



**Department of Nutritional Sciences  
Coordinated Program in Dietetics  
NUTR 4619  
Supervised Practice in Food Service  
Administration**

### Course Description:

This supervised practice requires the student to have placement in a facility in their geographical location to fulfill the food service management (90 hours) portion of supervised practice experience. The students will achieve competency in the supervision, performance, monitoring and development of food service management systems during this experience. Students will complete 50 hours in the food service area with projects related to patients services, purchasing and receiving, food production, and safety and sanitation. The culminating experience for this rotation will be a 40 hour staff relief experience in the management realm where the student will assume all responsibilities for the administrative Registered Dietitian, or Food Service Manager/Director.

**Credits:** One (1)

### Course Format and Modes of Instruction:

The course will be enhanced through MOODLE. The student utilizes MOODLE to obtain rotation materials, pre and post tests, and to post weekly progress reports. Clinical Coordinator must approve the site and schedule prior to start of rotation. A short contract or memorandum of understanding must be in place with the site prior to the start of this supervised practice rotation. Students are required to provide the preceptors with daily schedule and all evaluation forms on first day of the food service rotation. Students are required to take the pre-test before the rotation begins and the post-test after rotation is completed. At the end of the rotation, the students are to compile in portfolio format all evaluation forms, tests, and assignments completed during rotation. Student must also include lesson plans, handouts, reports etc. for the rotation.

### Prerequisites:

4120 Food Service Systems Management or 4117 IDST Health Service Systems Management.

### Course Goals and Objectives:

#### Goals

The goal of this rotation course is for the student upon completion of this course to be competent in food service at the entry level for Registered Dietitians.

#### Objectives

The objectives of this course are based on the core competencies required for the supervised practice component of entry-level dietitian education programs. The objectives of this course will be met via assigned readings, case studies, projects determined by student and preceptor and course discussion.

### Course Requirements:

Requirements	Weight
Class participation on MOODLE	15%
Portfolio	15%
Preceptor evaluation Exceptional =70 points Proficient = 60 points	70%
Total	100%

