



## **DIETNT-167: Food Service Management 2 Coordinated Practice**

**Course Description:** Through clinic experiences, students learn modern management techniques to select and train employees, maintain departmental records, purchase food and supplies, supervise meal service, plan meetings, analyze, correct problems and develop interdepartmental communication.

Total Credits: 2.00

Course Competencies:

1. Compare different food systems.
2. Evaluate own performance against standards by developing self-improvement plan while correcting and updating forms as necessary.
3. Describe how the menu is the focal point of operation in the food service department.
4. Practice quality assurance practices by auditing kitchen procedures and presenting plan of action for correction as necessary.
5. Demonstrate administrative functions of leadership in relation to supervision, communication, employee orientation, on-the job training, and inservice training.
6. Interpret plan to correct or explain a (crisis)situation.
7. Comply with sanitation, safety, and dress code regulations.
8. Identify essential financial managerial functions including budgeting, and meal equivalents calculations.
9. Apply management functions in project.

**See next page for checklist to complete.**

**Credit for Prior Learning (CPL) Competency Checklist for Food Service Management 2 Coordinated Practice DIETNT 167**

Please review the following competencies. Mark met or not met for each competency from which you have prior work experience.

Competency	Met	Not Met
<p><b>Compare the different types of food service systems.</b>                      KNDT 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.                      KNDT 1.3 Apply critical thinking skills.                      KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.                      KNDT 2.2 Demonstrate effective interviewing and education methods for diverse individuals and groups.                      KNDT 2.4 Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.                      CNDT 2.2 Use clear and effective oral and written communication.                      CNDT 2.4 Demonstrate active participation, teamwork and contributions in group settings.                      CNDT 2.5 Function as a member of interprofessional teams.                      CNDT 2.7 Participate in professional and community organizations.                      CNDT 2.8 Demonstrate professional attributes in all areas of practice.                      CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability reduce waste and protect the environment.</p>		
<p><b>Evaluate own performance against standards by developing self-improvement plan while correcting and updating forms as necessary.</b>                      KNDT 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.                      KNDT 1.3 Apply critical thinking skills.                      CNDT 1.1 Access data, references, patient education materials, consumer and other information from credible sources.                      CNDT 1.2 Evaluate information to determine if it is consistent with accepted scientific evidence.                      CNDT 1.3 Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.                      CNDT 1.4 Implement actions based on care plans, protocols, policies and evidence-based practice.                      KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.                      CNDT 2.2 Use clear and effective oral and written communication.                      CNDT 2.5 Function as a member of interprofessional teams.                      CNDT 2.8 Demonstrate professional attributes in all areas of practice.                      CNDT 2.12 Participate in advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.                      KNDT 3.3 Present an educational session to a target population.                      CNDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population.                      CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</p>		

<p>CNDT 4.1 Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.</p>		
<p><b>Describe how the menu is the focal point of operation in the food service department.</b></p> <p>KNDT 1.3 Apply critical thinking skills.</p> <p>CNDT 1.4 Implement actions based on care plans, protocols, policies and evidence-based practice.</p> <p>KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</p> <p>KNDT 2.2 Demonstrate effective interviewing and education methods for diverse individuals and groups.</p> <p>KNDT 2.4 Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.</p> <p>CNDT 2.2 Use clear and effective oral and written communication.</p> <p>CNDT 2.8 Demonstrate professional attributes in all areas of practice.</p> <p>CNDT 2.9 Show cultural competence in interactions with clients, colleagues and staff.</p> <p>KNDT 3.2 Implement interventions to effect change and enhance wellness in diverse individuals and groups.</p> <p>KNDT 3.4 Describe the processes involved in delivering quality food and nutrition services.</p> <p>CNDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population.</p> <p>CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</p> <p>CNDT 3.7 Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.</p> <p>CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</p>		
<p><b>Practice quality assurance practices by auditing kitchen procedures and presenting plan of action for correction as necessary.</b></p> <p>KNDT 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.</p> <p>KNDT 1.3 Apply critical thinking skills.</p> <p>CNDT 1.1 Access data, references, patient education materials, consumer and other information from credible sources.</p> <p>CNDT 1.2 Evaluate information to determine if it is consistent with accepted scientific evidence.</p> <p>CNDT 1.3 Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</p> <p>CNDT 1.4 Implement actions based on care plans, protocols, policies and evidence-based practice.</p> <p>KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</p> <p>KNDT 2.2 Demonstrate effective interviewing and education methods for diverse individuals and groups.</p> <p>KNDT 2.4 Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.</p> <p>CNDT 2.2 Use clear and effective oral and written communication.</p> <p>CNDT 2.4 Demonstrate active participation, teamwork and contributions in group settings.</p> <p>CNDT 2.5 Function as a member of interprofessional teams.</p> <p>CNDT 2.8 Demonstrate professional attributes in all areas of practice.</p> <p>CNDT 2.12 Participate in advocacy on local, state or national legislative and regulatory issues or policies</p>		

