

UNIVERSITI TEKNOLOGI MARA

HTF723: FOODSERVICE OPERATIONS

Course Code HTF723 MQF Credit 3 Course Description This course outlines the operations of the various types of foodservice establishments based on the systems and sub-systems approach. The activities and technicalities of the operational phases involved in foodservice operations are emphasized. Topics also cover equipment classification, selection and maintenance in relation to planning and design of a foodservice facility. Transferable Skills Communication skills. Problem solving skills. Situation analysis skills. Planning and organizing skills. Planning and organizing skills. Teaching Methodologies Lectures, Case Study, Discussion, Presentation
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CLO1 Demonstrate the activities and operations of the various types of foodservice establishments and types of foodservice system and its subsystems. CLO2 State all the operational phases involved in foodservice operation. CLO3 Communicate the significance of selection and maintenance of equipment for foodservice operations.
Pre-Requisite Courses No course recommendations
Reading List Recommended Text Payne-Palacio, J. and Theis, M. 2015, Foodservice Management: Principles and Practices, 13th Ed., Prentice Hall [ISBN: 978-013376275] Gregoire, M.B. 2012, Foodservice Organizations: A Managerial and Systems Approach, 8th Ed., Prentice Hall [ISBN: 978-013262081] Reference Book Resources Payne-Palacio, J. and Theis, M. 2008, Introduction to Foodservice, 11th Ed., Prentice Hall [ISBN: 978-013500820] Reynolds, D. and McClusky, K. W. 2013, Foodservice Management Fundamentals, 1st Ed., Wiley [ISBN: 978-047040906] Lieux, E. M. and Luoto, P. 2007, Exploring Foodservice Systems Management Through Problems, 3rd Ed., Prentice Hall [ISBN: 978-013232542]
Article/Paper List This Course does not have any article/paper resources