

DIET 55L Course Outline as of Fall 2014**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:

Completion of CSKLS 371 or higher (V1) or qualifying score on Math placement test

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: Completion of CSKLS 371 or higher (V1) or qualifying score on Math placement test

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 a variety of equipment in a commercial kitchen.
6. Design and arrange attractive presentation of foods, including garnish.
7. Organize, set up and serve a meal.
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. Write a procedure for handling leftover foods.
10. Prepare and deliver an In-service training preparation, including documentation.
11. Plan menu for emergency or crisis situation.
12. Plan procedures to reduce food service waste and protect the environment.

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 nutrition 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
 - a. standardized recipes
 - b. recipe yield, scaling and costing
 - c. production sheets, tally sheet
 - d. safety and sanitation; ware washing
 - e. cooling logs
 - f. meal presentation, garnishes
4. Portion control and cost control
5. Food selection, ordering, receiving, and storage
 - a. product standards for quality food products
 - b. scratch vs. convenience
 - c. vendor selection
 - d. sustainability concerns for foodservice purchasing
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. Appropriate handling and use of left-over food
11. Emergency and crisis food planning and preparation
12. Waste reduction and environmental protection

Assignment:

1. Observe, evaluate and report on eight to ten commercial food service operations.
2. Prepare and present an In-service program.
3. Prepare one or more food items using the production sheet.
4. Prepare protocol for emergency food preparations.
5. Quality assessment of a meal.
6. Complete field experience and submit report.
7. 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.

Emergency preparedness protocol

Writing 10 - 20%

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

Meal quality assessment report

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.
Food preparation for quantity food service.

Skill Demonstrations
20 - 40%

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

Final Exam

Exams
5 - 20%

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

Field experience and field trip reports.

Other Category
20 - 40%

Representative Textbooks and Materials:

Instructor prepared material.

Managing Food Service and Food Safety; Allen, Susan Davis, MS, RD; Association of Nutrition and Foodservice Professionals, 2012 ed.