

Wayne County Community College District

COURSE SYLLABUS

FSM 225 Hospitality and Restaurant Management

CREDIT HOURS: 3.00

CONTACT HOURS: 45.00

COURSE DESCRIPTION: This course explores leadership, team work, communications and overall operations management in foodservice. Discussions continue with an overview of the various segments of the foodservice industry. Topics include the functional components of management systems, trends, planning and leadership.

PREREQUISITES: FSM 120

EXPECTED COMPETENCIES:

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

- Understand leadership in the workplace
- Identify planning processes
- Identify the concepts of managing team work
- Recognize effective communication
- Understand how to manage compensation, retention and terminations
- Understand how to lead and manage change
- Identify the components and methods of management versus leadership

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