



Standards and Procedures for Preparing Food



Key Points

- Specifying standards and procedures for preparing food is an important consideration in managing production.
- The Certified Dietary Manager needs to establish the standards for food production as part of the quality management initiatives.
- Follow-up and continuous coaching of employees will ensure that standards are met.

Resources



- Textbook Chapter 4
- ANFP Food Trends and Gluten <https://www.anfponline.org/docs/default-source/legacy-docs/docs/ce-articles/nco12018.pdf>
- ANFP Healthcare Chefs https://www.anfponline.org/docs/default-source/supplemental-textbook-material/fsm2015/chapter-2/management-in-news---healthcare-chefs-bringing-basics-back-cc_072015.pdf?sfvrsn=175b38f6_2
- ANFP Purchasing Food Focus on Sanitation and Quality Standards https://www.anfponline.org/docs/default-source/supplemental-textbook-material/fsm2015/chapter-18/management-in-the-news---purchasing-food-jul-aug2014.pdf?sfvrsn=f65838f6_2
- ANFP Top 10 Tips for Purchasing Food <https://www.anfponline.org/docs/default-source/top-10-resource-lists/top-10-tips-for-purchasing-food.pdf>
- EPA Food Waste Logbook <https://www.epa.gov/sites/production/files/2015-08/documents/food-waste-log.pdf>
- Chapter 4 PowerPoint presentation (YouTube) <https://youtu.be/abbQE4tTGfc>
- Chapter 4 Lesson Review Questions

Additional Resources

Nutricopia Dietetic Services Policy and Procedure Manual

Learning Objectives

- a) Develop food quality control standards, e.g. appearance, temperature, acceptance
- b) Implement procedures to monitor food production
- c) Develop procedures for monitoring food waste control
- d) Identify appropriate HACCP steps for food production

Learning Activities

- 1) READ Chapter 4. _____
- 2) REVIEW the resources for Chapter 4. _____
- 3) COMPLETE Worksheet 4. _____

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

- 1) SUBMIT Lesson 4 Worksheet; 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