<p>impacting the nutrition and dietetics profession.</p> <p>KNDT 3.2 Implement interventions to effect change and enhance wellness in diverse individuals and groups.</p> <p>KNDT 3.3 Present an educational session to a target population.</p> <p>KNDT 3.4 Describe the processes involved in delivering quality food and nutrition services.</p> <p>CNDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population.</p> <p>CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</p> <p>CNDT 4.1 Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.</p> <p>CNDT 4.2 Perform supervisory, education and training functions.</p> <p>CNDT 4.3 Use current nutrition informatics technology to develop, store, retrieve and disseminate information and data.</p> <p>CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability reduce waste and protect the environment.</p>		
<p><b>Demonstrate administrative functions of leadership in relation to supervision, communication, employee orientation, on-the job training, and inservice training.</b></p> <p>KNDT 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.</p> <p>KNDT 1.3 Apply critical thinking skills.</p> <p>CNDT 1.1 Access data, references, patient education materials, consumer and other information from credible sources.</p> <p>CNDT 1.2 Evaluate information to determine if it is consistent with accepted scientific evidence.</p> <p>CNDT 1.3 Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.</p> <p>CNDT 1.4 Implement actions based on care plans, protocols, policies and evidence-based practice.</p> <p>KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</p> <p>KNDT 2.2 Demonstrate effective interviewing and education methods for diverse individuals and groups.</p> <p>KNDT 2.4 Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.</p> <p>KNDT 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.</p> <p>CNDT 2.2 Use clear and effective oral and written communication.</p> <p>CNDT 2.3 Prepare and deliver sound food and nutrition presentations to a target audience.</p> <p>CNDT 2.4 Demonstrate active participation, teamwork and contributions in group settings.</p> <p>CNDT 2.5 Function as a member of interprofessional teams.</p> <p>CNDT 2.6 Refer situations outside the nutrition and dietetics technician scope of practice or area of competence to a registered dietitian nutritionist or other professional.</p> <p>CNDT 2.7 Participate in professional and community organizations.</p> <p>CNDT 2.8 Demonstrate professional attributes in all areas of practice.</p> <p>CNDT 2.9 Show cultural competence in interactions with clients, colleagues and staff.</p> <p>CNDT 2.12 Participate in advocacy on local, state or national legislative and regulatory issues or policies impacting the nutrition and dietetics profession.</p> <p>CNDT 2.13 Practice and/or role play mentoring and precepting others.</p>		

