

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 256 – Supervised Field Experience: Foodservice Systems Management

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

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Prerequisites: HCD 155 and HCD 241 – both with a grade of “C” or better

Co-requisites: HCD 243 and HCD 230

Course Description: A foodservice systems management experience in a health care facility designed to give students an opportunity to apply classroom theory to quantity food production, patient and employee foodservice, and personnel management.

General Education Status:

Credits: 4.0

Lecture Hours: 1.0

Lab Hours: 9.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. apply principles of quantity food production in a food production facility.
2. evaluate the process and procedures used in the patient foodservice operations in a health care facility.
3. differentiate between the employee foodservice and the patient foodservice requirements in a health care facility.
4. analyze the human relation skills necessary to manage personnel in a foods and nutrition department.
5. conduct training sessions for foodservice employees based on specific goals and objectives for the topic.

Course Content Areas:

Food production operation; trayline assembly/patient foodservice operation; public service areas of operation; warewashing operation. Hands-on experience.