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

Master Syllabus

DIT 2520 - Laboratory for Foodservice Systems

Division: Health Sciences

Department: Dietetics and Nutrition

Credit Hour Total: 1.0 **Lab Hrs:** 2.0

Date Revised: October 2012

Course Description:

This laboratory component of DIT 2510 course addresses food science principles for the functions of ingredients in modified textured and therapeutic recipe preparation. This is a continuation of quantity cooking principles, sensory evaluation of food, recipe standardization, kitchen equipment and food safety and sanitation. Hazard analysis critical control point standards are reinforced. Two lab hours per week.

General Education Outcomes:

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

Course Outcomes:

Food science principles
Describe how the physical and chemical interaction of food components during processing and preparation influences sensory and nutritional qualities of food.

Assessment Method: Locally developed exams
Performance Criteria: 80% of students will score 75% or higher on course exams

Assessment Method: Simulations
Performance Criteria: 80% of students will score 80% or higher on weekly lab reports

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

Therapeutic diets
Develop and prepare menu items for therapeutic diets; sugar restricted, sodium restricted, fat restricted, and gluten free.

Assessment Method: Locally developed exams
Performance Criteria: 80% of students will score 75% or higher on course exams

Assessment Method: Simulations
Performance Criteria: 80% of students will score 80% or higher on therapeutic diet lab reports

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

Modified textured diets
Create modified textured diets: mechanical soft, dysphagia soft, pureed diets, and thickened liquids.

Assessment Method: Locally developed exams
Performance Criteria: 80% of students will score 75% or higher on course exams

Assessment Method: Simulations
Performance Criteria: 80% of students will score 80% or higher on modified texture lab reports

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

Sensory evaluation of food
Apply experimental research procedures to test, compare, and evaluate food products in relation to expected characteristics of the product.

Assessment Method: Locally developed exams
Performance Criteria: 80% of students will score 75% or higher on course exams

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

Assessment Method: Written surveys and/or questionnaires
Performance Criteria: 80% of students will receive scores of 80% or higher on food product evaluations

Food safety & sanitation
Demonstrate and comply with food safety and sanitation regulations.

Assessment Method: Behavioral observations
Performance Criteria: 100% of students will follow Servsafe guidelines for handwashing, glove use, temperature control and cross-contamination prevention as indicated on safety/ sanitation inspection checklist

Assessment Method: Standardized national examinations

Performance Criteria: 80% of students will pass the national DTR exam

Outline:

Food science principles
Modified therapeutic diets
Modified textured diets
Sensory evaluation of food
Food safety & sanitation
HACCP standards