

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 | 2.00 | Lecture Scheduled | 1.00 | 17.5 | Lecture Scheduled | 17.50 |
| Minimum | 2.00 | 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. Students in the certificate program should concurrently enroll in Diet 55.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Foundation of knowledge and skills to recognize and evaluate different food service systems. Provides practical experience to add to didactic experience. (Grade Only)
Prerequisites/Corequisites:
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:

Upon successful completion of the course, students will be able to:

1. Design a safe and efficient flow of food from receiving to service, including location of storage.
2. Develop a menu using standardized recipes.
3. Calculate total and per portion costs for standardized recipes.
4. Maintain records necessary for food production.
5. Prepare waste studies for selected fresh produce and compare with costs of convenience food including labor costs.
6. Plan procedure for handling leftover foods.
7. Use different workstations and equipment in a commercial kitchen.
8. Arrange attractive presentation of foods, including garnishes.
9. Set up for and serve a meal.
10. Plan menu for emergency situation.
11. Describe and evaluate career opportunities in the field of Diet Technology.

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 good 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 several 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. Field trip and field work reports.
8. Exams.

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 work reports |
|--------------------|

| |
|---------------------|
| Writing 10 - 50% |
|---------------------|

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

| |
|------------|
| Field work |
|------------|

| |
|-----------------------------|
| Problem solving 20 - 50% |
|-----------------------------|

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

| |
|-------------------------------------|
| Field work, In-service presentation |
|-------------------------------------|

| |
|----------------------------------|
| Skill Demonstrations 15 - 30% |
|----------------------------------|

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 - 30%

Representative Textbooks and Materials:
Instructor prepared material.