

COURSE APPROVAL DOCUMENT
Southeast Missouri State University

Department: Human Environmental Studies

Course No. FN 415

Title of Course: Principles and Practices of Foodservice for the Dietitian

Please check: New
 Revision

I. Catalog Description and Credit Hours of Course:

Organization and leadership strategies for dietitians in healthcare and institutional settings. Theory, management and application of systems for food and nutrition services. (3 credit hours)

II. Prerequisite (s): FN 205

III. Purposes or Objectives of the Course:

- A. To identify interrelated, cultural and economic factors that affect foodservice systems in the healthcare or institutional sector.
- B. To outline effective management strategies that support quality indicators in the field of healthcare and institutional foodservice.
- C. To identify leadership styles and their application in healthcare and institutional foodservice.
- D. To examine principles of human and financial resources as they relate to laws, regulations and organizational policy in healthcare and institutional foodservice operations.

IV. Student Learning Outcomes (Minimum of 3)

- A. To outline effective management strategies that support quality indicators in the field of healthcare and institutional foodservice.
- B. To compare leadership styles and their application in problems in healthcare and institutional foodservice.
- C. To examine principles of human and financial resources as they relate to laws, regulations and organizational policy in healthcare and institutional foodservice operations.

V. Optional departmental/college requirements

- A. None

VI. Course Content or Outline (Indicate number of class hours per unit or section):

Topic	Hours
A. Foundations: the foodservice industry, the systems approach, and sustainability.	6
B. Fundamentals: food safety; cleaning, sanitation, environmental safety; and the menu.	6
C. Operational functions: purchasing; receiving, storage and inventory; production; and service.	9
D. Facilities planning and design, equipment and furnishings and environmental management.	9
E. Management functions: organizational design, leadership, human resource management, performance improvement, financial management, and marketing.	15
Total	45

Signature: _____ Date: _____
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Signature: _____ Date: _____
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FN 415
Principles and Practices of Foodservice for the Dietitian
Course Syllabus

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II. Prerequisites(s): FN 205

III. Purpose and Objectives of the Course:

- E. To identify interrelated, cultural and economic factors that affect foodservice systems in the healthcare or institutional sector.
- F. To outline effective management strategies that support quality indicators in the field of healthcare and institutional foodservice.
- G. To identify leadership styles and their application in healthcare and institutional foodservice.
- H. To examine principles of human and financial resources as they relate to laws, regulations and organizational policy in healthcare and institutional foodservice operations.

Accreditation Council for Education in Nutrition and Dietetics Knowledge Requirements

- A. KRD 4.1 The curriculum must include management and business theories and principles required to deliver programs and services.
- B. KRD 4.2 The curriculum must include content related to quality management of food and nutrition services.
- C. KRD 4.4 The curriculum must include content related to health care systems.
- D. KRD 5.1 The food and food systems foundation of the dietetics profession must be evident in the curriculum. Course content must include the principles of food science and food systems, techniques of food preparation and application to the development, modification, and evaluation of recipes, menus and food products acceptable to diverse groups.

IV. Student Learning Outcomes:

- D. To outline effective management strategies that support quality indicators in the field of healthcare and institutional foodservice.
- E. To compare leadership styles and their application to problems in healthcare and institutional foodservice.
- F. To examine principles of human and financial resources as they relate to laws, regulations and organizational policy in healthcare and institutional foodservice operations.

V. Required Textbooks

To be determined

VI. Course Outline

Week	Topic	Chapter
Week 1	Introduction to Class Foundations: The Food Service Industry	Ch.1
Week 2	Foundations: Systems Approach	Ch. 2
Week 3	Fundamentals: Food safety Environmental safety (start)	Ch. 3 & Ch. 4
Week 4	Fundamentals: Environmental safety Menu planning	Ch. 4 & Ch. 5
Week 5	Operational Functions: Purchasing	Ch. 6
Week 6	Operational Functions: Receiving, storage, and inventory	Ch. 7
Week 7	Operational Functions: Production and service	Ch. 8 & Ch. 9
Week 8	The Facilities: Facilities Planning and Design	Ch. 10
Week 9 Spring Break	SPRING BREAK	
Week 10	The Facilities: Equipment and Furnishings	Ch. 11
Week 11	The Facilities: Environmental Management	Ch. 12
Week 12	Management Functions: Organizational design	Ch. 13
Week 13	Management Functions: Leadership	Ch. 14
Week 14	Management Functions: Human resource management	Ch. 15
Week 15	Management Functions: Performance improvement	Ch. 16
Week 16	Management Functions: Financial management and marketing	Ch. 17 & Ch. 18
Week 17	Final Exam	

VII. Evaluation: (Tentative and subject to change)

Midterm & Final Exam	30%
Assignments	40%
Projects	30%
Total	100%

Grading Scale - Grades may be viewed regularly via Moodle.

- 100-90% - A**
- 89-80% - B**
- 79-70% - C**
- 69-60% - D**
- 59% < - F**

VIII. Academic Policy Statement

Students will be expected to abide by the University Policy for Academic Honesty regarding plagiarism and academic honesty. Refer to: <http://www6.semo.edu/judaffairs/code.html>

IX. Students With Disabilities

If a student has a special need addressed by the Americans with Disabilities Act (ADA) and requires materials in an alternative format, please notify the instructor at the beginning of the course. Reasonable efforts will be made to accommodate special needs. Refer to: <http://www.semo.edu/ds/>.

X. Disruptive Behavior During Class

SEMO's policy will be enforced regarding disputative behavior in class. A student shall not obstruct, disrupt or interfere, or attempt to disrupt or interfere with another student's right to study, learn, participate, or a teacher's right to teach during a class. This includes but not limited to such behaviors as talking at inappropriate times, drawing unwarranted attention to him or herself, engaging in loud or distracting behaviors, or displaying defiance or disrespect to others.

Questions, comments or requests regarding this course or program should be taken to your instructor. Unanswered questions or unresolved issues involving this class may be taken to Dr. Shelba Branscum.