

Food Service Laboratory **11:709:449 (1 credit)**

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Sec 01: Wednesday 8:30-1:20, DAV 216

Sec 02: Friday 8:30-1:20, FOR 191B

Note: During January/February Class will begin at 9:30.

Prerequisites: 11:709:201 & 202 Culinary Nutrition and Lab; 11:709:301 Food Safety & Sanitation

Co-requisite: 11:709:448 Food Production & Management

Office Hours: by appointment

NOTE: The best way to reach us is by email. In case you do not receive a response from us within 24hrs, please contact us again.

Course Description:

Laboratory experience in a commercial food service operation, with an emphasis on quantity food production and evaluation of skill development. Emphasis is also placed on the use of quantity food preparation equipment, menu planning, food safety and production.

Course website: <https://rutgers.instructure.com/courses/216511>

Textbook: No textbook is required. Refer to ServSafe materials from Food Safety and Sanitation course, Canvas Readings and assignments.

Supplies: Lab coat, non-skid shoes, hair/beard net (nets will also be provided at dining facilities).

Students not complying with dress code will be unable to participate in lab activities.

Please see Lab Conduct/Dress Code on Canvas for compliance.

Course Objectives:

At the conclusion of this course, the student will be able to:

1. Know basic food microbiology and be able to assess risk factors of food borne diseases in food preparation, preservation, processing, and service.
2. Understand principles of food service safety and accident prevention in the quantity kitchen environment.
3. Develop knowledge of the factors which affect food quality and yield and food preparation factors which affect the nutritional value of food.
4. Develop the ability to plan nutritious, appealing food combinations and menu patterns that meet the needs of the defined clientele within economic and physical limitations of a food

service facility. Using the knowledge about a facility, the student will plan a menu to incorporate food/recipe composition, flavor, color, texture, temperature, shape and form.

5. Develop the ability to scale recipes to serve a forecasted number of clients with a consistent (expected) quality outcome.
6. Increase knowledge and empathy of the responsibilities and duties of the food production manager and gain skill in theoretical solution of everyday supervision and organization of work of the food service department.
7. Become familiar with quantity preparation, service, and holding equipment, and understand function, use, and maintenance of equipment.
8. Understand the use of computer applications in the management of quantity food service.

2022 Core Knowledge for the RDN (KRDN) – Standards for the Didactic Programs in Dietetics:

Rutgers University Department of Nutritional Sciences undergraduate Didactic Program in Dietetics is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND). The following ACEND Core Knowledge aptitudes are included within the curriculum of this course:

KRDN 1.3: Apply critical thinking skills (i.e., lab rotations in foodservice establishments).

KRDN 2.1: Demonstrate effective and professional oral and written communication and documentation (i.e., Theme Meal Project both written and oral presentation).

KRDN 3.6: Develop nutritionally sound meals, menus and meal plans that promote health and disease management and meet client's/patient's needs (i.e., Theme meal project).

KRDN 4.1: Apply management theories to the development of programs or services (i.e., execution of theme meal project).

KRDN 4.2: Evaluate a budget/financial management plan and interpret financial data (i.e., food purchasing for theme meal project).

KRDN 4.4: Apply the principles of human resource management to different situations (i.e., execution of theme meal project).

KRDN 4.5*: Apply safety and sanitation principles related to food, personnel and consumers (i.e., execution of theme meal project [dining manager student evaluation]).

KRDN 4.6*: Explain the processes involved in delivering quality food and nutrition services (i.e., theme meal project presentation)

KRDN 4.7*: Evaluate data to be used in decision-making for continuous quality improvement (i.e., customer satisfaction evaluation of theme meal).

KRDN 5.4: Practice resolving differences or dealing with conflict (i.e., group projects with theme meal),

KRDN 5.5: Promote team involvement and recognize the skills of each member (i.e., group projects with theme meal, evaluation of team member contributions).

*Indicates a Student Learning Outcome. If you receive less than 70% on an assessment of a KRDN Student Learning Outcome, you will be required to redo the assignment until you pass (no grade change). If not, you may not receive a Verification Statement required to enter a supervised practice program.

Classroom Conduct:

As a potential future health care employee, we expect college-level, professional behavior. Once lab/class has started, such things as reading newspapers, working on outside-of-class materials,

carrying on distracting side conversations, leaving early, etc., are considered rude and distracting to us, your classmates, and especially to our guests when present. All cell phones must be turned to vibrate or silent during class time. If a student feels it necessary to answer a phone or open a text during class time, that student must exit the classroom to do so. Laptops must be used for class-related activities ONLY, not social networking or shopping! Students attending class are expected to arrive to class on time and stay the entire class time. Special situations should be discussed with the instructor. It is disruptive to guest lecturers, students, and to class to arrive late or leave before class is dismissed. Adjust travel times, appointments, and work schedules accordingly. Class will be dismissed in a timely manner so that students may commute to the next class.

