

6. demonstrate ability to prepare and deliver an inservice lesson to food service employees;
7. interpret state and federal rules/regulations in acute and long term care health care facilities.

CONTENT IN TERMS OF SPECIFIC BODY OF KNOWLEDGE:

- I. Orientation
 - A. Orientation to Health Care Facility
 1. Long term care vs. acute care facility
 2. Hospital organization plan
 3. Interdepartmental relations
 4. Confidentiality
 5. State and federal regulations
 - a. Title 22
 - b. OBRA
 - c. JCAHO
 - B. Orientation to Food Service Department
 1. Dietary organization plan
 2. Department objectives, policies, procedures
 3. Job descriptions, work schedules, and each position review
 4. Physical layout of kitchen area
 5. Temperature maintenance system
- II. Administrative Functions
 - A. Production
 - B. Sanitation
 - C. Scheduling
 - D. Storage
 - E. Purchasing, receiving, inventory
 - F. Cost control
 - G. Supervision
 - H. Inservice training
 - I. Catering
 - J. Personnel policies
 - K. Patient care plan and administrative meetings
 - L. Public relations and communications
 - M. Quality assurance
- III. Patient Feeding, Assembly and Distribution
 - A. Menu planning
 - B. Diet order
 - C. Nourishments
 - D. Special feeding problems
 - E. Tray-line organization and flow
 - F. Patient feeding areas
 - G. Meal rounds and patient visitation
 - H. Plate waste

REQUIRED READING:

Rethwisch, Kay. IFS 298 Outline: Nutrition Care Practicum. San Marcos: Palomar College Bookstore, 2000.

SUGGESTED READING:

Byers, Brenda, Carol W. Shanklin and Linda C. Hoover. Food Service Manual for Health Care Institutions. Chicago: American Hospital Publishing, Incorporated, 1994.

REQUIRED WRITING:

Each student will keep a notebook with a written journal that details and summarizes the weekly field experience assignments. Each assignment will be at least one page in length.

OUTSIDE ASSIGNMENTS:

Students are expected to spend a minimum of three hours per unit per week in class and on outside assignments, prorated for short-term classes.

Completion of competencies at acute care and convalescent care facilities.

INSTRUCTIONAL METHODOLOGY:**Check all that apply:**

- lecture
- laboratory
- lecture-laboratory combination
- directed study

Lecture, group discussions, and audio-visual materials are used. Field trips to different facilities. Hands-on laboratory experiences are provided both on campus and in community facilities.

This course may be offered as a distance learning course and meets Title 5 regulations 55370, 55372, 55374, 55376, 55378, and 55380.

Yes No

If yes, check all that apply.

- Television Course (Video one-way, e.g. ITV, video cassette, etc.)
- Online Course (Text one-way, e.g. newspaper, correspondence, electronic file, etc.)
- Two-Way Video Conferencing (Two-way interactive video and audio)
- One-Way Video Conferencing (One-way interactive video and two-way interactive audio)

_____ . Computer Assisted Instruction (A specialized form of mediated instruction relying primarily on student access to information and prepared lessons or teaching materials through a computer terminal, but not under immediate supervision of a qualified instructor.)

GRADING POLICY AND STANDARDS (include methods of determining whether the stated objectives have been met by students):

Class and facility participation are 40% of the grade.

Notebook is 40% of the grade. Notebook evaluates knowledge of administration of nutritional care.

Evaluation at facility is 20% of the grade. Students are evaluated by on-site personnel and instructor for knowledge of policy and ability to do procedures.

IS COURSE REPEATABLE FOR REASON(S) OTHER THAN DEFICIENT GRADE?

Yes ___ No __X__ Number of times course may be taken for credit: ___

If yes, identify specific provision of Title 5 Division 2 section(s), 55761-55763 and 58161 which qualifies course as repeatable:

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SIGNATURES:

SIGNATURES ON FILE