

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

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

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