

DIET 55 Course Outline as of Fall 2022**CATALOG INFORMATION**

Dept and Nbr: DIET 55 Title: FOOD PRODUCTION MGT

Full Title: Food Production Management

Last Reviewed: 12/12/2023

Units	Course Hours per Week		Nbr of Weeks		Course Hours Total	
Maximum	2.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	2.00	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

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:

Students will learn about the fundamentals of food service management in the healthcare setting (hospitals, intermediate and long term care). It provides training in menu development and recipe standardization; food selection, purchasing, storage, preparation and service; cleaning and waste disposal; equipment selection and maintenance; evaluating quality, efficiency, and safety of food service system; kitchen design; cost and inventory control; emergency plans; and complying with applicable federal, state, and local regulations.

Prerequisites/Corequisites:

Completion of CSKLS 371 or higher (MATH) or qualifying placement

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100 or equivalent

Limits on Enrollment:**Schedule of Classes Information:**

Description: Students will learn about the fundamentals of food service management in the healthcare setting (hospitals, intermediate and long term care). It provides training in menu development and recipe standardization; food selection, purchasing, storage, preparation and

service; cleaning and waste disposal; equipment selection and maintenance; evaluating quality, efficiency, and safety of food service system; kitchen design; cost and inventory control; emergency plans; and complying with applicable federal, state, and local regulations. (Grade Only)

Prerequisites/Corequisites: Completion of CSKLS 371 or higher (MATH) or qualifying placement

Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent

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:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Identify and apply principles of food service management best practices, including menu writing, inventory management, recipe standardization, meeting a budget, ensuring food quality, and complying with food safety standards and federal, state, and local regulations.
2. Demonstrate readiness to take the national credentialing exam for Certified Dietary Managers (CDM), administered by the Certifying Board for Dietary Managers or the Registration Exam for Dietetic Technicians, administered by the Commission on Dietetic Registration.

Objectives:

At the conclusion of this course, the student should be able to:

1. Describe the role of the CDM and the Dietetic Technician Registered (DTR) in the healthcare foodservice setting (hospitals, long term care facilities, and intermediate care facilities).
2. Describe the differences between commercial foodservice (restaurant) and non-commercial foodservice (hospital, intermediate and long-term care facility).
3. Identify quantity food preparation equipment commonly found in a commercial kitchen.
4. Describe a safe and efficient flow of food from receiving to service, including location of storage, preparation, waste disposal, and ware washing for a quantity meal service operation.
5. Develop a seasonally appropriate multi-day cycle menu that meets budget restrictions, follows nutrition guidelines and basics of good menu planning, and is acceptable to a defined target population.

6. Choose nutritionally appropriate food substitutes in a menu.
7. Convert recipes into standard, block form, scaling for different yields, including production for over 100 portions, and including specifics for ensuring appropriate portioning for service.
8. Compose a food order for a meal from any menu using standardized recipes.
9. Evaluate stores to write an appropriate food order that meets quality standards and budget limitations.
10. List records necessary to comply with all federal, state, and local regulations.
11. Calculate total and per portion costs for standardized recipes.
12. Plan procedures to operate foodservice operation sustainably: minimizing water, gas, and electricity use, as well as food waste and garbage generation.

Topics and Scope:

- I. Introduction to Foodservice Management in the Healthcare Setting
 - A. Role of the CDM and the DTR in healthcare foodservice
 - B. Differences between commercial foodservice (restaurant) and non-commercial foodservice (hospital or long term care facility)
- II. Meal Service Styles
 - A. Different styles of service used in the non-commercial food service industry (tray line, buffet, restaurant-style, cafeteria, convenience store, satellite, and room service)
 - B. Equipment for maintaining food temperatures for delivered meals
 - C. Culture Change in long term care and how it affects meal service
 - D. How style of service impacts the style of the menu
- III. Menus
 - A. Regulatory requirements in menu planning
 - B. Menu planning considerations (client satisfaction, nutrition, diet restrictions, cultural/regional/religious considerations, government regulations, color/texture/shape, type of service, budget, timing, labor, equipment, and food availability)
 - C. Menu options (selective menu or non-selective menu; cycle menu or fixed menu)
 - D. Food substitutions
 - E. Therapeutic diets, diet liberalization, and diet spreadsheets
 - F. Target nutrients (protein, calcium, iron, vitamin C and vitamin A) used in menu planning
- IV. Standardized Recipes
 - A. Produce a standardized recipe, in block form, including the title, category/recipe number, yield, portion/serving size, portioning tool, ingredients, weight/volume of each ingredient, directions/procedure, cooking temperature and time, equipment and utensils used, food safety information, and nutrition content.
 - B. The steps involved in developing a standardized recipe.
 - C. Calculate total cost and per portion cost of a standardized recipe
 - D. Portion control and portioning tools
 - E. Food service math (scaling a recipe, weights and measure conversions, Edible Portion (EP) and As Purchased (AP) conversions)
 - F. Develop food and supply orders from menus, recipes, diet census, tally sheets, and cafeteria needs
- V. The Purchasing Process
 - A. Regulatory requirements for purchasing food and supplies
 - B. Purchasing objectives (quality, quantity, price, supplier delivery and service, and inventory level)
 - C. Product specifications
 - D. Purchasing terminology (grade, net weight, drain weight, can cutting, prime vendor, perpetual inventory, physical inventory, Just-in-time purchasing, shrinkage, ABC analysis)
 - E. Inventory management methods (min-max, par level)