All assignments are due on the due date noted on Canvas, as will be described in class. Unless prior arrangements are made, any assignment received after the due date will be considered late and 5 % will be deducted for each day of delay.

If you are unable to attend class due to medical or personal emergencies the day an assignment is due, the assignment can be emailed as an attachment *before* the beginning of the class period. Doctor's note is required to excuse any medical absences.

Participation:

We believe one of the best ways to learn is from conversation and debates with your peers. We hold an open classroom with opportunities for discussion. Please participate when you deem it is appropriate and please be courteous to your fellow peers. Preparing your assignments ahead of time makes you a better participant and makes the discussions more constructive.

Academic Integrity

As a student of Rutgers University you are responsible for understanding and abiding by the university's principles of academic integrity. For more information about the academic integrity policy, visit: <http://academicintegrity.rutgers.edu/integrity.shtml>. These policies are strictly enforced!

Grading:

<u>Course Requirement</u>	<u>Points</u>
Attendance & Participation	300
Dining Rotations (6x25)	150
Equipment Report	50
Farm Stand Veggie Recipe	50
Culinary Math Homework	100
TM Project Plan & Execution	200
Theme Meal PowerPoint	100
TM Recipe Expansion & Costing	50
Midterm Exam - Culinary Math	200
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Total points 1,200	

92 - 100% = A
 86 – 91.99% = B+
 80 – 85.99% = B
 75 – 79.99% = C+
 70 – 74.99% = C
 60 – 69.99% = D
 Below 60% = F

- **Attendance and Participation will affect your performance and your grade in this course. Attendance will be taken at all labs and recitations.**
- **There will be no negotiating on the final grades.**

Viewing Grades: It is your responsibility to know your exam and assignment scores which will be posted on Sakai. The correct grade is always on your handed back exams and assignments. Please be advised that Sakai has been known to eliminate grades and filter grades alphabetically inaccurately. Grades will also be in an excel spreadsheet on the professor's work (password protected) computer.

Note: This schedule is subject to change.

WEEK	LAB/Recitation	ASSIGNMENT DUE
Jan 18-20	Course Overview Intro Culinary Math Form Theme Meal (TM) Groups	TM Topics
Jan 25-27	Culinary Math-Recipe Expansions <i>Review HW-Intro Math</i> TM Recipes	Intro Math HW TM Recipes
Feb 1-3	Culinary Math-Menu Engineering <i>Review HW-Expansions</i> TM-Production Flow Charts	Math Homework 1: Recipe Expansion TM Production Flow Charts
Feb 8-10	Culinary Math-APQ/EPQ/Yields & Costing <i>Review HW-Menu Engineering</i> TM-Recipe Expansions	Math Homework 2: Menu Engineering TM - Expansions

Feb 15-17	<i>Review HW-Costing</i> TM-Grocery Lists	Math Homework 3: Costing TM Grocery Lists
Feb 22-24	<i>Review HW-RD Exam Qs</i> TM-Marketing Flyers & Evaluation forms	Math Homework 4: RD Qs
Feb 29- Mar 3	MIDTERM-Culinary Math TM - any remaining tasks	TM-Recipe Costing
Mar 8-10	TM - any remaining tasks/ edits (or No Labs)	TM Marketing Flyers & Evaluation Forms
Mar 22-24	Dining Rotations/Theme Meals	<i>01: Asian Spring</i> <i>02: Spring Break Destinations</i>
Mar 29-31	Dining Rotations/Theme Meals	<i>01: Indian</i> <i>02: North Africa Tour</i>
Apr 5-7	Dining Rotations/Theme Meals	<i>01: Breakfast for Lunch</i> <i>02: The Last Hoorah</i>
Apr 12-14	Dining Rotations/Theme Meals	<i>01: Healthy Sports Bar</i> <i>02: Early Cinco de Mayo</i>
Apr 19-21	Farmers Market Vegetable Recipes Work on Theme Meal PPTs	
Apr 26-28	Theme Meal Presentations	Theme Meal Presentations

PLAN FOR ASSESSMENT OF COURSE LEARNING GOALS & EVALUATION CRITERIA

Student Learning Goals for Food Service Laboratory:

Learning Goals 1 & 2:

1. Know basic food microbiology and be able to assess risk factors of food borne diseases in food preparation, preservation, processing, and service.
2. Understand principles of food service safety and accident prevention in the quantity kitchen environment.

