

DIET-1850: FOOD AND NUTRITION SYSTEMS PRACTICUM

Cuyahoga Community College

Viewing: DIET-1850 : Food and Nutrition Systems Practicum

Board of Trustees:

January 2020

Academic Term:

Fall 2020

Subject Code

DIET - Dietetic Technology

Course Number:

1850

Title:

Food and Nutrition Systems Practicum

Catalog Description:

Application of techniques in food production; equipment use and care; employee management; information flow; documentation; sanitation regulations; food service personnel recruitment, training and retention; and quality assurance in a health care facility. Activities provide students opportunity to demonstrate application of knowledge acquired in previous and concurrent nutrition and diet therapy courses.

Credit Hour(s):

4

Lecture Hour(s):

2

Lab Hour(s):

0

Other Hour(s):

14

Other Hour Details:

Practicum: 14 hours per week; 224 hours ; Seminar: 02 hours per week

Requisites

Prerequisite and Corequisite

DIET-1200 Basic Nutrition, and DIET -1310 Introduction to Dietetics, DIET-1320 Nutrition Applications, HOSP-1020 Sanitation and Safety; departmental approval.

Outcomes

Course Outcome(s):

Use current nutrition informatics to develop, store, retrieve and disseminate information and data.

Essential Learning Outcome Mapping:

Not Applicable: No Essential Learning Outcomes mapped. This course does not require application-level assignments that demonstrate mastery in any of the Essential Learning Outcomes.

Objective(s):

1. Apply skills in basic food service supervision functions.
2. Identify and utilize techniques for controlling inventory and receiving, and storing food service supplies and equipment.
3. Apply current computer technology to food production.

Course Outcome(s):

Perform supervisory , education and training functions.

Objective(s):

1. Supervise procurement, distribution, and service within delivery systems.
 2. Implement and adhere to budgets.
 3. Develop and conduct education and training for target groups.
 4. Identify and give examples of principles used in human resource management such as: recruiting, interviewing, hiring, or training employees.
 5. Supervise the production of food that meets nutritional guidelines, costs, parameters, and consumer satisfaction.
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Course Outcome(s):

Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.

Objective(s):

1. Participate in applied sensory evaluation of food and nutrition products.
 2. Develop and/or modify recipes/formularies.
 3. Supervise safety and sanitation issues.
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Course Outcome(s):

Assist with marketing clinical and customer services

Objective(s):

1. Display effective leadership and communication skills.
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Course Outcome(s):

Propose and use procedures as appropriate to the practice settings to promote sustainability, reduce waste and protect the environment.

Objective(s):

1. Participate in facility management including equipment selection and design/redesign of work units.
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Methods of Evaluation:

1. Practicum assignments and activities
2. Site supervisor evaluation
3. College instruction evaluation
4. Seminar participation
5. Case studies, simulations, role playing

Course Content Outline:

1. Observation and participation in all areas of food service
 - a. Food preparation
 - b. Food delivery
 - c. Dishwashing
 - d. Storeroom inventory control
 - e. Purchasing, receiving
 - f. Supervision
 - g. Evaluation of nutrition services
 - h. Employee training
2. Supervision: describe the processes involved in delivering quality food and nutrition services.
 - a. Identification of methods for delineating supervisory responsibilities
 - b. Selection of policies and procedures governing supervision in institutional food service
 - c. Planning, organizing time management techniques
3. Quantity food production techniques
 - a. Menu development: Modify recipes and menus for acceptability and affordability that accommodates the cultural diversity and health status of various populations, groups and individuals.
 - b. Standardizing recipes
 - i. Adjustment for quantity
 - ii. Modification of ingredients

- c. Quantity food service equipment
 - i. Safety
 - ii. Maintenance
 - iii. Selection
- d. Efficiency in food production
 - i. Delegation of tasks
 - ii. Maintaining a productive working environment
 - iii. Employee scheduling
- e. Quality of food prepared: food satisfaction survey
 - i. appearance
 - ii. taste
 - iii. temperature
 - iv. appropriateness
- 4. Food delivery systems
 - a. Identification and comparison of service systems
 - i. self-service
 - ii. tray-service
 - iii. communal dining
 - iv. portable meals
 - b. Identification and comparison of delivery systems
 - i. heated and refrigerated carts
 - ii. integral heat system
 - iii. cook/chill system
 - iv. satellite system
 - v. Room service
- 5. Procurement
 - a. Purchasing methods
 - b. Receiving records: product inspection and control
 - c. Storage and inventory control
 - i. requisitions
 - ii. ingredient control room
 - iii. security
- 6. Overview of the role of a food service manager
 - a. Skills necessary
 - i. communication
 - ii. leadership
 - iii. organization
 - iv. documentation
 - v. technical competence
 - b. Employee training
 - i. needs assessment
 - ii. developing objectives
 - iii. planning the program
 - iv. evaluation of objectives
- 7. Participate in the human resource management process
 - a. Recruiting, interviewing, hiring, training
 - b. Wage and salary administration
 - c. Quality improvement and productivity issues
- 8. Management of Food and Nutrition Services
 - a. Marketing and Revenue Generating Services
 - b. Quality Management
 - c. Human Resource Management
- 9. Operation of Food and Nutrition Services
 - a. Menu Planning
 - b. Product Selection
 - c. Purchasing
 - d. Receiving, storage and inventory control
 - e. Food production
 - f. Food Distribution and Service

- g. Facility design and equipment maintenance
 - h. Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.
10. Perform self assessment and develop goals for satisfactory completion of the practicum rotation.

Resources

Makely, S. *Professionalism in Health Care*. 5th. Upper Saddle River, N.J.: Pearson, 2017.

Puckett, R. *Foodservice Manual for Health Care Institutions*. 4th. San Francisco, CA: John Wiley Sons, Inc, 2013.

Dorner, B. *Diet Nutrition Care Manual Simplified Edition*. Akron, OH: Becky Dorner Associates, 2014.

Legvold, Dee, and Salsbury, Kristi. *Foodservice Management- by Design*. 3. St. Charles Illinois, Association of Nutrition and Foodservice Professionals, 2018.

Payne-Palacio, June and Theis, Monica. *Foodservice Management Principles and Practice*. 13th. Boston, Pearson, 2016.

Academy of Nutrition and Dietetics. (2019) *Nutrition Care Manual Online*,

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