**S**YLLABUS

## THE UNIVERSITY OF BRITISH COLUMBIA

# Food, Nutrition and Health FNH 415 - Business Concepts in Food, Nutrition & Health Sept to Dec 2016

Instructor: Dr. Beth Snow beth.snow@ubc.ca
Office Hours: By appointment

**TA:** Sarah Montgomery **Email:** smontgomery@cfri.ca

Class: Tuesdays from 5-8 pm

FNH Building (2205 East Mall) - Room 60

## **Course Description:**

FNH 415 will provide students with an overview of business concepts and principles and the challenges and opportunities of working in a business setting. The course will be taught using a combination of lectures and case studies relevant to industries and organizations in the food, nutrition, or health areas.

## **Learning Objectives**

Upon completion of this course, students should be able to:

- apply concepts in business strategy, operations, marketing, organizational behaviour, human resources, finance, accounting, project management, and ethics
- identify and analyze basic business issues
- develop a business plan

## **Readings**

The textbook for this course is Better Business, 2<sup>nd</sup> Canadian edition by Solomon et al.

Other readings may be posted in the FNH 415 Connect site during the course.

# **Course Schedule**

Date	Topic/Activity	Readings from	Due Dates
Date	Topic/Activity	Textbook	Due Dates
Sept 6	<ul> <li>Intro to the Course</li> <li>Ethics, Corporate Social Responsibility</li> </ul>	Chapter 1 Chapter 4 (section: Forms of Business Ownership)	
Sept 13	<ul> <li>Food Truck Challenge*</li> <li>Strategy</li> <li>*bring a laptop, tablet, or smartphone to class, as the Food Truck Challenge activity is online</li> </ul>	Chapters 2 & 5	(Ideally, groups for the business plan assignment will sign up on Connect by today, as well as pick presentation dates. If you have your idea for your business plan, you can submit it on Connect – the sooner, the better!)
Sept 20	<ul><li> Operations/Supply Chain Management</li><li> Legal/Regulatory</li><li> Guest speaker (Kim Mayes - tentative)</li></ul>	Chapter 10	
Sept 27	<ul> <li>Operations/Supply Chain Management</li> <li>Quality Assurance (guest speaker: Alberto Mendoza)</li> <li>Risk Management</li> </ul>	Chapter 10	<ul> <li>Sign up for team on Connect</li> <li>Sign up for presentation date on Connect</li> <li>Food Truck Paper due by 5 pm</li> </ul>
Oct 4	Marketing	Chapter 8	
Oct 11	Marketing	Chapter 9	1st team reflection tool due by 5pm
Oct 18	Finance, Accounting	Chapter 11	
Oct 25	Organizational Behaviour/Human Resources	Chapter 6 & 7	
Nov 1	Organizational Behaviour/Human Resources	Chapter 6 & 7	• 2 <sup>nd</sup> team reflection tool by 5 pm
Nov 8	Leadership		• Case analysis paper due by 5 pm
Nov 15	Transferrable Skills: Project Management, Negotiations, Crisis Management, Decision making, Communication Skills		
Nov 22	<ul> <li>Student Presentations</li> <li>Transferrable Skills: Project Management, Negotiations, Crisis Management, Decision making, Communication Skills (continued)</li> </ul>		• 5 teams presenting their business plans
Nov 29	Student Presentations     Course Wrap Up  he tonics by week are tentative and subject to		<ul> <li>5 teams presenting their business plans</li> <li>Business plan due by 5 pm</li> <li>3rd team reflection tool by 5 pm</li> </ul>

Note that the topics by week are tentative and subject to change. Updates to the schedule, if any, will be posted in Connect.

#### Grades

Assignment	% of final grade
Food Truck Challenge paper (individual)	25
Case analysis paper (individual)	25
Business Plan (group paper)	45
Business Plan presentation (group presentation)	5

#### **Due Dates**

Deliverable	Due Date
Team formed and signed up on Connect	Sept 27, 2016 by 5 pm
Sign up for presentation timeslot on Connect	Sept 27, 2016 by 5 pm
Business plan idea submitted on Connect	Sept 27, 2016 by 5 pm
Food Truck Challenge paper	Sept 27, 2016 by 5 pm
1st team reflection tool	Oct 11, 2016 by 5 pm
2 <sup>nd</sup> team reflection tool	Nov 1, 2016 by 5 pm
Case analysis paper	Nov 8, 2016 by 5 pm
3 <sup>rd</sup> team reflection tool	Nov 29, 2016 by 5 pm
Business plan paper	Nov 29, 2015 by 5 pm
Business plan presentation	Nov 22 or Nov 29, 2016 (in class)

## **Participation**

It is expected that students will come to class having read any of the assigned readings and prepared to engage in discussions. Class discussions will be most valuable when everyone participates, sharing their own experiences and perspectives.

#### **Assignments**

Assessment of assignments will be based on completeness and accuracy of content as well as clarity and form of writing (e.g., formatting, grammar, spelling, structure, flow of ideas, proper referencing). More details will be provided with each of the assignments

## **Late Assignment Policy**

Late assignments will have 10% deducted per day (or part thereof), including weekend days (unless you have arranged with the instructor for an extension beforehand).

## **Plagiarism**

According to the UBC Calendar, plagiarism is "a form of academic misconduct in which an individual submits or presents the work of another person as his or her own."

(http://www.students.ubc.ca/calendar/index.cfm?tree=3,54,111,959). Plagiarism is a serious academic offense that can result in penalties such as a failing grade, a letter of reprimand, or suspension from the University.

The University provides some useful, online resources to help prevent students avoid plagiarism, including:

• Avoiding Plagiarism http://learningcommons.ubc.ca/resource-guides/avoiding-plagiarism/

Check out the above sites to find out more about ways of avoiding plagiarism, including:

- taking research notes that indicate sources of ideas and facts
- properly citing your sources of information, both for verbatim quotes and paraphrased ideas
- properly referencing within the text of your paper, as well as in the reference list

## **Information for Students in the Dietetics Major:**

This course, like all required courses in the Dietetics Major, contributes to coverage of the Integrated Competencies for Dietetic Education and Practice (ICDEP). All students in the Dietetics Major should refer to the Mapping of Curriculum to ICDEP page on the dietetics website to familiarize themselves with the requirements.