**BARTON COMMUNITY COLLEGE
COURSE SYLLABUS**

**FALL 2012**

1. **GENERAL COURSE INFORMATION**

Course Number: DIET 1633
Course Title: Field Experience Sanitation and Management of Food Systems
Credit Hours: 3 credit hours
Prerequisite: Be concurrently enrolled in Sanitation and Management of Food Service(DIET 1630)
Division and Discipline: WTCE/Dietary Manager
Course Description: This course offers field experience in the study and application of sanitation principles, food protection, HACCP guidelines, safety inspections of food preparation equipment and use by employees to meet regulatory guidelines. This course is to be completed in the student's participating facility and part of which is completed under the supervision of a Registered Dietitian preceptor.

1. **COURSE POLICY**

Students and Faculty of Barton Community College constitute a special community engaged in the process of education. The College assumes that its students and faculty will demonstrate a code of personal honor that is based upon courtesy, integrity, common sense, and respect for others both within and outside the classroom.

The College reserves the right to suspend a student for conduct that is detrimental to the College's educational endeavors as outlined in the College catalog.

Plagiarism on any academic endeavors at Barton County Community College will not be tolerated. Learn the rules of, and avoid instances of, intentional or unintentional plagiarism.

Anyone seeking an accommodation under provisions of the Americans with Disabilities Act should notify Student Support Services. Additional information about academic integrity can be found at the following link: [Academic Integrity](http://academicintegrity.bartonccc.edu/)

1. **COURSE AS VIEWED IN TOTAL CURRICULUM**

This course is a requirement for the Dietetic Assistant Program (Dietary Manager Program). The course prepares the student to take the National Credentialing Exam offered by the Association of Foodservice and Nutrition Professionals. This course fulfills 56.25 hours of the 150 total hours of field experience instruction included in the Dietary Manager's Program.

1. **ASSESSMENT OF STUDENT LEARNING**

Barton Community College is committed to the assessment of student learning and to quality education. Assessment activities provide a means to develop an understanding of how students learn, what they know, and what they can do with their knowledge. Results from these various activities guide Barton, as a learning college, in finding ways to improve student learning.

Course Outcomes/Competencies

1. Provide Foodservices
2. Evaluate Meal Service for Food Quality, Portion Size, and Diet Accuracy
3. Manage the Preparation and Service of Special Nourishments and Supplemental Feedings
4. Implement Continuous Quality Improvement Procedures for Foodservice Department
5. Evaluate Food Acceptance Survey
6. Choose Appropriate Resources to Modify Standard Menus to Suit Client Needs
7. Manage Supplies, Equipment Use, Sanitation and Safety
8. Purchase , Receive, Store, and Distribute Food Following Sanitation/Quality Standards
9. Protect Food in All Phases of Preparation, Holding, Service, Cooling, and Transportation Using HACCP Guidelines
10. Manage Physical Facilities to Ensure Compliance with Safety and Sanitation Regulations
11. Conduct Routine Maintenance Inspection of Equipment
12. Organize Work Flow and Use of Equipment
13. Manage Production
14. Prepare Standardized Recipes for Food Production
15. Specify Standards and Procedures for Preparing Food
16. Supervise the Production and Distribution of Food
17. Justify Improvements in the Department Design and Layout
18. Manage Business Operations
19. Prepare Purchase Specifications and Supervise the Purchase of Food and Supplies
20. Manage Revenue Generating Services
21. Monitor/Review Cost of Menus Against Budget and Guidelines
22. Implement Cost Effective Procedures
23. **INSTRUCTOR'S EXPECTATIONS OF STUDENTS IN CLASS**
24. **TEXT AND SUPPLEMENTARY MATERIALS USED IN THE COURSE**
25. **REFERENCES**
26. **METHODS OF INSTRUCTION AND EVALUATION**
27. **ATTENDANCE REQUIREMENTS**
28. **COURSE OUTLINE**