- F. Purchasing options (Group Purchasing Organizations (GPOs), multi-vendor bid process, independent specialty products vendors, local grocery stores)
- G. Ethics in purchasing for a facility
- VI. Receiving and Storage
 - A. Regulatory requirements for food and supply storage
 - B. Check supplier invoices against facility purchase order; verify the receipt of proper quantity and quality of products
 - C. Check for signs of contamination, food spoilage, pest infestation, dented cans, and expired food. Refuse all unacceptable items and get credit on invoice
 - D. Ensure food products are received at the proper temperature
 - E. Schedule deliveries for times convenient for the operation (between peak meal times) to allow for thorough checking of order
 - F. Food items are dated with received by date to facilitate FIFO (first in, first out)
 - G. Refrigerator and freezer temperatures monitored and logged daily
 - H. Storing prepared or leftover food; labeling and dating
 - I. Types of dates (use-by, sell-by, best-buy, expiration date)
 - J. Pesticides and cleaning products stored away from food
- VII. Standards and Procedures for Preparing Food - purchasing and preparation standards for maximal quality nutrient retention, food safety, and waste control and quality standards (appearance, temperature, acceptance)
 - A. Meat, poultry, and fish
 - B. Eggs, milk, and cheese
 - C. Grains, sauces, and starches
 - D. Fruits and vegetables
- VIII. Food Production Systems
 - A. Check quality and quantity of food served
 - B. Keep records for monitoring and accountability
 - C. Forecasting, production sheets, diet spreadsheet
 - D. Production scheduling
 - E. Common cooking terms
 - F. Controlling energy and water usage
- IX. Department Design and Layout
 - A. Regulations regarding kitchen design and layout
 - B. Quantity food production equipment
 - 1. Operation
 - 2. Cleaning
 - C. Factors that influence the design of a foodservice facility
 - D. Lighting, ventilation, wall and floor surfaces
 - E. Capital budget
 - F. Equipment specification
- X. Revenue and Cash Handling
- XI. Emergency/Disaster Food Planning
 - A. Food and water requirements for healthcare establishments
 - B. Importance of standard recipes and portioning instructions for emergency situations
 - C. Plans for facilities with outside food service supplier
- XII. Catering and Special Events

Assignment:

1. Deliver presentation on the use and cleaning of a piece of commercial kitchen equipment.
2. Work individually and collaboratively to design a seasonally appropriate multi-day cycle menu that meets budget restrictions, follows nutrition guidelines and basics of good menu

planning, and is acceptable to a defined target population.

3. Scale a recipe and put it in standard block form, including recipe yield, portion size, portioning tool, nutritional analysis, and Hazard Analysis and Critical Control Point (HACCP) instructions.

4. Calculating amounts needed of all ingredients, preparing a food order, and calculating the cost per serving of a meal for 50 guests

5. Two midterm exams and final exam

6. Approximately 10 pages of text reading per week

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.

Written multi-day cycle menu

Writing
5 - 10%

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

Calculating food costs; calculating food orders; writing and scaling recipes

Problem solving
20 - 40%

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

Presentation on kitchen equipment

Skill Demonstrations
5 - 10%

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

Two midterm exams plus final exam

Exams
40 - 60%

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

Participation and attendance

Other Category
5 - 10%

Representative Textbooks and Materials:

Foodservice Management by Design. 2nd ed. Legvold, Dee and Salisbury, Kristi. Association of Nutrition and Foodservice Professionals. 2018