



Meal Service and Menu Style



Key Points

- How you provide meals for your clients will depend on many factors.
- Menu decisions depend on the dining venue, available equipment, and needs of the clientele.
- There are many menu styles available to serve your clients.

Resources



- Textbook Chapter 1
- ANFP Using Room Service to Support Culture Change
<https://www.anfponline.org/docs/default-source/legacy-docs/docs/ce-articles/mco52018.pdf>
- Centers for Medicare & Medicaid Services <https://www.cms.gov>
- Pioneer Network The Language of Culture Change
<https://www.pioneernetwork.net/resources/language-culture-change/>
- Pioneer Network Dining Change summary
<https://eatrightwashington.org/docs/Convention/2016/2016%20handouts/Quiring%20handout%202.pdf>
- Chapter 1 PowerPoint Presentation (Link on website)
- Chapter 1 Lesson Review Questions

Additional Resources

Nutricopia Dietetic Services Policy and Procedure Manual

Learning Objectives

- a) Describe different styles of service commonly used in the industry
- b) Discuss the changing culture of meal delivery services
- c) Relate how the style of service impacts the style of menu

Learning Activities

- 1) READ Chapter 1. _____
- 2) REVIEW the Resources for Chapter 1. _____
- 3) COMPLETE Worksheet 1 _____

Assessment Activities – Submit to Online Dietitian Preceptor
(using correct format with all the required information – see assignment completion instructions)

- 1) SUBMIT Worksheet 1; it is 100% complete and correct. _____
- 2) COMPLETE and SUBMIT the online Lesson Review Quiz _____

Refer to Assignment Completion Instructions for details on how to submit your work to your preceptor