Food Production Systems

Key Points

- The difference between quality food service and poor food service is the Certified Dietary Manager who compares the key standards to current practice and takes necessary action to ensure quality production.

Resources

- Textbook Chapter 5
- ANFP CBDM Practice Standard Measuring Meal Equivalents https://www.cbdmonline.org/docs/default-source/legacy-docs/practice-standards/foodservice/measuring-meal-production-calculating-meal-equivalents.pdf
- ANFP CBDM Practice Standard Controlling Costs in Foodservice https://www.cbdmonline.org/docs/default-source/legacy-docs/practice-standards/business-operations/controlling-costs-in-foodservice.pdf
- Becky Dorner Food Safety Resources https://www.beckydorner.com/tips-resources/food-safety/
- FDA Food Code https://www.fda.gov/food/retail-food-protection/fda-food-code
- Nutrition Services Forms https://www.nutrition-services.com/resources/printable-resources-and-forms/
- Chapter 5 PowerPoint presentation (YouTube) https://youtu.be/B2GwEMohUns
- Chapter 5 Lesson Review Questions

Additional Resources
Nutricopia Dietetic Services Policy and Procedure Manual

Learning Objectives
a) Check quality/quantity of food served
b) Check adherence to delivery schedules and procedures
c) Keep records for monitoring and accountability

Learning Activities

1) READ Chapter 5. _____
2) REVIEW the resources for Chapter 5. _____
3) COMPLETE Worksheet 5

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

1) SUBMIT Worksheet 5, 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