

CATALOG INFORMATION

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

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	3.00	Lab Scheduled	4.00	17.5	Lab Scheduled	70.00
		Contact DHR	0		Contact DHR	0
		Contact Total	5.00		Contact Total	87.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 122.50

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:
Foundation of knowledge and skills to recognize and evaluate different food service systems.
Provides practical experience to add to didactic experience.

Prerequisites/Corequisites:
Concurrent enrollment in Dietetic Technology 55.

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Foundation of knowledge & skills to recognize & evaluate different food service systems. Provides practical experience to add to didactic experience. (Grade Only)
Prerequisites/Corequisites: Concurrent enrollment in Dietetic Technology 55.
Recommended:
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:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The students will:

1. Observe and chart flow of food from receiving to service, including location of storage.
2. Use standardized recipe.
3. Keep records necessary for food production.
4. Prepare waste studies for selected fresh produce and compare with costs of convenience food including labor costs.
5. Calculate total and per portion costs for standardized recipes.
6. Plan procedure for handling leftover foods.
7. Use different work stations and equipment in a commercial kitchen.
8. Describe attractive presentation of foods, including garnishes.

Topics and Scope:

1. Food service systems and their development.
2. Meal planning and good standards.
3. Food selections and storage.
4. Quantity food production - standardized recipes.
5. Delivery and service of goods.
6. Floor planning and layout.
7. Equipment for kitchens and servicing rooms.
8. Left-over food.
9. Emergency food preparation.
10. Portion control and cost control.

Assignment:

1. Observe a food service worker.
2. Use a daily work sheet.
3. Prepare an inservice program.
4. Teach at least 4 food service workers and test their knowledge

- of topic covered.
5. Prepare one item using the production sheet.
 6. Prepare protocol for:
 - A. using leftovers.
 - B. emergency food preparations.

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.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

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

Field work

Problem solving
30 - 60%

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

Field work, Performance exams

Skill Demonstrations
20 - 40%

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

None

Exams
0 - 0%

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

ACTUAL ON-SITE TESTS

Other Category
10 - 30%

Representative Textbooks and Materials: