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## UBC VANCOUVER COURSE SYLLABUS TEMPLATE

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### ACKNOWLEDGEMENT

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UBC's Point Grey Campus is located on the traditional, ancestral, and unceded territory of the xwməθkwəyəm (Musqueam) people. The land it is situated on has always been a place of learning for the Musqueam people, who for millennia have passed on their culture, history, and traditions from one generation to the next on this site. Working and learning in a settler run educational institution, we must seek to be in right relations with our host nation, and to learn from their experiences.

### COURSE INFORMATION

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| Course Title            | Course Code Number | Credit Value |
|-------------------------|--------------------|--------------|
| Food Service Management | FNH 440            | 3.0 Credits  |

### PREREQUISITES

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FNH 340 & FNH 341

### CONTACTS

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| Course Instructors                                     | Contact Details  | Office Location | Office Hours              |
|--|--|-----------------|---------------------------|
| Gerry Kasten, H.Dip<br>(Comm Cooking),<br>RD, MSc, FDC | email: <a href="mailto:gerryk@mail.ubc.ca">gerryk@mail.ubc.ca</a><br>(Preferred Contact)<br>Call or Text: (604) 319-<br>2460 | FNH 324         | Via zoom, by appointment. |

### COURSE INSTRUCTOR BIOGRAPHICAL STATEMENT

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Gerry Kasten loves food! He was born to a farming family and still helps his brother bring in the harvest each year. He has an Honours Diploma in Commercial Cooking and has both Bachelors and Masters degrees in Nutrition. His Master's research was on food choices amongst gay men. He worked in Public Health in BC for thirty years, and has led the boards of directors of both Dietitians of Canada and the BC Agriculture in the Classroom Foundation. Gerry's chequered past has led him to a critical analysis of the constructions of gender, particularly as they are enacted through food.

Gerry wants to live in a world where people celebrate food, sharing it with those they love, taking its pleasure without restraint because its flavour saturates their most sensuous appetites.

## COURSE STRUCTURE

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**CLASSES:** One, two hour lecture class weekly, Mondays from 1:00 – 2:50 pm online in Canvas, via zoom. There is also a 50 minute Seminar/Tutorial session, on Mondays, from 3:00 – 3:50 p.m. Your attendance is expected and is necessary for you to fully participate in the discussions, group work and presentations. Please show respect for your classmates and instructor by arriving on time.

**CLASS STRUCTURE:** This is a course with both theoretical learning in a lecture format and practical learning involving the preparation of foods.

**COURSE WEBSITE:** Important correspondence for the course will be posted on the FNH 440 course website. For access, go to [Canvas](#) and use your CWL login.

You will be responsible for printing or saving e-file copies of the weekly presentations. You can choose to purchase the course text prior to the first class. (It is also available online)

## SCHEDULE OF TOPICS

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|                  |  |
|------------------|--|
| Mon Sep 14, 2020 | Orientation, Systems Theory and Functions of Management<br>Guest Speakers: Karen Giesbrecht and Kristy Yee |
| Mon Sep 21, 2020 | Trends in Food Service and Menu Planning   |
| Mon Sep 28, 2020 | Recipe Development & Planning<br>Guest Speaker: Elaine Chu   |
| Mon Oct 5, 2020  | Forecasting & Production and Recipe Costing and Food Safety/HAACP  |
| Mon Oct 12, 2020 | <i>Thanksgiving Statutory Holiday</i>  |
| Mon Oct 19, 2020 | Special Diets<br>Guest Lecturers, Helen Yeung; Toni Morrow, Jared Williams                                 |
| Mon Oct 26, 2020 | Recall Presentations and IT Systems and Food Service, Equipment Specifications                             |
| Mon Nov 2, 2020  | Waste Audits<br>Guest Speaker: Tammara Toma  |
| Mon Nov 9, 2020  | Food Distribution<br>Guest Speaker: Suzanne Quiring  |
| Mon Nov 16, 2020 | Human Resources: Recruitment & Performance Assessment<br>Guest Lecturer: Geri Grigg                        |
| Mon Nov 23, 2020 | Emergency/Disaster Planning and Project Presentations  |
| Mon Nov 30, 2020 | Project Presentations  |

## LEARNING OUTCOMES

### Delicious Food is about People

*In this course we hope to answer the questions:*

*How will we be changed once we understand why food is so important to people?*

*What larger issues, problems and concepts underlie delivering delicious food to people?*

*If this course were a story, what would be the moral of the story?*

By the end of the course, learners will:

- assume responsibility that food should be delicious and how it could be made more delicious
- recognize and remember that food is important to people for a variety of reasons, identify ways to value and empathize with the reasons for their choices, and respond with action to change food service to align with the reasons food is important
- see themselves as interactive and empathetic administrators who support people to prepare and deliver delicious food
- develop ideas in order to advocate for different, more or reprioritized funds, equipment, staff, facilities (et cetera...) and have the advocacy skills to do so.
- reflect on the experience of others working in Food Service, interact with others about their vision of optimizing food service and act as a facilitator of change.
- commit to making delicious food while meeting budget constraints: by critiquing foods and activities against standards, designing or redesigning recipes; producing the food and re-evaluating its deliciousness

## LEARNING ACTIVITIES

**Major Project:** This is a group project, working with facility Dietitians or Kitchen Managers, or their designates, to produce a special event at the facility. It includes Recipe development, scaling, and costing; Production Employee scheduling; Food Safety Plan development, supervision of the production of the special event meal, waste auditing and quality assurance/feedback information gathering, and the development of a presentation and report about the special event.

