

Date Prepared: July 25, 2000

COURSE OUTLINE

 New x Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 258 **CREDIT HOURS:** 1
2. **COURSE TITLE:** Quality Management for Culinaricians
3. **PREREQUISITES:** None
4. **COURSE DESCRIPTION:** Covers quality management principles to enhance the student's ability to deliver quality foodservice through effective management. Lecture 1 hours per week.
5. **CONTENT:** (Major Headings)
 - a. This course consists of an integrated study of Quality Management Principles.
6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

 - a. Identify Deming's 14 Points of Quality.
 - b. Apply Deming's 14 Points in a culinary setting.
 - c. Analyze his/her work environment in a scientific and rational manner with the focus on improving outcomes and enhancing goal attainment.