

## 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

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#### 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 Competency
- ▣ Critical Thinking/Problem Solving Competency
- ▣ Information Literacy Competency
- ▣ Computer Literacy Competency
- ▣ Values/Citizenship/Community Competency

#### 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