**Menu Plan Revision Assignment:** This is a group project, in which each group critiques a one-week menu for an adult population, revising the menu to reflect optimal food service menu planning principles.

**Product Recall Assignment:** This is a group assignment, where each group is given a different product recall case (scenario) to discuss and resolve and create a presentation and report on how to resolve it.

**Equipment Specification Assignment:** This is an individual assignment, where each student plans and advocates for the capital purchase of a piece of major equipment used in a foodservice operation. Students will use equipment specifications to compare and contrast “Need-to-have” and “nice-to-have” equipment features, to guide purchasing department staff who would do the actual purchasing.

**Peer Evaluation:** This is an individual assignment. Each Student will evaluate the other members of their group, using a form.

## LEARNING MATERIALS

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Optional Textbook (You may want to purchase a physical or electronic copy or it can be found online): Payne-Palacio, J. & Theis, M. (2016), Food Service Management Principles and Practices, 13th Edition, Pearson.

## ASSESSMENTS OF LEARNING

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|                                    |      |
|------------------------------------|------|
| Major Project                      | 40%  |
| Recipe Development                 | 5%   |
| Production Schedule                | 5%   |
| Food Safety Plan                   | 5%   |
| Menu Planning                      | 20%  |
| Product Recall                     | 10%  |
| Equipment Specification Assignment | 10%  |
| Peer Evaluation                    | 5%   |
| Total                              | 100% |

Late assignments are not accepted, except by prior arrangement with the instructor. Presentations must occur on the scheduled date, except by prior arrangement with the instructor.

## UNIVERSITY POLICIES

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UBC provides resources to support student learning and to maintain healthy lifestyles but recognizes that sometimes crises arise and so there are additional resources to access including those for survivors of sexual violence. UBC values respect for the person and ideas of all members of the academic community. Harassment and discrimination are not tolerated nor is suppression of academic freedom. UBC provides appropriate accommodation for students with disabilities and for religious observances. UBC values academic honesty and students are expected to acknowledge the ideas generated by others and to uphold the highest academic standards in all of their actions.

Details of the policies and how to access support are available on [the UBC Senate website](#).

During this pandemic, the shift to online learning has greatly altered teaching and studying at UBC, including changes to health and safety considerations. Keep in mind that some UBC courses might cover topics that are censored or considered illegal by non-Canadian governments. This may include, but is not limited to, human rights, representative government, defamation, obscenity, gender or sexuality, and historical or current geopolitical controversies. If you are a student living abroad, you will be subject to the laws of your local jurisdiction, and your local authorities might limit your access to course material or take punitive action against you. UBC is strongly committed to academic freedom, but has no control over foreign authorities (please visit <http://www.calendar.ubc.ca/vancouver/index.cfm?tree=3,33,86,0> for an articulation of the values of the University conveyed in the Senate Statement on Academic Freedom). Thus, we recognize that students will have legitimate reason to exercise caution in studying certain subjects. If you have concerns regarding your personal situation, consider postponing taking a course with manifest risks, until you are back on campus or reach out to your academic advisor to find substitute courses. For further information and support, please visit: <http://academic.ubc.ca/support-resources/freedom-expression>

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## LEARNING RESOURCES

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Education at UBC is undergoing unprecedented change. You, your instructors, and peers are all figuring out how to teach and learn in a fully online environment. This transition comes with natural challenges and means your learning may not look or feel like what you expect.

Know that you are not alone in navigating these changes. UBC is an exceptional community doing all we can to support one another. [The Keep Learning website](#) compiles resources to help you set up, learn effectively online, understand the technologies used at UBC, take care of yourself, answer questions, and get support in this new context.

[The Land and Food Systems Learning Centre](#) nurtures and supports an environment of excellence in learning and teaching. They do this by supporting the community of students, instructors, faculty, and staff within UBC's Faculty of Land and Food Systems through training, design, problem solving, workshops, and supporting risk taking. The Learning Centre provides leadership, vision, and training on pedagogy, tools, classroom techniques, communication media, and learning technologies to allow individuals to take risks, innovate, and try new things in their teaching and research.

[The Chapman Learning Commons](#) provides resources and supports for [Online Learning](#), [Writing Support](#) and [Life Skills](#)

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## COPYRIGHT

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owner. Redistribution of these materials by any means without permission of the copyright holder(s) constitutes a breach of copyright and may lead to academic discipline.

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