<p>KNDT 3.3 Present an educational session to a target population.  KNDT 3.4 Describe the processes involved in delivering quality food and nutrition services.  CNDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population.  CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.  CNDT 3.7 Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.  KNDT 4.1 Participate in the human resource management process.  CNDT 4.2 Perform supervisory, education and training functions.  CNDT 4.3 Use current nutrition informatics technology to develop, store, retrieve and disseminate information and data.  CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability reduce waste and protect the environment.</p>		
<p><b>Interpret plan to correct or explain a (crisis) situation.</b>  KNDT 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.  KNDT 1.3 Apply critical thinking skills.  CNDT 1.4 Implement actions based on care plans, protocols, policies and evidence-based practice.  KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.  CNDT 2.2 Use clear and effective oral and written communication.  CNDT 2.5 Function as a member of interprofessional teams.  CNDT 2.6 Refer situations outside the nutrition and dietetics technician scope of practice or area of competence to a registered dietitian nutritionist or other professional.  CNDT 2.8 Demonstrate professional attributes in all areas of practice.  CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.  CNDT 4.1 Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.</p>		
<p><b>Comply with sanitation, safety, and dress code regulations.</b>  KNDT 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.  KNDT 1.3 Apply critical thinking skills.  KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.  CNDT 2.2 Use clear and effective oral and written communication.  CNDT 2.8 Demonstrate professional attributes in all areas of practice.  KNDT 3.2 Implement interventions to effect change and enhance wellness in diverse individuals and groups.  KNDT 3.4 Describe the processes involved in delivering quality food and nutrition services.  CNDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population.  CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.  CNDT 3.7 Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status of various populations, groups and individuals.</p>		

<p>KNDT 4.3 Apply safety principles related to food, personnel and consumers.  CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</p>		
<p><b>Identify essential financial managerial functions including budgeting, and meal equivalents calculations.</b></p> <p><b>Linked External Standards</b>  KNDT 1.3 Apply critical thinking skills.  CNDT 1.3 Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.  CNDT 1.4 Implement actions based on care plans, protocols, policies and evidence-based practice.  KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.  CNDT 2.2 Use clear and effective oral and written communication.  CNDT 2.8 Demonstrate professional attributes in all areas of practice.  KNDT 3.4 Describe the processes involved in delivering quality food and nutrition services.  CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.  KNDT 4.2 Explain budgeting principles and techniques.  CNDT 4.3 Use current nutrition informatics technology to develop, store, retrieve and disseminate information and data.  CNDT 4.4 Participate in development of a plan for a new service including budget.</p>		
<p><b>Apply management functions in project.</b></p> <p>KNDT 1.2 Use current information technologies to locate and apply evidence-based guidelines and protocols.  KNDT 1.3 Apply critical thinking skills.  CNDT 1.1 Access data, references, patient education materials, consumer and other information from credible sources.  CNDT 1.2 Evaluate information to determine if it is consistent with accepted scientific evidence.  CNDT 1.3 Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.  CNDT 1.4 Implement actions based on care plans, protocols, policies and evidence-based practice.  KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.  KNDT 2.2 Demonstrate effective interviewing and education methods for diverse individuals and groups.  KNDT 2.4 Identify and describe the work of interprofessional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services.  KNDT 2.8 Demonstrate an understanding of the importance and expectations of a professional in mentoring and precepting others.  CNDT 2.2 Use clear and effective oral and written communication.  CNDT 2.3 Prepare and deliver sound food and nutrition presentations to a target audience.  CNDT 2.4 Demonstrate active participation, teamwork and contributions in group settings.  CNDT 2.5 Function as a member of interprofessional teams.  CNDT 2.6 Refer situations outside the nutrition and dietetics technician scope of practice or area of competence</p>		

<p>to a registered dietitian nutritionist or other professional.</p> <p>CNDT 2.7 Participate in professional and community organizations.</p> <p>CNDT 2.8 Demonstrate professional attributes in all areas of practice.</p> <p>CNDT 2.9 Show cultural competence in interactions with clients, colleagues and staff.</p> <p>KNDT 3.3 Present an educational session to a target population.</p> <p>KNDT 3.4 Describe the processes involved in delivering quality food and nutrition services.</p> <p>CNDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population.</p> <p>CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.</p> <p>KNDT 4.1 Participate in the human resource management process.</p> <p>KNDT 4.2 Explain budgeting principles and techniques.</p> <p>CNDT 4.1 Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.</p> <p>CNDT 4.3 Use current nutrition informatics technology to develop, store, retrieve and disseminate information and data.</p> <p>CNDT 4.4 Participate in development of a plan for a new service including budget.</p> <p>CNDT 4.5 Implement and adhere to budgets.</p> <p>CNDT 4.6 Assist with marketing clinical and customer services.</p> <p>CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</p>		
---	--	--