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

Instructor: Salome P. Rao, Ph.D., MSc, RDN
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Teaching Assistants:
Section 1-Wednesday 8:30-1:20: Nancy Lin, nl532@scarletmail.rutgers.edu
Section 2-Friday 8:30-1:20: Claudette Greenstein, cmg406@scarletmail.rutgers.edu

Please e-mail TAs for any questions related to Math Homework.

Note: During January/February Class will begin at 10:00 AM.

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 (M-F 9-5), 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. 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:

Course Requirement	Points
Attendance & Participation	~150
Dining Rotations	~150
EFNEP and Farm Stand Recipes	50
Culinary Math Homework	100
TM Project Plan & Execution	200
Theme Meal PowerPoint	100
TM Recipe Expansion & Costing	50
Midterm Exam - Culinary Math	200
	Total points ~1,000

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*** *Tentative Schedule* *Check Canvas Deadlines*
Jan 17 / 19	Course Overview Intro to Culinary Math	
Jan 24 / 26	Culinary Math: Recipe Expansions Form Theme Meal (TM) Groups *Review HW-Intro Math*	Math Homework : Intro Math HW TM Topic Ideas
Jan 31 Feb 2	Culinary Math: Menu Engineering and Yields & Costing *Review HW-Expansions*	Math Homework : Recipe Expansion
Feb 7 / 9	Meetings with Chefs/Managers for Theme Meals Find Recipes for Theme Meal *Review HW-Menu Engineering*	Math Homework: Menu Engineering TM Assignments

Feb 14 / 16	Culinary Math: RD Exam Math Questions Work on Theme Meal Assignments EFNEP eSHA & Farmers Market Recipes *Review HW-Costing*	Math Homework: Costing TM Assignments
Feb 21 / 23	Work on Theme Meal Assignments EFNEP Recipes eSHA and Grocery Lists EFNEP & Farmers market *Review HW-RD Exam Qs*	Math Homework: RD Qs TM Assignments
Feb 28 Mar 1	**MIDTERM-Culinary Math** TM Assignments	TM Assignments
Mar 6 / 8	EFNEP and Farmers Market RECIPE Tryouts @ Foods lab	TM Assignments
	SPRING BREAK	
Mar 20 / 22	Dining Rotations/Theme Meals	
Mar 27 / 29	Dining Rotations/Theme Meals	
Apr 3 / 5	Dining Rotations/Theme Meals	
Apr 10 / 12	Dining Rotations/Theme Meals	
Apr 17 / 19	Dining Rotations/Theme Meals	
Apr 24 / 26	**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.