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| DELAWARE TECHNICAL & COMMUNITY COLLEGE WORKFORCE DEVELOPMENT AND COMMUNITY EDUCATION | | | |
| **Campus/College-wide:** | College-wide | **Effective Date:** 4/8/11 | |
| **Department:** | Professional Development | | |
| **Course Number and Title:** | EYD 328 Food Service Training, Unit II | | |
| **Prerequisite:** | EYD 327 Food Service Training, Unit I | | |
| **Course Description:** Students will review legislative history and how it affects the administration of the Child Nutrition Program. Course work also includes: Working SAFE—accident prevention in the workplace; Using Equipment Safely and Efficiently; Professional Food Preparation; Healthy Cuisine for Kids—Culinary Basics, Fruits, Vegetables, Meats and Alternatives, Breads and Grains. | | |  | |
| **Required Text(s):** | *The Delaware Child Nutrition Training Program, Unit II Guide* | | |
| **Additional Materials:** | ***Video/DVDs***  School House Rock: How a Bill Becomes a Law and The Preamble  How Laws are Made  Working SAFE: Accident Prevention in Child Nutrition Programs  ISU - Using Equipment Safely and Efficiently  On the Road to Professional Food Preparation  On the Road to Professional Food Preparation: Weigh and Measure  Culinary Techniques: Preparing Fresh Fruits  Culinary Techniques: Reducing Fats in Main Dishes  Culinary Techniques: Yeast Bread | | |
| **Method of Instruction:** | Hands-on demonstration and student practice; lecture and/or lab | | |

**Measurable Performance Objectives**

Upon completion of this course, the student will be able to:

1. Identify the interactions of federal, state and local agencies in the administration of the Child Nutrition Program, while reviewing the legislative process.
2. Identify methods to prevent accidents in the workplace including falls and lifting, injuries, cuts, fires, and bums, and chemical accidents.
3. Review information about kitchen equipment including equipment choice, use, and maintenance to employee safety around equipment.
4. Demonstrate the importance of utilizing standardized recipes, correct weights and measures, portion control, and recipe adjustment.
5. Develop culinary skills needed to prepare and serve healthy and appealing meals.

**Evaluation Criteria/Policies:**

Students must demonstrate proficiency on all measurable performance objectives at least to the 75 percent level to successfully complete the course. If the student meets all objectives, a grade of “Y” is awarded; otherwise a grade of “N” is awarded.

To successfully complete the course, the student must pass each assessment at 75% or better:

1. Exam
2. Participation in 9 out of 10 classes
3. Completion of all projects and assignments