Nutrition 404- Food Systems Management

Nutrition 404 provided insight into food service systems and the managerial functions of those systems. This was one of only two courses provided in the foods and nutrition program looking into food production systems and how they are run. The material presented in this course was interesting to me as I work in a restaurant and was able to relate a lot of what I was learning and what was being taught to my current job. I could interpret what was being done well and also what was not done so well and why it possibly wasn’t working. There are different food service establishments that working in different ways and this class explained the best techniques and business models for running/managing a successful company.

In order to test our understanding of the material, a business plan project was established incorporating lectures throughout the semester. My group created a sustainable prep kitchen that embodied all areas of a successful business. We created a business plan that involved great team members from all backgrounds, a sound marketing strategy, sustainable practices and a new and innovative concept to facilitate business. Though the project was not easy, it helped with my understanding of how to open and run a business that is liked by the public and by its team members. In addition, we were able to explore sustainable practices that will be useful for future business owners to begin implementing in the conservation of resources.

Having a project that incorporated every part of lecture was beneficial to my learning of that material. Guest speakers were invited to class to teach about their business models and the successfully of their work. This was really helpful as it translated the concepts learned in class to real life scenarios.