

## Master Syllabus

### DIT 2510 - Institutional Foodservice Systems

**Division:** Health Sciences

**Department:** Dietetics and Nutrition

**Credit Hour Total:** 3.0

**Lecture Hrs:** 3.0

**Prerequisite(s):** HMT 1112

**Date Revised:** June 2014

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#### Course Description:

This course incorporates food delivery and production systems, facility and materials management, menu planning, food and non-food procurement, cost and quality control methods. Food safety and sanitation principles will be applied.

#### General Education Outcomes:

- Oral Communication Competency
- Critical Thinking/Problem Solving Competency
- Information Literacy Competency
- Written Communication Competency
- Computer Literacy Competency

#### Course Outcomes:

##### Customer Satisfaction & Quality Improvement

Evaluate customer satisfaction and participate in quality improvement and outcomes development for clinical and customer service.

**Assessment Method:** Locally developed exams

**Performance Criteria:** 80% of students will score 75% or higher.

**Assessment Method:** Simulations

**Performance Criteria:** 90% of students will participate in customer satisfaction/quality improvement simulations.

**Assessment Method:** Standardized national examinations

**Performance Criteria:** 80% of students will pass the national credentialing exam.

##### Food Procurement

Describe methods for evaluating and controlling quality and quantity of food items produced and served in foodservice systems.

**Assessment Method:** Locally developed exams

**Performance Criteria:** 90% of students will score 75% or higher on final exam.

**Assessment Method:** Simulations

**Performance Criteria:** 85% of students will score 75% or higher on procurement assignment.

**Assessment Method:** Standardized national examinations

**Performance Criteria:** 80% of students will pass the national credentialing exam.

##### Menu Planning, Quantity Production, & Cost Control

Develop and prepare menus for quantity food production utilizing cost and quality control methods.

**Assessment Method:** Locally developed exams

**Performance Criteria:** 75% will score 75% or higher.

**Assessment Method:** Simulations

**Performance Criteria:** 75% will score 75% or higher on menu and procurement assignments.

**Assessment Method:** Standardized national examinations

**Performance Criteria:** 80% of students will pass national credentialing exam.

##### Food Delivery & Production Systems

Describe the relationships of foodservice systems and apply principles of menu planning, procurement, receiving, storage and food preparation to quantity food production and service for a variety of settings.

**Assessment Method:** Locally developed exams

**Performance Criteria:** 85% of students will score 75% or higher.

**Assessment Method:** Simulations

**Performance Criteria:** 100% of students will score 75% or higher in their assigned group for the alternative food delivery system assignment.

**Assessment Method:** Standardized national examinations

**Performance Criteria:** 80% of students will pass the national credentialing exam.

##### Kitchen Layout & Design

Evaluate kitchen design, equipment and tools to improve work flow and efficiency of operation in quantity food production and service areas.

**Assessment Method:** Locally developed exams

**Performance Criteria:** 80% of students will score 75% or higher.

**Assessment Method:** Standardized national examinations

**Performance Criteria:** 80% of students will pass the national credentialing exam.

**Outline:**

Food Delivery Systems  
Menu Planning & Food Production  
Recipe Standardization & Scaling  
Forecasting & Procurement  
Cost & Quality Control Methods  
Kitchen Layout & Design  
Equipment Specifications & Safety  
Food Safety & Sanitation  
Customer Satisfaction & Quality Improvement