Assignment/Prompt Used to Assess Student Achievement

A pre-requisite for taking this course is Course 11:709:301, Food Safety & Sanitation, during which students prepare for and take the ServSafe Manager Exam. At the start of this course (11:709:489) there will be a brief review of ServSafe and the students will take a Quiz in order to confirm they have adequate knowledge of the material before initiating their Dining Rotations. The grade for this Quiz will be included in the students' participation grade.

Learning Goals 3, 4, 5 and 6:

3. Develop knowledge of the factors which affect food quality and yield and food preparation factors which affect the nutritional value of food.
4. Develop the ability to plan nutritious, appealing food combinations and menu patterns that meet the needs of the defined clientele within economic and physical limitations of a food service facility. Using the knowledge about a facility, the student will plan a menu to incorporate food/recipe composition, flavor, color, texture, temperature, shape and form.
5. Increase knowledge and empathy of the responsibilities and duties of the food production manager and gain skill in theoretical solution of everyday supervision and organization of work of the food service department.
6. Become familiar with quantity preparation, service, and holding equipment, and understand function, use, and maintenance of equipment.

Assignment/Prompt Used to Assess Student Achievement

Learning goals 3, 4, 5 and 6 will be addressed through the students' Dining Rotations and practical experience, as well as preparation of a Theme Meal at the Rutgers Dining Facilities. Theme Meal Assignment and Rubric is attached. The students will work directly with Food Service Managers at the RU dining facilities, to develop appealing and nutritious menus and meals, within an appropriate budget. In addition, during their dining rotations they will observe and interview staff, in order to fully comprehend the skills and responsibilities of Dining Managers and Staff. Students will present a PowerPoint of their Theme Meal to the class; the Instructor, Dining Managers, Teaching Assistant as well as their peers will evaluate the event and presentation (Rubric attached).

Learning Goals 7 & 8:

7. Develop the ability to scale recipes to serve a forecasted number of clients with a consistent (expected) quality outcome.

8. Understand the use of computer applications in the management of quantity food service.

Assignment/Prompt Used to Assess Student Achievement

Students will work on culinary math assignments (Expansions, Costing of recipes, budgeting of the Theme Meal Menu), as well as practice on culinary math questions in order to prepare the students for their Registered Dietitian exam. These exercises will be in the form of homework assignments as well as their Final Exam.

EVALUATION CRITERIA

All students in the class will be assessed for achieving these learning goals. The Instructor and Teaching Assistant will be grading Exams and Assignments. Students with a grade of at least 70% (C grade according to the class rubric) will be considered to have achieved the student learning goals. In addition, RU Food Service Dining Managers will provide feedback on students' performance while performing their Dining Rotations and Theme Meals.

PLANS TO USE ASSESSMENT RESULTS

At the end of each semester the instructor of the course along with the Teaching Assistant will review student accomplishment of these learning goals, to determine areas needing modification in order to improve student learning. In addition, the instructors receive feedback each semester from the RU Dining facility Managers, in order to further improve assignments and students' hands on experience and skills.

DIVERSITY, EQUITY AND INCLUSION

It is our intention that students of all backgrounds will be well served by this course. We will work to create an environment of inclusion which respects and affirms the inherent dignity, value, and uniqueness of all individuals, communities and perspectives. We are fortunate to have a diverse university. Diverse voices and life experiences enhance the learning process and welcome students to share their personal experiences. We will not tolerate disrespectful language or behavior against any individual or group. If you feel as though you have been disrespected or treated unfairly by the instructors or any other individual please let us know. You may speak with the instructor in person, over email or report anonymously via the Office of Academic Programs. In addition, you may also report bias to the Rutgers Diversity and Inclusion initiative using this link: <http://inclusion.rutgers.edu/report-bias-incident/>

ACADEMIC INTEGRITY POLICY

Each student is responsible for understanding the RU Academic Integrity Policy. This policy will be strongly enforced. For all examinations and assignments, the students will be required to uphold the RU Honor Pledge, which states, "On my honor, I have neither received nor given any unauthorized assistance on this assignment". All written assignments may be screened by an automated plagiarism detection service that compares student work against a large data base of past work (including not only published work but also previous student submissions). The RU Academic Integrity Policy and code of student conduct are available at:

<http://nbacademicintegrity.rutgers.edu/home/academic-integrity-policy/>
<https://studentconduct.rutgers.edu/processes/university-code-student-conduct>