

DIET 55L Course Outline as of Fall 2008

CATALOG INFORMATION

Dept and Nbr: DIET 55L Title: FOOD PROD/CLINICAL EXP
Full Title: Food Production Clinical Experience
Last Reviewed: 12/9/2013

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	2.00	Lab Scheduled	3.00	17.5	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	4.00		Contact Total	70.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 105.00

Title 5 Category: AA Degree Applicable
Grading: Grade Only
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly:

Catalog Description:
Course covers knowledge and skills needed to evaluate and work effectively in different quantity food production and food service systems. Practical field experience in quantity food service is provided.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Schedule of Classes Information:
Description: Course covers knowledge and skills needed to evaluate and work effectively in different quantity food production and food service systems. Practical field experience in quantity food service is provided. (Grade Only)
Prerequisites/Corequisites:
Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment:

Transfer Credit: CSU;
Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area			Effective:	Inactive:
CSU GE:	Transfer Area			Effective:	Inactive:
IGETC:	Transfer Area			Effective:	Inactive:
CSU Transfer:	Transferable	Effective:	Fall 1981	Inactive:	Fall 2020
UC Transfer:		Effective:		Inactive:	

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

Upon completion of this course the student will be able to:

1. Develop a menu using standardized recipes for quantity food production.
2. Calculate total and per portion costs for standardized recipes.
3. Set up and maintain records necessary for quantity food production.
4. Construct waste studies for selected fresh produce and compare with costs of convenience food including labor costs.
5. Use different equipment in a commercial kitchen.
6. Design and arrange attractive presentation of foods, including garnish.
7. Organize, set up and serve a meal in an institutional setting.
8. Design a safe and efficient flow of a meal from receiving food to meal service, including location of storage, food preparation, waste disposal, and ware washing for a quantity meal service operation.
9. Plan procedure for handling leftover foods.
10. Plan menu for emergency or crisis situation.

Topics and Scope:

Topics will include but not be limited to:

1. Food service systems and their development, including career opportunities in Dietetic Technology.
 - a. long-term care
 - b. acute care
 - c. adult day care
 - d. school food systems
 - e. elderly feeding programs
2. Menu planning and food standards.
 - a. variety
 - b. nutrient appropriate substitutions
 - c. vegetarian diets

- d. finger foods
- e. textural modifications
- 3. Quantity food production - standardized recipes.
- 4. Portion control and cost control.
- 5. Food selections and storage.
- 6. Delivery and service of goods.
- 7. Floor planning and layout of food service receiving, storage and production areas.
- 8. Equipment for kitchens and servicing rooms.
- 9. Table settings and service.
- 10. Left-over food.
- 11. Emergency food preparation.

Assignment:

- 1. Observe, evaluate and report on ten to fifteen food service operations.
- 2. Use a daily work sheet.
- 3. Prepare and present an in-service program.
- 4. Prepare one or more items using the production sheet.
- 5. Prepare protocol for emergency food preparations.
- 6. Quality assessment of a meal.
- 7. Complete 10-20 hours of supervised field experience and submit report.
- 8. Final Exam.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Field experience and field trip reports

Writing
20 - 40%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Homework problems

Problem solving
20 - 30%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

In-service presentation and field experience work

Skill Demonstrations
20 - 40%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, short answer

Exams
5 - 20%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation

Other Category
10 - 20%

Representative Textbooks and Materials:
Instructor prepared material.