Food Service Management

(College of Agricultural and Environmental Sciences)

Faculty. See under the Department of Nutrition, on page 454.

The Major Program and Graduate Study. Food Service Management is incorporated within the major of Clinical Nutrition. If you are interested in preparing for a career in commercial organizations such as hotels, restaurants, industrial cafeterias, or contract food services, as well as in public or private institutions such as hospitals, correctional institutions, schools, or colleges, consult the Department of Nutrition.

Related Courses. See Nutrition.

Courses in Food Service Management (FSM)

Questions pertaining to the following courses should be directed to the instructor or to the Nutrition Department Advising office in 3202 Meyer Hall 530-752-2512.

Upper Division

120. Principles of Quantity Food Production (4)
Lecture—3 hours; independent study—1 hour. Prerequisite: Food Science and Technology 100B and 101B. Restricted to upper division Clinical Nutrition students only. Fundamental principles of food service management, including quantity food preparation, institutional equipment, receiving and storage, service, menu planning, merchandising, and safety. Students will earn food safety certification. —II. (III.) Frank

120L. Quantity Food Production Laboratory (2)
Laboratory—6 hours. Prerequisite: course 120. Laboratory experience in quantity food production and service. —II. (III.) Frank

122. Food Service Systems Management (3)
Lecture—3 hours. Prerequisite: Agricultural and Resource Economics 112, courses 120, 120L, 121. Principles of quantity food production management: production schedules, portion control, financial management, layout and equipment planning, evaluation of alternative systems, and computer applications. —II. (III.) Frank

192. Internship (1-12)
Internship—3-36 hours. Prerequisite: one upper division course in Food Service Management and consent of instructor. Work experience on or off campus in practical aspects of food service management supervised by a faculty member. (P/NP grading only). —Steinberg

197T. Tutoring in Food Service Management (FSM) (1-2)
Discussion/laboratory—3 or 6 hours. Prerequisite: Dietetics or related major; completion of the Food Service Management course in which tutoring is done. Tutoring of students in food service management assistance with discussion groups or laboratory sections; weekly conference with instructor in charge of course; written evaluations. May be repeated if tutoring a different course. (P/NP grading only). —Steinberg

198. Directed Group Study (1-5)
(P/NP grading only). —Steinberg

199. Special Study for Advanced Undergraduates (1-5)
(P/NP grading only). —Steinberg

Quarter Offered: I-Fall, II-Winter, III-Spring, IV-Summer; 2015-2016 offering in parentheses.

Pre-Fall 2011 General Education (GE): Art/Humanities: A1-S, A2-Arts and Humanities; S1B-Science and Engineering; S2-Social Sciences; A1C-G-Agriculture, American Cultures; S2D-Domestic Diversity; V6-Writing Experience

Fall 2011 and on Revised General Education (GE): AH-Arts and Humanities; SE-Science and Engineering; SS-Social Sciences; ACH-American Cultures; DD-Domestic Diversity; OL-Oral Skills; QL-Quantitative; SL-Scientific; VL-Visual; WC-World Cultures; WE-Writing Experience

Food Service Management

191. Special Study for Advanced Undergraduates (1-5)
(P/NP grading only.) GE credit: 5E.

Graduate

201. Food Chemistry and Biochemistry (4)
Lecture—4 hours. Prerequisite: undergraduate courses in organic chemistry and biochemistry; undergraduate course in food chemistry is recommended. Advanced topics in food chemistry and biochemistry, emphasizing the application of the fundamental principles of chemistry to biochemistry to food composition, properties, preservation and processing. Chemical structures, interactions, reaction mechanisms and experimental methods are stressed. —I. (I.) G. Smith

202. Chemical and Physical Changes in Food (4)
Lecture—3 hours; term paper. Prerequisite: Biological Sciences 103, Chemistry 107B. Fundamental principles of chemistry and physics are applied to a study of changes in water binding properties and activity, changes in proteins, nutrients, toxic constituents, and other compounds during storage, heating, freezing, dehydrating, and concentrating of food materials. —III. (III.) Dungan

203. Food Processing (4)
Lecture—3 hours; discussion—1 hour. Prerequisite: course 110A, Physics 3C or 7C, Chemistry 107B, or consent of instructor. Principles of food engineering applied to food processing. Relationship of Newtonian and non-Newtonian fluid properties to heat and momentum transfer. Application of mass transfer in controlling kinetics and quality changes of foods. —II. (II.) Nilin

204. Advanced Food Microbiology (3)
Lecture—3 hours. Prerequisite: Biological Sciences 1C, 103, course 104 or a course in microbiology. Principles of and recent developments in food microbiology, including food pathogen virulence and detection, parameters of microbial growth in food, and the microbiology of food and beverage fermentations. —III. (III.) Marco, Young

205. Industrial Microbiology (3)
Lecture—3 hours. Prerequisite: Biological Sciences 1A, 102, 103, Microbiology 130A-130B or Biological Sciences 101 recommended. Use of microorganisms for producing substances such as amino acids, peptides, enzymes, antibiotics and organic acids. Emphasis on metabolic regulation of pathways leading to fermentation products, on yeast fermentations, and on genetic manipulations (including recombinant DNA techniques) of industrial microorganisms. Offered in alternate years.

