

NAME: _____

FSM Worksheet 1



Putting it into Practice

1. How does a selective menu differ from a non-selective menu?
Centralized meal services differ from decentralized?
2. What regulatory standards dictate how you would handle requests for substitutions in long-term care, and what do they say?
3. Why is it a good idea for a member of the foodservice staff to talk to clients about their menu selections?
4. What is meant by Culture Change?

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5. What substitutions would you make for the following selections on the menu?
Why is this a good choice?

Food Selection on Menu	Substitution	Rationale
Carrots		
Broccoli		
Cauliflower		
Kale		

6. What are three legal implications for menu selection or dining options?

7. What style of service would require a selective menu?