietetics)

Does the proposed change or addition cause a significant increase in the use of College or University resources (lab room, computer)?

No

Will there be any departments affected by this proposed course?

No

I/we as the author(s) of this course proposal agree to provide a new or updated accessibility checklist to the Dean's office prior to the semester when this course is taught utilizing the changes proposed here.

I/we agree

University Learning Goals

Undergraduate Learning Goals:

Competence in the disciplines
Knowledge of human cultures and the physical and natural world
Integrative learning
Personal and social responsibility
Intellectual and practical skills

Is this course required as part of a teaching credential program, a single subject, or multiple subject waiver program (e.g., Liberal Studies, Biology) or other school personnel preparation program (e.g., School of Nursing)?

No

GE Course and GE Goal(s)

Is this a General Education (GE) course or is it being considered for GE?

No

Reviewer Comments:

Mical Shilts (shiltsm) (Fri, 16 Sep 2022 02:08:53 GMT): Rollback: Further review

Emily Wickelgren (wickelgr) (Sun, 09 Oct 2022 01:32:37 GMT): Rollback: See email for revisions

Emily Wickelgren (wickelgr) (Wed, 12 Oct 2022 00:06:43 GMT): Rollback: See email for edits

Mical Shilts (shiltsm) (Wed, 12 Oct 2022 16:48:46 GMT): Rollback: Wrong syllabus

Key: 14020