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| **(NUTR B50)** | | | | |
| **Student Learning Outcomes or AUO** | **Measure** | **PLO** | **ILO** | **GE** |
| 1. Understand normal nutrition. | Pre-test/Post-test | 2 | I | N/A |
| 2. Identify the nutrition care process and the role of each nutrition professional, including the registered dietitian. | Pre-test/Post-test | 1234 | II.III | N/A |
| 3. Identify pertinent nutrition related information from a patient's medical record. | Pre-test/Post-test | 278 | I,II,III | N/A |
| 4. Describe the role of the DSS and the registered dietitian. | Pre-test/Post-test | 34 | II,III | N/A |
| 5. Develop an understanding of various prescribed diets and the principles of modified diets. | Pre-test/Post-test | 2678 | I,III | N/A |
| 6. Develop the skills necessary to interview patients to determine food tolerances, habits and cultural/religious issues related to food in order to accommodate an individual's food needs/preferences. | Pre-test/Post-test | 278 | I,II,III,IV | N/A |
| 7. Identify nutritionally appropriate menu substitutions. | Pre-test/Post-test | 2678 | I, III | N/A |
| 8. Utilize a system for tracking each patient’s dietary needs. | Pre-test/Post-test | 28 | II,III | N/A |
| **PLOs:**  1. Locate the state and federal laws and regulations applicable to food service operations in health care (California Code of Regulations, Title 22 Federal Code of Regulations, Business and Professions Code of Registered Dietitians and Dietetic Technicians Registered, FDA Food Code, etc.).  2. Utilizing the above references laws, and in conjunction with the registered dietitian, determine compliance with regulations and acceptable standards of care.  3. Identify the role and limitations of the Dietary Service Supervisor under Title 22.  4. Review, with a registered dietitian, a facility’s policies and procedures to ensure that they are in compliance with regulations and standards of practice.  5. Locate diet manuals and show ability to use them by making menu substitutions to meet the nutritional needs of residents/patients in accordance with standard of care.  6. Help registered dietitian ensure that menus and standardized recipes are followed by food service staff. Help develop standardized menus.  7. Ensure that food is prepared and served by methods that conserve nutritive value, flavor, and appearance. Ensure that food is prepared to meet individual texture and nutrient needs and that substitutions are of similar nutritive value.  8. Ensure that residents/patients receive and consume foods as prescribed by the physician. Document diet prescriptions, food preferences, and the possible need for texture modification and/or assistance during meal times by maintaining and updating card profiles.  9. Protect food in all phases of preparation. Ensure that food is inspected for quality upon receiving, then stored, prepared, and served under sanitary conditions to prevent food borne illness. Sanitation oversight includes all food service department areas and components such as storage rooms, refrigerators/freezers, food preparation, and service equipment and surfaces, tray lines, and carts.  10. Assist with day to day operations such as:  • food forecasting, ordering, storage, preparation, and service.  • employee staffing schedules.  • employee health and safety programs.  • labor relations.  • employee orientation and ongoing planned staff development.  **ILOs:**   1. **Think critically and evaluate sources and information for validity and usefulness.** 2. **Communicate effectively in both written and oral forms.** 3. **Demonstrate competency in a field of knowledge or with job-related skills.** 4. **Engage productively in all levels of society – interpersonal, community, the state and nation, and the world.**   **GELOs:**  **Use the GE categories from the catalog if this is a GE course.**  **A-E** | | | | |
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