207. Advanced Sensory-Instrumental Analyses (3)
Lecture—2 hours; laboratory—3 hours. Prerequisite: course 107 and consent of instructor. Basic principles of measurement of color, texture, and flavor of foods by sensory and instrumental methods. Advanced studies of relation of calorimetry, texturometry, and chemistry of volatile compounds to perception of appearance, texture, flavor. Offered in alternate years.

210. Proteins and Functional Activities and Interactions (3)
Lecture—3 hours. Prerequisite: Biological Sciences 103. The relationships of structure of proteins to their biological functions. Structural proteins, complexing proteins, and catalysis in plant and animal materials and products.

211. Lipids: Chemistry and Nutrition (3)
Lecture—3 hours. Prerequisite: Biological Sciences 103, Chemistry 107B, 128B. Chemistry of lipids as it pertains to research in food and nutrition. Relationships between lipid structure and their physical properties in tissues and foods. Regulation of absorption, transport, and metabolism of lipids. Implications of dietary fats and cholesterol. —II. (II.) Gennari

213. Flavor Chemistry of Foods and Beverages (3)
Lecture/discussion—3 hours. Prerequisite: Chemistry 88, Viticulture and Enology 123, and Enology 123L or course 102 or consent of instructor. Students will become familiar with basic principles of flavor chemistry, analysis, and formation in fresh and processed foods. Students will be required to read and critically evaluate flavor chemistry literature. [Same course as Viticulture and Enology 213]. —III. (III.) Ebeler, Heymann

217. Advanced Food Sensory Science (3)
Lecture—3 hours. Prerequisite: course 107 (may be taken concurrently) or consent of instructor. Advanced study of the theories and technique of the sensory measurement of food as an analytical tool and as a measure of consumer perception and acceptance. Advanced examination of the sensory and cognitive systems associated with the perception of food. —I. (I.) O’Mahony

219. Biochemistry, Microbiology and Technology of cheeses of the World (4)
Lecture—4 hours. Prerequisite: course 119 and Biological Sciences 103 or course 100A, 123, Biological Sciences 103, Chemistry 107B, 128B or consent of instructor. Restricted to graduate level students or senior undergraduate students with appropriate background in biochemistry and microbiology. Compositional and physico-chemical aspects of milk and their implications on cheesemaking; enzymatic, microbiological and physical aspects of cheesemaking; cheese as a biological composite; designing cheese quality attributes; cheese aging. Cheese from all over the world will be tasted and discussed. Offered in alternate years. —III. (III.) Rosenbloom

227. Food Perception and the Chemical Senses (2)
Lecture—2 hours. Prerequisite: course 107B (may be taken concurrently), or consent of instructor. Examination of the anatomy and physiology of the chemical senses (taste, smell, and the trigeminal senses) and how they are involved in the perception of food and food intake. —II. Guiraud

290. Seminar (1)
Seminar—1 hour. May be repeated for credit. (S/U grading only). —I, II, III. (I, II, III.)

290C. Advanced Research Conference (1)
Discussion—1 hour. Prerequisite: graduate standing and consent of instructor. Critical presentation and evaluation of original research by graduate students. Planning of research programs and proposals. Discussion led by individual major instructors for their research group. (S/U grading only). —I, II, III. (I, II, III.)

291. Advanced Food Science Seminar (1)
Seminar—1 hour. Prerequisite: completion of at least one quarter of course 290. Oral presentation of student’s original research, discussion, and critical evaluation. (S/U grading only). —III. (III.)

298. Group Study (1-5)
(S/U grading only).

299. Research (1-12)
Prerequisite: graduate standing. (S/U grading only).

Professional

396. Teaching Assistant Training Practicum (1-4)
Prerequisite: graduate standing. May be repeated for credit. (S/U grading only). —I, II, III. (I, II, III.)

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398. Directed Group Study (1-5)
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399. Special Study for Advanced Undergraduates (1-5)
(P/NP grading only). —Steinberg