Course Justification: FSHN 310 Purchasing for Institutional Food Service

1. **What is the new course?**
   Title: Purchasing for Institutional Food Service (banner code: Purch for Inst Food Svc).
   This course will meet the requirements of the American Dietetics Association (ADA) and Commission on Accreditation on Dietetics Education (CADE) for dietetics majors.

2. **Why is the course being requested?**
   This course will provide essential knowledge required by the ADA/CADE for students in the dietetics major: principles and practice in management of institutional food service, including menu planning, cost control, and procurement.
   In the past, the dietetics program requirements were met by using a FSHN instructor to teach a modified section of TIM 310 (see Q#4). Further, the TIM curricula recently changed, moving TIM 310 from required to elective status and consequently reducing both the frequency and the number of sections offered.
   This situation causes logistical problems including scheduling of instructors, rooms, and times between two departments; curricula planning where one program is significantly affected by another’s actions; and related control, accountability and budgetary-tuition issues—for example, student hours and tuition from the “FSHN” section are credited to the TIM department rather than FSHN. Each in itself is relatively minor but in aggregate and cumulatively over time represent substantial inefficiencies. More significantly, under the current structure students from both FSHN and TIM could enroll in the “wrong” sections, thereby meeting the letter but conceivably not quite the intent of either program (see Q#4). The requested course will resolve these problems.

3. **How will the content be organized?**
   The course will be taught in lecture format augmented by a team project. The lectures will provide theoretical/textbook knowledge and the project will provide hands-on application as well as experience with a group environment. For details see course syllabus.
4. What other courses at UHM closely parallel the proposed course, and in what way will the latter make a distinct contribution?
The TIM 310 Institutional Purchasing course, modified for FSHN purposes, has been used in the past to meet the dietetics requirement. TIM has an emphasis on the hospitality (hotel and restaurant) trade, whereas the proposed course will focus on institutions (e.g. hospitals, schools, care homes, prisons). Among others, there are differences in:
- scale of operations (individual vs large quantity meals),
- length of stay and meal options of clientele (institutions have a “captive” audience w/few alternatives for outside meals and hence rely totally on the institution for nutritional requirements), and
- direct business objectives (for profit vs non-profit/ancillary function).
The differences are sufficient to warrant separate courses.

5. Where or how does the proposed course fit into the current and future curriculum?
The proposed course is required by the ADA/CADE. 80% of FSHN students, or about 70 undergraduates, are dietetic majors. It will replace TIM 310 in the FSHN curriculum.

6. Why is the number of credits and level justified? Explain the prerequisites and the absence thereof.
The proposed course will have three 50 minute/two 75 minute lectures to cover textbook principles. The team project will provide hands-on, practical exercises on those principles. This is a junior level course that is comparable to other accredited dietetics programs in the nation. The prerequisite of FSHN 181/L or equivalent provides students knowledge in kitchen operation. The prerequisite of FSHN 185 or equivalent provides necessary background information in human nutrition.

7. How will the course assist students to achieve the critical skills and competencies expected of CTAHR graduates?
Written communication. Students will be required to write progress and final reports for the term project.
Oral communication. There is an oral component to the progress and final reports for group projects and class interaction is encouraged. Communication is crucial to successful group efforts.
Analytical problem solving skills. Students will need critical thinking skills to successfully complete their projects. For example, menus must be aesthetically and perhaps culturally acceptable to clients targeted by the project, while meeting nutritional
requirements and restrictions on budget, preparation and storage facilities, and preparation & serving time.

Leadership/personal characteristics/human relations skills. Group projects require planning and intensive student interaction.

Computer skills. Computer skills are essential to complete projects on a timely basis.

Applications include: menu planning, procurement, cost analysis, and nutrient analysis.

Real world experience. The intent of the project is to use textbook principles in a simulated real-world experience.

8. **How will students be evaluated?**

Group project, presentations, class attendance, mid-term and final exams. (See course syllabus for details).

9. **What are the minimum qualifications for teaching this course? Is a qualified instructor available?**

The minimum qualifications are MS/PhD in the field of food production/business management. TIM 310 has been, and this course will be taught using qualified instructors who are currently available in the HNFAS department.

10. **How will the course be financed, assuming no further cutbacks?**

Student tuition. Lab fees may be charged to use the CTAHR computer lab. Previously, course fees accrued to the dept. offering the course; one reason for this proposal is to bring course fees to the department of the instructor.

11. **Has the course been offered before? Is there a demand for it?**

This course has not been offered before although the material has been offered through TIM 310.

Yes, there is a demand for it. The proposed course is required by the ADA/CADE. There are typically 90 to 100 undergraduates enrolled as FSHN majors, and 80% of FSHN students are dietetics majors.

12. **Is the course cross-listed with another department?**

No.