HRMT5590

Recreational Foodservice Management

Wednesday/Friday 9:00AM-10:15AM

Spidle Hall 336

**Instructor:** TBA

**Office:**

**Phone Numbers:**

**Email:**

**Office Hours:**


**Goal:**

The goal of this course is to introduce students to the methods and systems of managing foodservice operations in recreational facilities, such as stadiums, coliseums, arenas, convention centers, amusement parks, and other recreational arenas.

**Course Objectives:**

Upon completion of this course, students will be able to:

- Understand the basic definition of recreational foodservice as a separate segment of the foodservice industry.
- Understand the various segments of recreational foodservice and the nature of financial and service goals of each.
- Determine methods of applying sound management practices to the various areas of recreational foodservice.
- Demonstrate an understanding of an annual budget including the elements of forecasting sales and operating costs for recreational foodservice and the application of a cost control process.
- Recognize the legal obligations of a recreational foodservice establishment to provide and maintain a safe and sanitary environment.
- Recognize the components necessary to establish a risk management program, and training orientation program.
- Understand the structures of concessions organization, event planning, vending management and catering management in relation to recreational foodservice.

**Grading Policy:** Evaluation of the students will consist of the following:

- Project/Presentation  20%
- Journal Article Critiques  10%
- Attendance/Class Participation  10%
- Midterm  30%
- Final  30%

Point allocations for grades are as follows:

- 90% - 100%  A
- 80% - 89%  B
- 70% - 79%  C
- 60% - 69%  D
- 59% and below  F
Course Requirements:

Policies on Unannounced Quizzes and Class Attendance, Participation and Late Assignments

There will be no unannounced quizzes. Class and laboratory attendance is mandatory for all HRMT classes and only official university excused absences (please refer to the Tiger Cub) supported by the relevant documentation will be accepted by Faculty for non-attendance. All supporting documentation must be date stamped and turned into the relevant faculty member at the beginning of the next class (no late excuses will be accepted). Students will be permitted ONE unexcused absence per class, per semester. Each class missed thereafter without an official university approved excuse and supporting documentation will result in a letter grade deduction (one letter grade per class missed) at the end of each semester. In the event that a student misses more than three classes without an official university approved excuse and/or supporting documentation, this will result in an automatic fail grade for the class.

Guest Speakers

Industry executives will appear occasionally to share information, answer questions, and provide career perspectives. For various reasons, guest speakers seem to evaluate students (as well as the program and the university) on the quantity and quality of questions asked by students. We will all find that time spent with our guests will be much more informative and fun if good questions are posed.

Project Presentation

Students will be formed into teams of 2-3 individuals. Each group will select a segment of the recreational foodservice industry to explore in depth. Each team will prepare a paper on the topic of interest and will also make a professional class presentation. The paper will be 60% of the total grade and will be evaluated on content, style, references and grammar. The presentation will be 40% of the total grade and will be evaluated on participation, preparation, content, and quality of visual aids.
Journal Article Critiques

Every three weeks each student will be responsible for handing in a written critique and personal reaction of an article from a recent foodservice journal. The articles must focus on the recreational foodservice subject. A handout outlining the assignment will be distributed in class.

Quizzes/Class Assignments

On occasion, students may be given class assignments, homework, or quizzes. Grades from these assignments will be averaged in with the class attendance/participation grading percentage. Late assignments will not be accepted after the due date other than with an official university excuse.

Course Information

- Students are expected to attend class. For class guidelines and excused absence information see the Tiger Cub.
- The code of Student Discipline will be enforced. For guidelines see the Tiger Cub.

Special Accommodations for Students with Disabilities

Students who need special accommodations in class, as provided for by the American Disabilities Act, should arrange a confidential meeting with the instructor during office hours the first week of classes - or as soon as possible if accommodations are needed immediately. You must bring a copy of your Accommodation Memo and an Instructor Verification Form to the meeting. If you do not have these forms but need accommodations, make an appointment with the Program for Students with Disabilities, 1244 Haley Center, 844-2096.
## Tentative Lecture Schedule

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<th>Week</th>
<th>Subject</th>
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<td>Introduction</td>
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<td>Week 2</td>
<td>Recreational Foodservice Industry</td>
<td>Chapter 6</td>
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<td>Current Trends Discussion</td>
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<tr>
<td>Week 3</td>
<td>Current Trends Discussion</td>
<td>Chapter 18</td>
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<td>Week 4</td>
<td>Concessions Menu</td>
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<td>Food Safety and Sanitation</td>
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<td>Week 5</td>
<td>Establishing Operating Goals</td>
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<td>Week 6</td>
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<td>Week 8</td>
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<td>Week 11</td>
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<td>Week 14</td>
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<td>Week 15</td>
<td>Student presentations and exam review</td>
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*This schedule is tentative and is subject to change at the instructor's discretion.*