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.
15. Identify ways to administer and adjust wage for employees.