Sinclair Community College
444 E. Third St.
Dayton, OH 45402

Master Syllabus

DIT 2515 - Foodservice Practicum I

Division: Health Sciences

Department: Dietetics and Nutrition

Credit Hour Total: 1.0

Date Revised: June 2014

Course Description:

Hands-on experience completed in an institutional foodservice kitchen. Covers menu development including modified diets, recipe scaling, forecasting and food production, equipment care and use, kitchen layout and design, safety and sanitation. Five hours per week at assigned practicum site.

General Education Outcomes:

- Critical Thinking/Problem Solving
- Information Literacy
- Values/Citizenship/Community
- Computer Literacy
- Oral Communication

Course Outcomes:

Kitchen Layout & Design
Review kitchen layout and track a food item from receiving to service for flow, efficiency and safety. Review kitchen floor plan and compare the actual layout with suggested space recommendations.

Assessment Method: Exit and other interviews
Performance Criteria: 90% of students will score 85% or higher on preceptor evaluation

Assessment Method: Standardized national examinations
Performance Criteria: 80% of students will pass national credentialing exam

Assessment Method: Written surveys and/or questionnaires
Performance Criteria: 85% of students will score at least 85% on weekly logs

Food Delivery Systems & Organization
Describe and compare different types of foodservice systems and their organizational structure. Define mission and objectives of site. Identify thermal and delivery methods used.

Assessment Method: Exit and other interviews
Performance Criteria: 90% of students will score 85% or higher on preceptor evaluation

Assessment Method: Standardized national examinations
Performance Criteria: 80% of students will pass national credentialing exam

Assessment Method: Written surveys and/or questionnaires
Performance Criteria: 85% of students will score 85% or higher on weekly logs

Menu Planning & Food Production
Utilize written menus and spreadsheets and follow scaled recipes to assist in quantity preparation of menu items while utilizing appropriate food safety and sanitation techniques.

Assessment Method: Exit and other interviews
Performance Criteria: 90% of students will score 85% or higher on preceptor evaluation

Assessment Method: Standardized national examinations
Performance Criteria: 80% of students will pass national credentialing exam

Assessment Method: Written surveys and/or questionnaires
Performance Criteria: 85% of students will score 85% or higher on weekly logs

Forecasting & Procurement
Explain how/why recipes are standardardized and scale recipes to meet the forecasted needs of the institution. Review food specifications to meet menu requirements and produce a purchase order to meet menu forecast.

Assessment Method: Exit and other interviews
Performance Criteria: 90% of students will score 85% or higher on preceptor evaluation

Assessment Method: Standardized national examinations
Performance Criteria: 80% of students will pass their national credentailing exam

Assessment Method: Written surveys and/or questionnaires
Performance Criteria: 85% of students will score at least 85% on weekly logs

Equipment Specifications & Safety
Review equipment purchasing process, obtain and evaluate equipment specifcations, summarize equipment maintenance needs and review employee training on equipment use, care and safety.

Assessment Method: Exit and other interviews
Performance Criteria: 90% of students will score 85% or higher on preceptor evaluation

Assessment Method: Standardized national examinations
Performance Criteria: 80% of students will pass national credentialing exam

Assessment Method: Written surveys and/or questionnaires
Performance Criteria: 85% of students will score 85% or higher on weekly logs

Customer Satisfaction & Quality Improvement
Develop and conduct customer satisfaction survey and various quality audits to evaluate service to customers. Evaluate results and develop correction plans where warranted. Conduct an in-service training session to kitchen staff on safety/sanitation topic.

Assessment Method: Exit and other interviews
Performance Criteria: 90% of students will score 85% or higher on preceptor evaluation

Assessment Method: Performance appraisals
Performance Criteria: 90% of students will score 85% or higher on in-service training session

Assessment Method: Standardized national examinations
Performance Criteria: 80% of students will pass national credentialing exam

Assessment Method: Written surveys and/or questionnaires
Performance Criteria: 85% of students will score 85% or higher on weekly logs

Cost & Quality Control Methods
Articulate factors for controlling food budget through menu planning while maintaining quality standards for clients. Conduct an inventory valuation.

Assessment Method: Exit and other interviews
Performance Criteria: 90% of students will score 85% or higher on preceptor evaluation

Assessment Method: Standardized national examinations
Performance Criteria: 80% of students will pass national credentialing exam

Assessment Method: Written surveys and/or questionnaires
Performance Criteria: 85% of students will score at least 85% on weekly logs

Outline:

Food Delivery Systems & Organization Menu Planning & Food ProductionRecipe Standardization & ScalingForecasting & ProcurementCost & Quality Control MethodsKitchen Layout & DesignEquipment Specifications & SafetyFood Safety & SanitationCustomer Satisfaction & Quality Improvement