



RESTAURANTS & FOOD SERVICE

Prof. Karen Goodlad, CSW

Fall 2021



CLASS SESSION STUDENT LEARNING OUTCOMES

Evaluate and apply information discerningly from a variety of sources to classify and examine food and beverage operations (Gen Ed: Integration)

OVERVIEW OF TODAY'S CLASS

Industry Research Assignment

Discussion of Weekly Reading

Lecture Topic Restaurants and Managed Service

One World Kitchen Small Group Discussion



Overview of Managed Services

- Who do you serve? Whose needs are being met?
 -

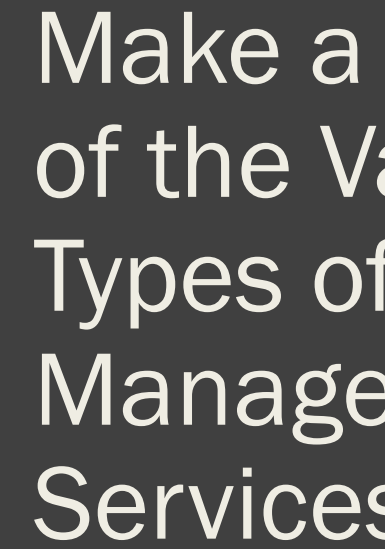
- Are alternative options to purchase food prevalent or restricted?
 -

- Describe operating conditions and hours:
 -

- Are managed service more or less difficult to plan for than full-service operations? Why?
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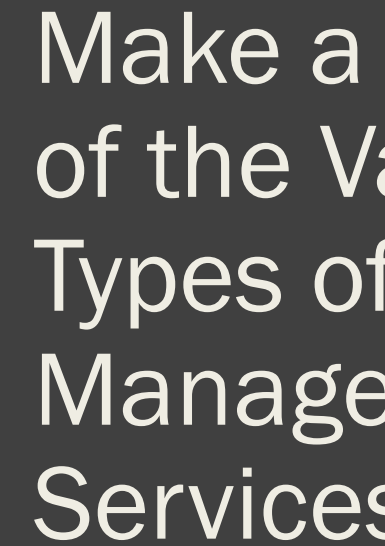
Overview of Managed Services

- Who do you serve? Whose needs are being met?
 - *In managed services, it is necessary to meet both the needs of the guest and the institution*
- Are alternative options to purchase food prevalent or restricted?
 - *In some operations, the guests may or may not have alternative dining options available, a captive clientele*
- Describe operating conditions and hours:
 - *Managed service operations produce food in large-quantity batches for service/consumption within fixed time periods.*
- Are managed service more or less difficult to plan for than full-service operations? Why?
 - *Tough to answer, the volume of business is more consistent and therefore easier to cater to as apposed to full-service operations*



Make a List
of the Various
Types of
Managed
Services

- *Airlines*
- *Military*
- *Elementary and secondary schools*
- *Colleges and universities*
- *Health care facilities*
- *Business and industry*
- *Leisure and recreation*
- *Conference centers*
- *Airports*
- *Travel plazas*
- *Homeless shelters*



Make a List
of the Various
Types of
Managed
Services

Elementary and Secondary Schools

- [The National School Lunch Program](#) is a federally assisted meal program operating in over 101,000 public and non-profit private schools and residential child-care institutions.
- School districts and independent schools that choose to take part in the lunch program get cash subsidies and donated commodities from the U.S. Department of Agriculture (USDA) for each meal they serve.
- Nutrition education programs are now a required part of the nation's school lunch program

To Read the Report go [here](#).

