



## **DIETNT-118: Food Service Management 1 Coordinated Practice**

### Course Description:

Basic principles of food service management, human resource management, and sanitation are applied in a clinical setting. This course meets the food service management requirement of the Dietary Manager program.

Total Credits: 1.00

### Course Competencies:

- 1. Check Meal Service for Food Quality, Portion Size, and Diet Accuracy**
- 2. Implement Continuous Quality Improvement Procedures for Foodservice Department**
- 3. Articulate Required Changes in Food Service Department**
- 4. Accept Responsibility to Represent Department at External Meetings**
- 5. Following Established Sanitation and Quality Standards, Characterize the following processes Purchase, Receive, Store, and Distribute Food Supplies and Equipment**
- 6. Specify Standards and Procedures for Preparing Food**
- 7. Implement Cost Effective Procedures**
- 8. Apply mentoring skills.**

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

**Credit for Prior Learning (CPL) Competency Checklist for Food Service Management 1 Coordinated Practice DIETNT 118**

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

<b>Competency</b>	<b>Met</b>	<b>Not Met</b>
<p align="center"><b>Check Meal Service for Food Quality, Portion Size, and Diet Accuracy</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 1.4 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 2.5 Demonstrate an understanding of cultural competence/sensitivity.            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 2.9 Show cultural competence in interactions with clients, colleagues and staff.            KNDT 3.4 Describe the processes involved in delivering quality food and nutrition services.            CNDT 3.3 Provide nutrition and lifestyle education to well populations.            CNDT 3.4 Promote health improvement, food safety, wellness and disease prevention for the general population.            CNDT 3.5 Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.            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.            CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability reduce waste and protect the environment.</p>		
<p align="center"><b>Implement Continuous Quality Improvement Procedures for Foodservice Department</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 2.4 Identify and describe the work of inter-professional teams and the roles of others with whom the nutrition and dietetics technician, registered collaborates in the delivery of food and nutrition services. KNDT 2.5 Demonstrate an understanding of cultural competence/sensitivity.            CNDT 2.1 Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice, Standards of Professional Practice and the Code of Ethics for the Profession of Dietetics.            CNDT 2.2 Use clear and effective oral and written communication.            CNDT 2.10 Perform self-assessment and develop goals for self-improvement throughout the program.</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 3.5 Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.</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>KNDT 4.1 Participate in the human resource management process.</p> <p>KNDT 4.3 Apply safety principles related to food, personnel and consumers.</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 style="text-align: center;"><b>Articulate Required Changes in Food Service Department</b></p> <p>KNDT 1.3 Apply critical thinking skills.</p> <p>CNDT 1.2 Evaluate information to determine if it is consistent with accepted scientific evidence.</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 2.4 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 2.5 Demonstrate an understanding of cultural competence/sensitivity.</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>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 3.5 Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.</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 4.3 Apply safety principles related to food, personnel and consumers.</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 style="text-align: center;"><b>Accept Responsibility to Represent Department at External Meetings</b></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>KNDT 2.1 Demonstrate effective and professional oral and written communication skills sufficient for entry into technical practice.</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. 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 2.7 Participate in professional and community organizations.</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 4.2 Perform supervisory, education and training functions.</p>		
<p align="center"><b>Following Established Sanitation and Quality Standards, Characterize the following processes Purchase, Receive, Store, and Distribute Food Supplies and Equipment</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 1.4 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 2.3 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and interprofessional relationships in various practice settings.</p> <p>KNDT 2.6 Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.</p> <p>CNDT 2.1 Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice, Standards of Professional Practice and the Code of Ethics for the Profession of Dietetics.</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 2.6 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 2.8 Demonstrate professional attributes in all areas of practice.</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 3.5 Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.</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>KNDT 4.1 Participate in the human resource management process.</p> <p>KNDT 4.3 Apply safety principles related to food, personnel and consumers.</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>		

**Specify Standards and Procedures for Preparing Food**

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.  
KNDT 2.3 Describe the governance of nutrition and dietetics practice, such as the Scope of Nutrition and Dietetics Practice and the Code of Ethics for the Profession of Nutrition and Dietetics; and interprofessional relationships in various practice settings.  
KNDT 2.5 Demonstrate an understanding of cultural competence/sensitivity.  
KNDT 2.6 Explain legislative and regulatory policies related to nutrition and dietetics technician level of practice.  
CNDT 2.1 Adhere to current federal regulations and state statutes and rules, as applicable and in accordance with accreditation standards and the Scope of Dietetics Practice, Standards of Professional Practice and the Code of Ethics for the Profession of Dietetics.  
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.  
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 3.5 Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.  
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.  
KNDT 4.3 Apply safety principles related to food, personnel and consumers.  
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 4.4 Participate in development of a plan for a new service including budget.  
CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.

**Implement Cost Effective Procedures**

KNDT 1.3 Apply critical thinking skills.  
CNDT 1.3 Collect performance improvement, financial, productivity or outcomes data and compare it to established criteria.  
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.  
CNDT 3.7 Modify recipes and menus for acceptability and affordability that accommodate the cultural diversity and health status

<p>of various populations, groups and individuals. KNDT 4.2 Explain budgeting principles and techniques.  CNDT 4.2 Perform supervisory, education and training functions.  CNDT 4.4 Participate in development of a plan for a new service including budget.  CNDT 4.5 Implement and adhere to budgets.  CNDT 4.7 Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.</p>		
<p style="text-align: center;"><b>Apply mentoring skills.</b></p> <p>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 2.4 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 2.4 Demonstrate active participation, teamwork and contributions in group settings.  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 2.9 Show cultural competence in interactions with clients, colleagues and staff.  CNDT 2.10 Perform self-assessment and develop goals for self-improvement throughout the program.  CNDT 2.13 Practice and/or role play mentoring and precepting others.  KNDT 3.3 Present an educational session to a target population.  CNDT 3.5 Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.  CNDT 3.6 Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health needs.  KNDT 4.1 Participate in the human resource management process.  CNDT 4.2 Perform supervisory, education and training functions.</p>		