

## Food Product Flow Lesson Outline

<b>Goal</b>	Foodservice operators have a plethora of choices when considering how they organize the product flow. There are four systems presented. Foodservice operators use a combination of these systems to manage labor, food cost, and food quality. The goal of this lesson is to identify the foodservice systems and understand their usage.
<b>Objectives</b>	At the end of this lesson students will be able to: <ul style="list-style-type: none"> <li>• Define food service types</li> <li>• Understand the difference between these food service types</li> <li>• Understand the reason for preferring one over the others</li> </ul>
<b>Length</b>	This lesson will take approximately two 2-hour sessions to complete.
<b>Content outline</b>	<ul style="list-style-type: none"> <li>➤ Rational for Decisions</li> <li>➤ Types of food service (conventional/traditional, ready prepared, commissary, assembly/serve)</li> <li>➤ The significance of each type among the others</li> </ul>
<b>Learning Activities</b>	Learners will engage in the following activities for this lesson <ul style="list-style-type: none"> <li>• <i>Examples</i> – Have students go over examples of each foodservice type and then asked to explain why they fall into that specific category.</li> <li>• <i>Group/Individual Projects</i> – Students can be asked to choose one of the foodservice types and do a research on an example of that type.</li> </ul>
<b>Evaluation Strategy</b>	Students' mastery of this content may be evaluated through individual/group projects, exams, and quizzes.