

# KENDALL COLLEGE B.A. IN BUSINESS WITH A FOOD SERVICE MANAGEMENT CONCENTRATION



## NEW CONCENTRATION OPENS CAREER DOORS IN FOOD SERVICE MANAGEMENT

More than ever, business plays a major role in the success of corporate restaurant and catering companies, as well as other large retailing and food delivery entities that prepare and supply food. As a result, Kendall College is responding to this growing need with a new Food Service Management concentration within its Bachelor of Arts in Business degree.

Successful food service professionals are generally responsible for all of the business, administrative and human-resource functions of running a food-related organization. They coordinate the activities of various departments as well as oversee the inventory and ordering of food, equipment and supplies. They are also in charge of employee recruiting, training, scheduling and management.

## Career Field Facts

According to the Bureau of Labor Statistics, employment of food service managers is expected to grow at a rate of 5% through 2016. New eating and drinking establishments will generate job growth as well as new food service contractors who provide food for schools, healthcare facilities and other commercial businesses. The planning, preparation and delivery of meals are tasks that cannot be "outsourced" overseas.

Although practical experience is helpful, a postsecondary degree is preferred by large food retailers and manufacturers and for many related corporate positions, such as managing a regional or national restaurant chain or franchise or overseeing contract food service operations at sports and entertainment complexes, school campuses and institutional facilities. A college degree also is beneficial for those who want to own or manage their own restaurant.

[www.bls.gov/oco/ocos024.htm](http://www.bls.gov/oco/ocos024.htm)

KENDALL BUSINESS B.A. GRADUATES WITH A CONCENTRATION IN FOOD SERVICE MANAGEMENT WILL HAVE EMPLOYMENT OPPORTUNITIES IN A WIDE RANGE OF ORGANIZATIONS SUCH AS:

- Restaurant chains (centralized management)
- Sports management companies
- School systems/Universities
- Healthcare facilities
- Assisted living facilities
- Grocery store chains
- Food distributors/Manufacturers
- Catering companies

KENDALL FOOD SERVICE MANAGEMENT CONCENTRATION GRADUATES WILL BE PREPARED TO BEGIN CAREERS AS:

- Food Service Managers
- Food Sales Representatives
- Food Service Contractors
- Food Service Directors
- Logistics Managers
- Operations Managers
- Food Service Procurement Managers
- Food Manufacturers/Food Retailers



## The Kendall Advantage

To better prepare students to meet the demands of this career, Kendall has combined the expertise from our schools of Culinary Arts, Hospitality Management and Business.

Kendall's Culinary School is ranked #1 in the Midwest and provides what is considered to be one of the top five culinary bachelor's degrees in the U.S ([www.cookingschoolscompared.com](http://www.cookingschoolscompared.com)). The Les Roches School of Hospitality Management is ranked as one of the top three hospitality schools in the world (Taylor Nelson Sofres Travel & Tourism 2007). In addition, our Business School is known for providing graduates with the managerial and critical skills needed to succeed in today's global workforce.

The Food Service Management concentration builds on the core values from all three schools and their programs. It will develop students as industry professionals by providing a solid foundation in business fundamentals as well as a service-oriented approach, taught in an immersive, real-world environment which includes industry internships and integrative projects.

## The NEW Food Service Management concentration courses include:

- INTRODUCTION TO FOOD SERVICE MANAGEMENT - explores the vast world of the food service industry including contract feeding, hotel operations, independent restaurants, senior living, educational food service, personal chef, catering, research and development.
- QUANTITY FOOD SERVICE/PRODUCTION – focuses on strategies for serving large numbers of people including quantity food purchasing, production and service as well as food safety, procurement, daily operations, food delivery systems and commissary systems.
- LOGISTICS OF FOOD SERVICE MANAGEMENT - provides an overview of the systems and processes involved in the purchasing and distribution of food over large geographical areas. Students learn the concepts of supply chain management, distribution, producing and moving food in large quantities, inventory management and delivery to distant, hard-to-reach locations.
- CONSUMER BEHAVIOR - explores how consumers make purchasing decisions based on rational and irrational criteria. Students discover the bases of modern advertising, promotions and merchandising strategies.
- SANITATION - teaches students how to ensure a healthy and safe food service operation including HACCP (Hazard Analysis and Critical Control Points), personal hygiene, food purchasing/receiving/storage, food preparation and serving, food contamination, food borne illnesses and pest management.
- INGREDIENTS – introduces students to common terminology of the food industry, allowing them to understand the basics of food and beverage identification with an emphasis on common usage, as well as familiarity with serviceware and general kitchen equipment.
- FOOD AND BEVERAGE MANAGEMENT - challenges students to make effective business decisions by studying different operating scenarios. Students learn menu planning and cost control concepts, develop budgets, analyze financial statements, recommend operational adjustments, handle human resource issues, and make policy decisions that affect management, staff and ownership.
- HUMAN NUTRITION – investigates the role of nutrition in food and health and the impact nutrition has on the food service industry. Students learn basic nutrition concepts and discuss current findings and controversies. They explore foods, labels, recipes and menus for nutritional benefits, and plan diets and marketing strategies for specialized populations.



**Kendall College**  
RIVERWORKS CAMPUS • CHICAGO

### ACCREDITATION.

Kendall College is accredited by the Higher Learning Commission of the North Central Association of Colleges and Schools. ([www.ncahlc.org](http://www.ncahlc.org), 800.621.7440)