

FOODSERVICE ROTATION SUMMARY FOR PRECEPTORS AND INTERNS

Food and its preparation are at the foundation of training for dietitians. Our job is to get people to eat a nutritious diet that will promote optimum health and well-being and support the mission of the organization. The purpose of the foodservice management rotation is for the intern to get hands-on experience in all parts of a foodservice system. We want the student to gain an appreciation for the importance of procurement, receiving, storage, preparation, service and clean-up. Our accreditation prohibits dietetic interns being from used to replace regular employees. However, it is appropriate and desirable that the intern work alongside food service workers in varying shifts and positions. Here are some suggested activities for your intern:

- Work with the individual who is responsible for ordering/purchasing food and supplies
- Receive food and supplies and put them away
- Take inventory in the storeroom, refrigerator and/or freezer and keep stock rotated to be first in first out
- Help the employee who is cleaning the storeroom, refrigerator or freezer
- Work a shift with as many employees as possible. This will give valuable experience in food preparation, delivery, service and clean-up, help the intern appreciate the employee roles and get an idea of how the facility operates
- Work with the manager or supervisor who makes the production sheets
- If the facility also has a retail unit, work there (e.g. in a hospital work with patient food service and in the cafeteria and in any other retail areas such as coffee shops, etc.)
- Work with a supervisor to observe a job interview if permissible
- Observe or review with a supervisor how a performance evaluation is done

In addition to the above activities, interns have the following assignments that are required to be done in order to meet the competencies for RDNs. The intern will need to work with foodservice staff in the planning and execution of these assignments. It is the goal of the KADDI internship that the facility will benefit from the intern doing the assignments (get a new recipe, have productivity improved, an in-service delivered, an event catered, etc.)

- Employee training for foodservice (in-service)
- Menu development
- Recipe development and evaluation
- Plate waste study
- Theme meal and business plan
- Conduct a research project
- Safety and sanitation inspection and comprehensive tray assessment

DRESS

- KADDI interns are prepared to come to rotations in khaki slacks, a golf shirt with the KADDI logo and non-slip shoes. However, they should meet facility requirements for dress if different.

When should the preceptor call the program director?

- Any time there is a concern about dress, behavior or whether an activity is appropriate
- Call Patti Landers at 918-574-8598 or email KADDI@consultingdietitians.com

Keith & Associates Distance Dietetic Internship

• FOODSERVICE SUPERVISED PRACTICE OVERVIEW

Preceptor Qualifications: Must be a professional employed in the area of foodservice with management expertise. A Registered Dietitian, Certified Dietary Manager or Executive Chef is preferred.

Logged Hours: 320 hours

Description of Experience: During the foodservice rotations, students will experience preparing and evaluating food for a target audience.

Professional Library / Resources and Recommended Readings:

Molt, Mary K (2010). Food for Fifty. Upper Saddle River, NJ: Prentice Hall.

Gregoire, Mary. (2016). Foodservice Organizations: A Managerial and Systems Approach, 9th Edition.
London: Pearson Education.

Palacio-Payne, June and Monica Theis (2016). Foodservice Management: Principles and Practices, 12th Edition.
London: Pearson Education.

ASSIGNMENTS FOR FOOD SERVICE ROTATION

There are seven assignments that must be done during the food service rotation. All must be done at least once, but some may be completed several times depending on where you are doing supervised practice.

1. Employee Training for Foodservice
2. Healthcare Safety and Sanitation
3. Menu Development
4. Recipe Development and Evaluation
5. Plate Waste Study
6. Theme Meal and Business Plan
7. Conduct a Research Project

GENERAL DESCRIPTIONS, GOALS AND SUGGESTED ASSIGNMENTS FOR POSSIBLE FOODSERVICE ROTATION AREAS

The list below is an example of possible rotation sites you may want to choose for completing your foodservice management curriculum assignments. For this rotation, you may choose one or two sites. The curriculum assignments will fall under the direct supervision of your primary preceptor who will approve your time log for the period. The preceptor does not need to be a Registered Dietitian. He or she is likely to be a food service manager, chef or certified dietary manager. Work with your preceptor to identify a special project that will be of benefit to the facility. Approach it like a research project, being sure to collect and analyze data, satisfying all ethical concerns.

It is fine to complete an assignment more than once. You are likely to learn something new each time. For example, if you give more than one in-service, ask the supervising preceptor to complete an evaluation rubric each time, especially if done at different facilities. In addition, you should expect to

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work all stations in the kitchen and complete special projects. This enhances your learning. However, ACEND prohibits interns from being used to replace employees. For example, if the baker goes on vacation for a week you would not be allowed to replace the baker and take over all of his/her duties during the entire time. You could, however, work in that area for a day or two to develop and evaluate a recipe (one of your assignments).

Public or private school, college, Head Start or daycare program: Experience preparing and evaluating food for a target audience.

Applicable assignments:

- Community outreach
- Conduct a research project
- Employee training for foodservice staff
- Menu development assignment
- Plate waste study
- Recipe development and evaluation of food quality
- Theme meal and business plan
- Client education material (community curriculum)
- Group observation (community curriculum)
- Group teaching and curriculum development (community curriculum)

Daycare or Head Start program: Increase knowledge and skills related to education of pediatric clients regarding healthy eating and cooking skills. Promote continued development of competence in community nutrition education settings. Participate in a team approach to patient care.

Applicable assignments:

- Community outreach
- Community needs assessment
- Outpatient nutrition counseling
- Client education material
- Group teaching and curriculum development
- Client education material (community curriculum)
- Group observation (community curriculum)
- Group teaching and curriculum development (community curriculum)

Healthcare (hospital, long-term acute care, rehabilitation center, skilled nursing or long-term care):

Applicable assignments:

- Community outreach
- Conduct a research project
- Employee training for foodservice staff
- Healthcare safety and sanitation inspection and comprehensive tray assessment
- Menu development assignment
- Plate waste study
- Recipe development and evaluation of food quality
- Theme meal and business plan
- Client education material (community curriculum)
- Group class observation (community curriculum)
- Group teaching and curriculum development (community curriculum)