

# CULN 275 : Human Resource Management and Supervision

**Credits:** 3

**Class Hours:** 3 lecture

**Prerequisites:** "C" or higher in CULN 271. Qualified for either ENG 100 or ENG 106.

**Description:** This course is designed to prepare the student for the transition from employee to supervisor in a food service operation. Students will learn to identify and evaluate various leadership styles and techniques. Course content also includes employee training, motivation, and evaluation techniques common in food service operations.

**Semester Offered:** Spring

**Course Student Learning Outcomes (CSLOs):**

1. Analyze, understand, and demonstrate knowledge of human resources management theories, techniques, and methods practiced by supervisors and managers.
2. Recognize and understand the laws and regulations that affect restaurant and food service operations.
3. Demonstrate an understanding of employee compensation and benefits including collective bargaining regulations.
4. Demonstrate good practice in management of human resources in the food service industry.