

# Spokane Community College

## COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

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**Course Title: Foodservice Operations Management**

**Prefix and Course Number: CUL 261**

**Version Date: 1/3/22**

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### Course Learning Outcomes

By the end of this course, a student should be able to:

- Plan and organize a foodservice concept
- Execute a food service concept
- Analysis and assess a food service concept

### Course Outline:

- I. Define food service concept
  - a. Write menu
  - b. Identify ingredients & cost
  - c. Cost out menu & pricing
  - d. Create order guide
- II. Organize & delegate
  - a. Write timeline/deadlines
  - b. Write prep lists
  - c. Distribute workload to team
  - d. Create floorplan and FOH logistics
  - e. Nutritional analysis
  - f. Dietary restrictions for specific situations
- III. Coordinate
  - a. Train prep/execution stations
  - b. Coordinate with FOH team lead
    - i. Service style
    - ii. Equipment
    - iii. Décor
- IV. Execute and lead
  - a. Sanitation inspection
  - b. Go live!
- V. Debrief
  - a. Sales analysis & guest feedback

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- b. Advantages and disadvantages
- c. Recommendations for future
- d. Team and individual evaluations
- e. Self-evaluation of leadership
- f. FOH evaluation by FOH team lead