DSM 295A: Field Experience in Foodservice Management

1-4 Credits/Maximum of 4

DSM 295A Field Experience in Foodservice Management (1-4) DSM 295A is designed to provide an opportunity for students to apply theories and knowledge learned in DSM 260 Management & Analysis of Quantity Food in a real life setting in order to develop the competencies related to managing the preparation and service of quality food in a non-commercial setting. The course objectives include: 1. gaining experience in supervising the production and service of food that meets nutrition guidelines, cost parameters, and consumer acceptance; 2. participating in facility management including equipment selection and design of work units; 3. conducting a food preference survey and evaluating results in order to assess consumer needs and wants; 4. translating nutrition guidelines into menus for a target population; 5. participating in the procurement and inventory management of food and supplies for a food service unit; 6. participating in quality improvement, including systems and customer satisfaction for dietetic service; 7. participating in organizational change and planning and goal-setting processes. To complete the DSM 295A assignments students must be working in a hospital, nursing home, retirement facility or a school foodservice operation where they complete directed assignments under the supervision of a Registered Dietitian or a qualified mentor approved by the Dietetic Food Systems Management Program. The foodservice operation serves as the learning environment where students develop skills related to the planning, operation, and evaluation of a foodservice operation in an institutional setting. The course assignments are designed to develop problem solving and critical thinking skills as well. Students will complete a minimum of 40 hours of supervised practice in the foodservice setting and complete a minimum of six written assignments per credit. Students enrolled for 2-4 credits will spend 40 hours per credit in the practice setting and complete more in-depth projects and written reports related to the course objectives. Evaluation methods: students will be required to submit a written report, using guidelines provided by the course instructor, at the completion of each module/assignment. These written reports will be evaluated by the course instructor. In addition, the student's mentor will evaluate the student's performance using an evaluation form designed by the course instructor.

Prerequisite: DSM 195; NUTR 251

DSM 295W: Professional Staff Field Experience

4 Credits

Methods of, and practice in, the client-oriented dietetic systems.

Prerequisite: DSM 195; NUTR 251

Writing Across the Curriculum