SYLLABUS – FOOD SERVICE MANAGEMENT NDFS 6350

Credit Hours: NDFS 6350 – 11 credits; variable
Course Instructors: Maria Givler, Lacie Peterson, Nikki Kendrick

Course Description: NDFS 6350 comprises both supervised practice experiential and didactic food service management components. The eleven-week course is part of the Utah State University Dietetic Internship Program, and meets part of the requirements for a dietetic internship as outlined by the Accreditation Council for Education in Nutrition & Dietetics (ACEND).

Didactic/Practicum Hours: This eleven-week rotation is a combination of didactic and practice hours. Practice hours are coordinated with school districts participating in the National School Lunch Program. Interns will gain and practice skills in purchasing and inventory, food service in elementary and secondary schools, food production, administration and food service management staff experience. Didactic hours are comprised of online modules that incorporate a variety of topics in food service administration. Learning activities include assignments, audi-lectures, and quizzes. The FSSM comprehensive exam will cover questions on food science, food safety, nutrient composition of foods, general food/nutrition, food/nutrition systems, leadership/management, calculations, kitchen design, equipment selection, etc.

FSSM Rotation Objectives
At the end of this rotation the intern will be able to
1. Effectively apply food service management skills in a school food service setting.
2. Analyze and critically evaluate management ideas, arguments, and points of view.
3. Function as a productive member of the school food service team.
4. Identify and use appropriate resources to solve food service/management questions and problems.
5. Apply food service and management didactic knowledge while working in a school food service setting.

Grading:
Your grade will be based on the Utah State University grading scale:

- A 100-93%
- A- 92-90%
- B+ 89-87%
- B 86-83%
- B- 82-80%
- C+ 79-77%
- C 76-73%
- C- 72-70%
- D 69-60%
- F 59-0%

Optional Texts:

Other Resources:
- School Nutrition Association: http://www.schoolnutrition.org/
- Institute of Child Nutrition, University of Mississippi: http://www.nfsmi.org
- ServeSafe: http://www.Serversafe.com
- FDA: http://www.fda.gov/food/guidanceregulation/haccp/default.htm
- Nebraska Extension: http://www.foodsafety.unl.edu/haccp/haccp.html
- FAO: http://www.fao.org/docrep/005/Y1579E/y1579e03.htm
SYLLABUS – SCHOOL NUTRITION EDUCATION NDFS 6050

Credit Hours: NDFS 6050
Course Instructors: Maria Givler, Lacie Peterson, Nikki Kendrick

Course Description: NDFS 6050 comprises both supervised practice experiential and didactic components. The two-week course is part of the Utah State University Dietetic Internship Program, and meets part of the requirements for a dietetic internship as outlined by the Accreditation Council for Education in Nutrition & Dietetics (ACEND).

Didactic/Practicum Hours: This two-week rotation is a combination of didactic and practice hours. Practice hours involve the intern providing nutrition education in the classroom to groups of elementary and secondary students. Didactic hours are comprised of online modules that incorporate a variety of topics pertinent to interns/dietitians working in public health and school nutrition education. Learning activities include assignments, audio-lectures, and quizzes.

SNE Rotation Objectives
At the end of this rotation the intern will be able to
1. Effectively apply nutrition education skills in a school classroom setting.
2. Analyze and critically evaluate education and teaching ideas, arguments, and points of view.
3. Function as a productive member of the school nutrition education team.
4. Identify and use appropriate resources to solve nutrition education questions and problems.
5. Apply teaching and nutrition didactic knowledge while working in a school classroom setting.

Grading:
Your grade will be based on the Utah State University grading scale:
A 100-93%  B+ 89-87%  D 69-60%
A- 92-90%  C+ 79-77%  F 59-0%
B+ 89-87%  C 76-73%  B 86-83%
B 86-83%  C- 72-70%

Optional Texts:

Other Resources:
- School Nutrition Association website: http://www.schoolnutrition.org/
- Trahms C and Pipes P. Nutrition in Infancy and Childhood, 7th Ed. 2001