



Western Technical College

10317116 Introduction to Food Service Industry

Course Outcome Summary

Course Information

Description	This course will cover all the general facets of the food service industry including a brief history of the development of hospitality and professional food service, various types and styles of food service operations, employment opportunities in food service, professional development and certifications, and the benefits of professional networking.
Career Cluster	Hospitality and Tourism
Instructional Level	Associate Degree Courses
Total Credits	1
Total Hours	18

Textbooks

Introduction to Food Service Industry (Custom). 10th Edition. Copyright 2017. Barrows, Clayton W., Tom Powers, and Dennis R. Reynolds. Publisher: John Wiley & Sons, Inc. **ISBN-13**: 978-1-119-44666-8. Required.

Learner Supplies

Name Pin - \$5.00. **Vendor**: To be discussed in class. Required.

Black Pants - \$25-30. **Vendor**: To be discussed in class. Required.

Black baseball cap with Western's Logo - \$25. **Vendor**: Campus Shop. Required.

Black shoes with non-slip soles (no tennis) - \$35-40. **Vendor**: To be discussed in class. Required.

Chef Coat - \$25. **Vendor**: Campus Shop. Required.

Two potholders - \$5. **Vendor**: Campus Shop. Required.

White apron - \$7. **Vendor**: Campus Shop. Required.

White shirt (short sleeve with button down collar) - \$15-20. **Vendor**: To be discussed in class. Required.

Course Competencies

1. Investigate food service industry career pathways, job levels, and necessary education and

experience appropriate for each.

Assessment Strategies

- 1.1. Oral Presentation
- 1.2. Written Product

Criteria

You will know you are successful when

- 1.1. you interpret career information for at least one career pathway.
- 1.2. you identify educational and credentialing requirements for one career pathway.
- 1.3. you identify job requirements and challenges for one career pathway.
- 1.4. you examine entry-level, skilled level, and supervisory positions and the qualifications and skills needed for levels of food service employment.
- 1.5. you provide local examples of types of food service segments.

Learning Objectives

- 1.a. Recognize types of employment settings within the food service industry.
- 1.b. Identify entry-level careers in the foodservice industry.
- 1.c. Identify career advancement opportunities in the food service industry.
- 1.d. Explain education and training appropriate for each job level.
- 1.e. Identify the food service segments that currently are growing or declining.
- 1.f. Examine the advantages and disadvantages of chains, independents, and on-site food services.
- 1.g. Provide food service examples of fast casual, mid-scale, family, ethnic, entertainment, high-check average, and commercial cafeterias and buffets.

- 2. **Identify education and professional experience for a variety of food service industry careers.**
- 3. **Examine current trends affecting the food service industry.**