<p align="center">SCHOOL PROGRAMS MEAL, SNACK AND MILK PAYMENTS TO STATES AND SCHOOL FOOD AUTHORITIES <i>Expressed in Dollars or Fractions Thereof</i> <i>Effective from: July 1, 2019 - June 30, 2020</i></p>							
<p align="center">NATIONAL SCHOOL LUNCH PROGRAM¹</p>		<p align="center">LESS THAN 60%</p>	<p align="center">LESS THAN 60% + 7 cents²</p>	<p align="center">60% OR MORE</p>	<p align="center">60% or MORE + 7 cents²</p>	<p align="center">MAXIMUM RATE</p>	<p align="center">MAXIMUM RATE + 7 cents²</p>
CONTIGUOUS STATES	PAID	0.32	0.39	0.34	0.41	0.40	0.47
	REDUCED PRICE	3.01	3.08	3.03	3.10	3.18	3.25
	FREE	3.41	3.48	3.43	3.50	3.58	3.65
ALASKA	PAID	0.53	0.60	0.55	0.62	0.63	0.70
	REDUCED PRICE	5.14	5.21	5.16	5.23	5.38	5.45
	FREE	5.54	5.61	5.56	5.63	5.78	5.85
HAWAII and PUERTO RICO	PAID	0.38	0.45	0.40	0.47	0.46	0.53
	REDUCED PRICE	3.60	3.67	3.62	3.69	3.78	3.85
	FREE	4.00	4.07	4.02	4.09	4.18	4.25

Healthcare Facilities, Assisted Living & Nursing Homes

- Health care managed services are provided to:
 - *Hospital patients*
 - *Long-term care and assisted-living residents*
 - *Visitors and employees*
- The service is given by tray, cafeteria, dining room, coffee shop, catering, and vending
- The main focus of hospital foodservice is the tray line
- Jobs are Slated to Increase



Business and Industry (B&I)

- **Contractors:** Companies that operate foodservice for the client on a contractual basis
- **Liaison Personnel:** A liaison is responsible for translating corporate philosophy to the contractor and for overseeing the contractor to make certain that he or she abides by the terms of the contract
- **Self-operators:** Companies that operate their own foodservice operations
- Contractors have approximately 80% of the B&I market
- The size of the B&I sector is approximately 30,000 units
- To adapt to corporate downsizing and relocations, the B&I segment has offered foodservice in smaller units, rather than huge, full-sized cafeterias





On Line Publications

- [Nations Restaurant News](#)
- [Restaurants and Institutions](#)


Le Bernardin, Chef Eric Ripert



 **lebernardinny** • Following
Le Bernardin


 **lebernardinny** **LOBSTER**
Glazed Maine Lobster; "Leek Cannelloni," Red Wine-Rosemary Sauce.


38w




Eleven Madison Park, Chef Danielle Humm





 **danielhumm** • Following
Davies and Brook



 **danielhumm** Poached lobster with Swede, pear and lobster bisque #daviesandbrook #makeitnice

33w





 **valera_said_ok** 🙌 Great! 





33w Reply


 **foodish.network** 🍴👍 

33w Reply


 **chefchadanderson** 🍴 

33w Reply

 Liked by ayquericonyc and 7,123 others

FEBRUARY 19

Add a comment... 



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Le Bernardin



lebernardinny #Repost @ericripert

TODAY IS HUNGER ACTION DAY
If you can support @lebernardinny
cooking 400 meals a day for our
Community in need Donate to
@wckitchen at:
www.WCK.org/lebernardin (link in bio)



Li

SEPTEM

Add a



danielhumm • Following

Eleven Madison Park



danielhumm Where did the ducks
go.. our kitchen was built for
something else but as times have
changed we need to change with it.
[@rethinkfood.nyc](https://www.instagram.com/rethinkfood.nyc) #makeitnice
#makeitnicetogether

25w



j.baron_munoz Epic

25w Reply



grisel_cabrera 🍌🍌🍌🍌🙏

25w Reply



Liked by [carlosmor8](#) and 10,758 others

APRIL 15

Add a comment...

Post

World Central Kitchen, Jose Andres

- What is the purpose of World Central Kitchen?
- Name three communities where World Central Kitchen is feeding those in need.
- Why are these communities being served by World Central Kitchen?
- Identify three education initiatives of World Central Kitchen.
- Why do you believe World Central Kitchen puts efforts towards education?

Until We Meet Again

- Choose your Concierge Assignment location and post I on the OpenLab as instructed
- Complete weekly homework
- Stay curious
- Attend a club meeting or add a meeting to your calendar