

Western Technical College

10317141 Food Service Facility Design

Course Outcome Summary

Course Information

Description	Identify sound practices in planning and setting up efficient food service facilities and the selection of equipment for maximum efficiency. Students will also be involved in projects of practical application as well as field trips to area food service operations to analyze effective use of space and equipment.
Career Cluster	Hospitality and Tourism
Instructional Level	Associate Degree Courses
Total Credits	2
Total Hours	36

Textbooks

Design and Layout of Foodservice Facilities. 3rd Edition. Copyright 2008. Birchfield, John C. Publisher: John Wiley & Sons, Inc. **ISBN-13**: 978-0-471-69963-7. Required.

Program Outcomes

1. Apply principles of safety and sanitation in food service operations
2. Manage food service operations
3. Plan menus
4. Relate food service operations to sustainability

Course Competencies

1. **Generate a comprehensive list of supplies to stock a new food facility with food products, small kitchen equipment, and dining room supplies.**

Assessment Strategies

- 1.1. Written Product

Criteria

You will know you are successful when

- 1.1. you generate a comprehensive list of small equipment and dining room supplies to purchase for a specific food service facility.
- 1.2. you develop a par stock for food inventory.
- 1.3. you analyze a menu to determine the large pieces of kitchen equipment necessary for the facility to

function efficiently.

- 1.4. you generate a list of food supplies to purchase to meet then needs of the menu and the facility.

Learning Objectives

- 1.a. Analyze the menu of a foodservice facility in order to develop a list of all food supplies to be ordered and put on inventory.
- 1.b. Determine a par stock for the food inventory.
- 1.c. Analyze the menu of a foodservice facility to determine what small kitchen equipment is necessary for the facility to function efficiently.
- 1.d. Analyze the menu of a foodservice facility to determine what food and equipment items are needed to successfully operate the dining and service areas.
- 1.e. Analyze the menu of a food service facility to determine what large pieces of kitchen equipment is necessary for the facility to function efficiently.

2. Explore design and equipment replacement with regards to menu, market, money, and method of execution.

Assessment Strategies

- 2.1. Written Objective Test
- 2.2. Written Product

Criteria

You will know you are successful when

- 2.1. you determine the level of scope of the design project.
- 2.2. you examine the process of concept development for all types of food service establishments.
- 2.3. you define the five M's of concept development.
- 2.4. you understand the importance of feasibility studies.
- 2.5. you examine the importance of the site selection process.
- 2.6. you develop a list of agencies that need to be involved in the approval process for new or renovated food service facilities.

Learning Objectives

- 2.a. Determine the four levels of scope of a design project.
- 2.b. Examine the process of concept development for single concept, chains, multi-theme, hotel, and non-commercial (institutional) food service establishments.
- 2.c. Define the five M's of concept development.
- 2.d. Acquire knowledge about the importance and application of market feasibility studies.
- 2.e. Examine the importance of the site selection process.
- 2.f. Prepare a list of agencies that need to be involved in the approval process of new or renovated food service facilities.

3. Determine the sequence of steps involved in the design of a food service facility.

Assessment Strategies

- 3.1. Written Product
- 3.2. Written Objective Test

Criteria

You will know you are successful when

- 3.1. you list members of the design team along with their duties and responsibilities.
- 3.2. you explore the steps in the design sequence.
- 3.3. you prepare a bubble diagram to show the flow of food products through the food service facility.
- 3.4. you determine the method of compiling a cost estimate for a food facility design project.

Learning Objectives

- 3.a. List the members of the design team.
- 3.b. Explain the duties and responsibilities of the design team members.
- 3.c. Explore the steps in the design sequence.
- 3.d. Prepare a bubble diagram to show the flow of food products through a food service facility.
- 3.e. Determine the method of compiling a cost estimate for a food facility design project.

4. Characterize the principles of design for food service facilities.

Assessment Strategies

- 4.1. Written Objective Test
- 4.2. Written Product

Criteria

You will know you are successful when

- 4.1. you explain the impact of design on safety and efficiency.
- 4.2. you examine the six basic principles of food service design.
- 4.3. you explore human engineering as a tool to improve safety, productivity, and employee satisfaction.
- 4.4. you identify how the American's with Disabilities Act applies to food service design.

Learning Objectives

- 4.a. Explain the impact of design on safety and efficiency.
- 4.b. Examine the 6 basic principles of food service design.
- 4.c. Explore human engineering as a tool to improve safety, productivity, and employee satisfaction.
- 4.d. Identify how the American's with Disabilities Act applies to food service design.

5. Examine the space analysis process for functional areas of a food service facility.

Assessment Strategies

- 5.1. Written Objective Test
- 5.2. Written Product

Criteria

You will know you are successful when

- 5.1. you determine the space analysis process for the receiving, storage, office, pre-prep, hot and cold food prep, final prep, bakery, locker rooms, restrooms, service areas, dining room, bar, and warewashing areas of a food service facility.
- 5.2. you acquire a method for analyzing layout.
- 5.3. you determine features that should be included in each work area.
- 5.4. you examine layouts for each functional area of a food service facility.

Learning Objectives

- 5.a. Determine the space analysis process for the receiving, storage, office, pre-prep, hot and cold food prep, final prep, bakery, locker rooms, restrooms, service areas, dining room, bar, and warewashing areas of food service facility.
- 5.b. Acquire a method for analyzing layout.
- 5.c. Determine features that should be included in each work area.
- 5.d. Examine typical layouts for each functional area of a food service facility.

6. Outline the process of selecting equipment.

Assessment Strategies

- 6.1. Written Objective Test
- 6.2. Written Product

Criteria

You will know you are successful when

- 6.1. you describe the basis for selecting food service equipment.
- 6.2. you document the standards of workmanship and common materials used for constructing food service equipment.
- 6.3. you produce an equipment specification.
- 6.4. you figure out the primary uses and characteristics of food service equipment.
- 6.5. you explore the major kinds of manufactured food service equipment in receiving, storage, pre and final prep, service, warewashing, and waste removal.
- 6.6. you illustrate the method of determining the size and capacity of equipment to fit a particular food service operation.

Learning Objectives

- 6.a. Describe the basis for selecting food service equipment.

- 6.b. Document the standards of workmanship and common materials for constructing food service equipment.
- 6.c. Produce an equipment specification.
- 6.d. Figure out the primary uses and characteristics of food service equipment.
- 6.e. Explore the major kinds of manufactured food service equipment in receiving, storage, pre and final prep, service, warewashing, and waste removal.
- 6.f. Illustrate the method of determining the proper size and capacity of equipment to fit a particular food service operation.

7. Relate food service operations to sustainability.

Assessment Strategies

- 7.1. Written Objective Test
- 7.2. Written Product

Criteria

You will know you are successful when

- 7.1. you select energy efficient equipment.
- 7.2. you illustrate strategies to conserve energy and resources.
- 7.3. you analyze equipment for operational efficiencies.
- 7.4. you determine the primary considerations to be addressed by facility planners to assure the most economical use of energy in food service operations.
- 7.5. you provide an understanding of primary utilities used in food service.

Learning Objectives

- 7.a. Select energy efficient equipment.
- 7.b. Illustrate strategies to conserve energy and resources.
- 7.c. Analyze equipment for operational efficiencies.
- 7.d. Determine the primary considerations to be addressed by facility planners to assure the most economical use of energy in food service operations.
- 7.e. Provide a basic understanding of the primary utilities used in food service.