

**A Work Based Analysis Approach to Learning Advanced Foods and Catering Operations: A Curriculum Study of Facilities and Resources in an Undergraduate Hospitality Class**

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**Abstract**

The purpose of this study is to analyze curriculum development, hospitality curricula structures, work based learning, practicum experiences and planning for an advanced foods and catering courses taught at the undergraduate level. The research presented here are the results of a descriptive study on using a commercial facility to educate undergraduate students in the curriculum areas of advanced foods and catering operations. Theoretical analysis, document analysis, focus groups, in-depth discussion, on-line technology, and questionnaire investigation were implemented as a means of data collection for the research study. In the educational system, the combination of hospitality and food based education is a field with a short history of development but fast increasing subjects and departments. With the attributes of integrated applied science, business management, and culinary arts, this type of modern instruction has developed into a highly variable and divergent form of education. In this context, identification of student needs and industry needs lead logically to the establishment of more sector specific forms of education with assurance of learning being based on training skill standards and the involvement of industry in academic curriculum design. The major findings of this research will provide a basis for curriculum development and work based learning in advanced foods courses and commercial facilities education management.

**Keywords:** Hospitality, Curriculum development, Advanced Foods Courses, On-site Education, Assurance of Learning.