



Wayne County Community College District

COURSE SYLLABUS

FSM 145 Financial Practicum

CREDIT HOURS: 3.00

CONTACT HOURS: 45.00

COURSE DESCRIPTION: This is a capstone course for the management component of the Foodservice Systems Management Program. Students are presented the tools necessary for effective management. Problem solving, continuous quality improvement, team management and developing leadership skills are taught and practiced as a component of a systems approach. Students practice management skills in a foodservice facility under the guidance of a foodservice manager. The practicum is scheduled for 10 sessions. During this time, students observe management techniques in purchasing, cost control, and other areas. Students will be expected to perform the observed functions in an acceptable professional manner.

PREREQUISITES: FSM 105

EXPECTED COMPETENCIES:

Upon completion of this course, the student will be familiar with:

- Understand vendor selection and ethics
- Understand quality requirements in the foodservice industry
- Understand ordering procedures and purchasing
- Understand budgeting, forecasting, and income statements (P/L)
- Understand pricing, accounts payable and accounts receivable
- Understand controlling food, beverage and labor costs
- Understand how to protect revenue

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E