



UNIVERSITI TEKNOLOGI MARA

HTC255: CATERING SYSTEM AND MANAGEMENT

Course Name (English)	CATERING SYSTEM AND MANAGEMENT APPROVED		
Course Code	HTC255		
MQF Credit	3		
Course Description	The basic idea of System Theory is that organizations have common characteristics with all other living systems. A thorough understanding of these characteristics allows us to work with the natural tendencies rather than against them unnecessarily. Hence, the course provides for a critical analysis of the foodservice management from a system approach perspective. Students are exposed to the systems approach of foodservice management in order to provide for a sound management capability.		
Transferable Skills	Critical analysis of foodservice management, Understanding of foodservice operation		
Teaching Methodologies	Lectures, Discussion		
CLO	CLO1 Define and discuss the benefits of system approach CLO2 Outline the foodservice management functions and techniques CLO3 Present verbally and in writing the various forms of foodservice operation		
Pre-Requisite Courses	No course recommendations		
Reading List	<table border="1"> <tr> <td>Reference Book Resources</td> <td> <ul style="list-style-type: none"> • Palacio, J.P & Theis, M. 2005, <i>Introduction to Foodservice</i>, 10 Ed., New Jersey: Prentice Hall. • Almanza, B. A., Kotschevar, L. H., and Terrel 2000, <i>Foodservice Planning: Layout, Design and Equi</i>, London: Prentice Hall International • Fuller, J., and Kirk, D. 1991, <i>Kitchen Planning and Management</i>, London: Butterworth-Heinemann Ltd. • Fuller, J., Knight, J. B. and Salter, C. A. 1985, <i>The Professional Chefs: Guide to Kitchen Mana</i>, New York: Van Nostrand Reinhold Company Inc. • Spears, M.C. 2000, <i>Foodservice Organizations: A Managerial and S</i>, New Jersey: Prentice Hall. </td> </tr> </table>	Reference Book Resources	<ul style="list-style-type: none"> • Palacio, J.P & Theis, M. 2005, <i>Introduction to Foodservice</i>, 10 Ed., New Jersey: Prentice Hall. • Almanza, B. A., Kotschevar, L. H., and Terrel 2000, <i>Foodservice Planning: Layout, Design and Equi</i>, London: Prentice Hall International • Fuller, J., and Kirk, D. 1991, <i>Kitchen Planning and Management</i>, London: Butterworth-Heinemann Ltd. • Fuller, J., Knight, J. B. and Salter, C. A. 1985, <i>The Professional Chefs: Guide to Kitchen Mana</i>, New York: Van Nostrand Reinhold Company Inc. • Spears, M.C. 2000, <i>Foodservice Organizations: A Managerial and S</i>, New Jersey: Prentice Hall.
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Article/Paper List	This Course does not have any article/paper resources		
Other References	This Course does not have any other resources		