

# FNG-624 : Food Service Management

Introduction to the use of food quality management skills in foodservice systems, including the application of quantity food production principles, with an emphasis on quality quantity food production, menu planning, food service equipment use, and facility design. Applied investigation into the use of management resources in food service systems, fundamental management processes, concepts and principles to improve decision making and problem solving. Consideration of purchasing procedures, storage, methods of cost control, personnel, safety, and nutrition quality in food decisions.

**Credits** 3

**Required Corequisites**

[FNG-618](#)

**Semester Offered**

Fall