

DIETNT-108: Food Service Management 1 Coordinated Practice

Course Description:

Basic principles of procurement, production, distribution and service as well as applied management principles required to deliver food and nutrition programs are studied.

Total Credits: 3.00

Course Competencies

- 1. Check meal service for food quality, portion size and diet accuracy.**
- 2. Implement Continuous Quality Improvement Procedures.**
- 3. Utilize Appropriate Resources to modify standard menus to suit client needs.**
- 4. Develop employee time schedules and assignments.**
- 5. Interact by interviewing employees.**
- 6. Acknowledge the management of department personnel.**
- 7. Implement change through preparing, planning and conducting department meeting.**
- 8. Present work procedures and plans to meet department goals.**
- 9. Justify improvement in department layout and design.**
- 10. Insert self as a part of the dietetic community at an external meeting.**
- 11. Demonstrate ways to protect food in all phases of preparation, holding, service, cooking, and transportation using HACCP guidelines.**
- 12. Analyze facilities management techniques to ensure compliance with safety and sanitation regulations.**
- 13. Specify standards and procedures for preparing food.**
- 14. Review cost of menus against budget and guidelines.**
- 15. Identify ways to administer and adjust wage for employees.**