

FNUT 2612 - Food Systems: Operation, Production, and Service

Fall 2026 Syllabus, Section 01, CRN 43961,

Credit hours: 3

Instructor

Julieann Cheng

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Public Instructor Information

Instructor Title: Part-Time Faculty-Dietetics, Department of Human Performance and Rehabilitation Sciences

Instructor Professional Qualifications:

Master of Science, Strategic Leadership, Mountain State University, 2003

Bachelor of Science in Applied Science, Food and Nutrition Dietetics, Youngstown State University, 1996

Associate of Applied Science, Dietetic Technology, Youngstown State University, 1994

ServSafe Instructor and Proctor

Approved Provider of Ohio Manager Certification in Food Protection

Registered Dietitian Nutritionist/Licensed Dietitian

Instructor Office Location: *Cushwa Hall 3201*

Instructor Office Phone: 330-941-2558

Course Description

2612. Food Systems: Operation, Production, and Service. The fundamentals of food service operations including menu planning, purchasing of foods and equipment, care of foods and equipment, efficient work methods, budget and cost control. Also standard principles, techniques in quantity food production, management, and service. Prereq.: FNUT 1553 and FNUT 1553L. 3 s.h.

Course Readings

Group	Title	Author	ISBN
Required	Foodservice Management: Principles and Practices	June Payne-Palacio, Monica Theis	9780133801101

The course readings are subject to change in the event of extenuating circumstances, research developments, current events, and/or to ensure better learning.

Schedule of Topics and Assignments

Day	Date	Reading(s)	Proposed Topic	Due/To Prepare for Class
Mon	8/24	Chapter 1 The Foodservice Industry	Foodservice Industry	Read Chapter 1 The Foodservice Industry
Tue	8/25	Chapter 2 The Systems Approach	The Systems Approach	Read Chapter 2 The Systems Approach
Mon	8/31	Chapter 3 Food Safety	Food Safety	Read Chapter 3 Food Safety
Tue	9/1	Chapter 4 Facility Sanitation and Safety	Facility Sanitation and Safety	Read Chapter 4 Facility Sanitation and Safety
Mon	9/7	No Class		
Tue	9/8		Exam 1 - Online Chapters 1-4	Exam 1 - Online Chapters 1-4
Mon	9/14	Chapter 5 The Menu	The Menu	Read Chapter 5 The Menu

Tue	9/15	Chapter 6 Purchasing	Purchasing	Read Chapter 6 Purchasing
Mon	9/21	Chapter 7 Receiving, Storage, and Inventory	Receiving, Storage, and Inventory	Read Chapter 7 Receiving, Storage, and Inventory
Tue	9/22	Chapter 8 Production	Production	Read Chapter 8 Production
Mon	9/28	Chapter 9 Service	Service	Read Chapter 9 Service
Tue	9/29		Exam 2 - Online Chapters 5-9	Exam 2 - Online Chapters 5-9
Mon	10/5	Chapter 10 Facilities Planning and Design	Facilities Planning and Design	Read Chapter 10 Facilities Planning and Design
Tue	10/6	Chapter 11 Equipment and Furnishings	Equipment and Furnishings	Read Chapter 11 Equipment and Furnishings
Mon	10/12	Chapter 12 Resource Conservation	Resource Conservation	Read Chapter 12 Resource Conservation
Tue	10/13		Exam 3 - Online Chapters 10-12	Exam 3 - Online Chapters 10-12
Mon	10/19	Chapter 13 Organizational Design	Organizational Design	Read Chapter 13 Organizational Design
Tue	10/20	Chapter 14 Leadership	Leadership	Read Chapter 14 Leadership
Mon	10/26		Food Calculations Menu Planning	
Tue	10/27	Chapter 16 Performance Improvement Chapter 15 Human Resource Management	Performance Improvement Human Resource Management	Read Chapter 16 Performance Improvement Read Chapter 15 Human Resource Management
Mon	11/2		Active Learning - Menu Operations	
Tue	11/3		Active Learning - Menu Operations	
Mon	11/9	Chapter 17 Financial Management Chapter 18 Marketing	Financial Management and Marketing	Read Chapter 17 Financial Marketing Read Chapter 18 Marketing
Tue	11/10		Review - Organizational Design, Leadership, Human Resource Management, Performance Improvement, Financial Management, Marketing	
Mon	11/16		Active Learning - Menu Operations	
Tue	11/17		Active Learning - Menu Operations	
Mon	11/23		Exam 4 - Online Chapters 13-18	Exam 4 - Online Chapters 13-18
Tue	11/24		Menu Planning - Lunch Meal Report	
Mon	11/30		Comprehensive Review	
Tue	12/1		Comprehensive Review	Menu Planning - Lunch Meal
Tue	12/8			Comprehensive Exam

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