

# FBM A280: DIRECTED PRACTICE FOR FOOD AND BEVERAGE MANAGEMENT 1

Item	Value
Curriculum Committee Approval Date	10/19/2022
Top Code	130710 - Restaurant and Food Services and Management
Units	2 Total Units
Hours	113 Total Hours (Lecture Hours 5; Lab Hours 108)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S)

## Course Description

Directed practice for Food and Beverage Management students includes on campus practical training of management duties in the dining room and other foodservice operations. Formerly FSM A283. PREREQUISITE: FBM A102 or FSM A160 and FBM A115 or FSM A150 and FBM A195 or FSM A190 and FBM A190. Transfer Credit: CSU.

## Course Level Student Learning Outcome(s)

1. Demonstrate competent and appropriate completion of each objective, showing increased performance, improved efficiency, and enhanced skills in the workplace.
2. Demonstrate ability to work in various areas of the foodservice industry.
3. Demonstrate managerial skills while supervising the front-of-house Captain's Table Restaurant.

## Course Objectives

- 1. Identify appropriate work place goals and objectives in accomplishing those goals.
- 2. Apply skills learned in the classroom to actual working conditions.
- 3. Demonstrate proficiencies in introductory dining room management skills: to include on floor supervision, cashiering, staffing, guest relations, inventory controls, and cash reconciliation.
- 4. Demonstrate high standards of professionalism including adhering to departmental dress code, and maintaining a high level of timely arrival and consistent attendance.
- 5. Demonstrate ability to apply recommended beverage service techniques.
- 6. Analyze situations within work environment and develop appropriate outcomes.
- 7. Participate in all activities as they pertain to their particular area of interest.

- 8. Assist in all front-of-house managerial duties including reservations, staffing, controlling costs and other marketing functions.
- 9. Develop and revise menu and requisitions using the basic menu planning criteria.

## Lecture Content

LECTURE CONTENT: Review sanitation safety Discuss cash management techniques Explain class requirements in areas of rotation Preparation Dishroom Storage Cash Handling Explain student's responsibilities regarding journaling and documentation

## Lab Content

Rotation through the major work areas in OCC's Captain's Table Operation and Cafeteria/Catering Operation. Maitre D (Front Desk Manager) Bar Manager Floor Captain Opening/Closing Manager Duties Catering Manager Cafeteria Manager Tracking of Work Pace/Timing Time on Task Sense of Urgency on Given Work Process Partner Time Comparison Technique

## Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Lab (04)
- DE Live Online Lab (04S)

## Instructional Techniques

Lecture Demonstration Practical application in supervised setting

## Reading Assignments

.5 hours per week reviewing assigned readings

## Writing Assignments

.5-1 hour per week lab journal and documented hour reflections.

## Out-of-class Assignments

1 hour per week on assignments and projects

## Demonstration of Critical Thinking

1. Evaluation by directed practice site supervisors, comparing to quality standards of operation 2. Evaluation by directed practice instructor of student journal entries, completion of hours and areas of work

## Required Writing, Problem Solving, Skills Demonstration

Maintain log or journal of directed practice experience and documentation of hours Active participatory experience in individual study is the basic means by which learning objectives are obtained.

## Eligible Disciplines

Restaurant management: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

## Other Resources

1. Selected handout materials to be provided and distributed by the instructor