



Wayne County Community College District

COURSE SYLLABUS

FSM 232 Management Practicum

CREDIT HOURS: 3.00

CONTACT HOURS: 45.00

COURSE DESCRIPTION: This is a capstone course for the management component of the FSM program. Students are presented the tools necessary for effective management. Problem solving, continuous quality improvement, team management and developing leadership skills are taught and practiced as components of a systems approach. Student's practice management skills in a food service facility under the guidance of a foodservice manager. This practicum is scheduled for 12 sessions. During this time, students observe management techniques in scheduling, quality assurance, employee training, purchasing, menu planning, cost control, and other areas. Students will be expected to perform the observed functions in an acceptable professional manner.

PREREQUISITES: FSM 215

EXPECTED COMPETENCIES:

Upon completion of this course, the student will be familiar with:

- Understand team leadership
- Understand how to manage daily operations
- Understand how to use communication effectively
- Understand how to facilitate the planning process
- Understand how to recruit, select, train and evaluate staff
- Understand how to ensure a lawful workplace
- Understand how to manage change with leadership

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E