**Course Description**

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| **Course Title** | | | Food Service Training | **Course Code** | **BND481** |
| **Program** | | | Therapeutic Nutrition and Dietetic | **Level** | 4th  level |
| **Credit Hours** | | | 3 | **Pre-requisites** | **BND471** |
| **Course Description:** | | | | | |
| This course is a full-time learning in food services to give interns an insight how food service systems, how is it managed, and how medical nutrition therapy is coordinated with food service to ensure provision of quality dietary care. This training will enable the student to learn from close observation on food service operation functions, strategies of feeding larger groups of people in a specialized hospital setting and will begin to develop managerial skills through observation and practice. Students will be guided through self-directed problem solving, assignment and discussions and evaluation will be through written reports, field work assessment and oral presentation. Food Services management course is a prerequisite course. | | | | | |
| **Topics Covered:** | | | | | |
|  | **Food service Management and Quality Control in Hospital Checklist (HACCP)** | | | | |
|  | Diet Order Evaluation | | | | |
|  | Patient Meal Satisfaction | | | | |
|  | Receiving | | | | |
|  | Storage | | | | |
|  | Preparation of meals | | | | |
|  | Meal service | | | | |
|  | Policy Assessment | | | | |
|  | Final oral presentation | | | | |
| **Course Learning Outcomes:** | | | | | |
| After completing this course, students would be able to: | | | | | |
|  | Decide on allowed and not allowed meals for patients with specific medical conditions. | | | | |
|  | Assess management functions related to safety, security and sanitation that affect employees, customers, patients, facilities, and food. | | | | |
|  | Analyze collected data to identify a possible problem area. | | | | |
|  | Evaluate and supervise development and/or modification of recipes/formulas. | | | | |
|  | Work with facility staff and professionals to understand purchasing/inventory systems and look for opportunities to improve them. | | | | |
|  | Recommending an intervention plan based on case studies through discussions with supervisors and professional dietitians, writing report on case studies along with case study presentations. | | | | |
| **Textbooks:** | | | | | |
| 1 | June Payne Palacio, (2012), Food service management principles and practices, 12th edition, Pearson education, USA. | | | | |
| 2 | L. Kathreen (2012), Krause’s food and the nutrition process, 13th edition, Elsevier, USA. | | | | |
| **Course Assessment:** | | | | | |
| **No.** | | **Assessment Tasks** | | **Mark** | |
|  | | Assignments and reports | | 50 | |
|  | | Field work assessment | | 30 | |
|  | | Oral presentation | | 20 | |
| **Total** | | | | **100** | |