FS 390-438: FOODSERVICE OPERATIONS LABORATORY
Food: principles of food identification, selection, preparation and service

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Office Hours: Monday and Wednesday from 2:30 to 3:30
Room 127A Babcock Hall

UNIVERSITY OF WISCONSIN-MADISON
Department of Food Science
Foodservice Operations Lab
Fall 2016, 1 credit

**Time:**
- Tuesday Section 7:45 a.m. to 10:45 a.m.
- Wednesday Section 3:30 p.m. to 6:30 p.m.

**Location:** Room B141 Babcock Hall: Food Applications Lab

**Background**
Historically, the focus of this course was on management of high-volume, on-site foodservice operations because this was considered a core practice area within dietetics. Administrative dietetics continues to be a key practice area of dietetics (including internships) however; recent trends in industry and consumer behavior have expanded opportunities in food management that require new knowledge and skill sets relative to food and food systems. In recognition of these changes, FS 438 was redesigned in Fall 2013 to better prepare students for the challenges and opportunities that lie ahead.

Until recently, consumers were primarily interested in price/value, flavor and convenience when it came to making food selections. Today, while these factors are still important, the consumer is increasingly interested in health aspects as well as the social and political implications of food purchases. These implications include (but are not limited to) health and wellness, corporate values, worker rights, animal welfare, environmental impact, global to local economics and justice within the food system. These issues influence how food and nutrition professionals approach professional practice. In addition, managers of foodservice operations must know and comply with new and challenging regulations from federal, state and local agencies. FS 438 is designed to integrate and emphasize these issues in the context of food and nutrition management.

**Purpose:**
The purpose of Food Science 438 is to provide students with opportunities to expand and apply knowledge relative to food, food systems and food science in the context of foodservice management plans and operations. Plans and functional operations include food safety, menu planning, purchasing, production, service and cleaning/sanitation. Although this course is designed in the context of high-volume, on-site foodservice operations, knowledge gained is readily transferable to personal food/dining habits and consumer education in the practice of dietetics. This experience also provides students with the opportunity to observe and learn how social, political and economic forces influence food and nutrition operations.

**Prerequisites**
Dietetics Major; ADI status
Learning Objectives: By actively participating in this course, students will gain knowledge and skills in:

- The application of science to identification, selection, storage and preparation of food
- Techniques of food preparation
- Development, modification and evaluation of recipes, menus and food products
- Preparation and service of food acceptable to diverse groups
- Food production for high-volume operations

Students will also have the opportunity to develop professional qualities and skills identified as important in professional practice. The following table includes a sampling of some of the qualities and skills that students will have the opportunity to develop through active participation in this course.

Professional Qualities and Skills (*indicates a quality or skill specified on AND dietetic internship reference form)

<table>
<thead>
<tr>
<th>Qualities</th>
<th>Skills</th>
</tr>
</thead>
<tbody>
<tr>
<td>Initiative and self-motivation*</td>
<td>Ability to apply knowledge to practice</td>
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<tr>
<td>Adaptability and responsiveness</td>
<td>Decision Making</td>
</tr>
<tr>
<td>Ability to manage stress*</td>
<td>Conceptual, analytical, and critical thinking*</td>
</tr>
<tr>
<td>Independence and self-direction*</td>
<td>Communication (all forms with emphasis on</td>
</tr>
<tr>
<td>Dependability</td>
<td>listening and technical/business writing)*</td>
</tr>
<tr>
<td>Maturity and responsibility*</td>
<td>Time Management and Punctuality*</td>
</tr>
<tr>
<td>Good judgment in context</td>
<td>Ability to organize and prioritize</td>
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<tr>
<td>Grace, dignity and civility</td>
<td>Problem Solving*</td>
</tr>
<tr>
<td>Honesty and Integrity</td>
<td>Teamwork</td>
</tr>
<tr>
<td>Creativity*</td>
<td></td>
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</tbody>
</table>

Texts
Same texts and references as required for FS 437. A Lab Manual is available at Copy Center; Social Science

Lab Policies and Etiquette

Class attendance is required. All tardiness, early departures and absences must be made up at the discretion of instructor. If you are going to be late, leave early or miss lab, you are required to call the instructor at 608-577-5371 (cell) or 608-263-2225 (office phone—leave a message).

Personal cell phones, computers and other electronic devices are not allowed in lab. Students are expected to use the resource center to search for information during lab.

Eating is not allowed in the production area of the lab except for recipe taste testing.
Lab attire
1. Hair restraint (suggested)
2. Lab coat or apron (suggested)
3. Low heel, closed foot, non-slip shoes are required. Students arriving in inappropriate footwear will not be allowed to participate in lab and will be required to make up the lab at the discretion of the instructor.
4. Jewelry that poses a safety risk is not allowed in the lab (examples: necklaces, loop earrings, bracelets, etc.)

All instructors and students are expected to:
1. Show up for lab and be ready to work at 7:45 (or 3:30)
2. Participate in discussion in a constructive manner that contributes to learning. This includes demonstrating curiosity, asking questions, and sharing ideas.
3. Eat/dine in the dining area; seated at a table and using proper utensils
4. Evaluate food products using proper sensory analysis and taste testing techniques
5. Prepare recipes as designed for each lab: no recipe changes/adaptations without the consent of the instructor
6. Use lull or downtime to assist or observe classmates or enhance self-directed learning
7. Clean work area and help classmates so everyone can get out on time. Students will be assigned to specific cleaning tasks each week.

Assessment of Student Learning
Assessment will include one assignment, pre-tests, lab reports (post-tests and/or reflective learning summaries), and active participation.

Points
<table>
<thead>
<tr>
<th>Assignment</th>
<th>Lab 1</th>
<th>25 points</th>
<th>25 (4%)</th>
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</thead>
<tbody>
<tr>
<td>Pre-Tests</td>
<td>Labs 1 through 13</td>
<td>10 points each</td>
<td>130 (21%)</td>
</tr>
<tr>
<td>Participation</td>
<td>Labs 1 through 13</td>
<td>5 points each</td>
<td>65 (10%)</td>
</tr>
<tr>
<td>Post Labs</td>
<td>Labs 1 through 13</td>
<td>30 points each</td>
<td>390 (64%)</td>
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</table>

Total 610 points

Pre-tests will be given during the first 15 minutes of each lab and will be based on the required readings. Post-Test questions will be posted on Learn@UW within 24 hours of lab and are due at the start of the next lab. Be sure to include your name on your pre-tests, assignments and reports. Staple pages together. Clipped, folded and loose pages will not be accepted. Assignments and lab reports must be word processed; no hand-written reports. (Note: Steenbock library opens at 8:00 a.m. and there is not a copier for public use in Babcock Hall)
### Grade Strategy

<table>
<thead>
<tr>
<th>Grade</th>
<th>Minimum Percentage</th>
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<tbody>
<tr>
<td>A</td>
<td>$\geq 93%$</td>
</tr>
<tr>
<td>AB</td>
<td>88-92</td>
</tr>
<tr>
<td>B</td>
<td>83-87</td>
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<tr>
<td>BC</td>
<td>78-82</td>
</tr>
<tr>
<td>C</td>
<td>73-77</td>
</tr>
<tr>
<td>D</td>
<td>68-72</td>
</tr>
<tr>
<td>F</td>
<td>&lt;68%</td>
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</tbody>
</table>

A = Signifies that the student has achieved the knowledge and/or performance objectives as defined by the instructors and work is of SUPERIOR quality. This grade is reserved for outstanding students who are clearly capable of going on to do advanced work in the professional practice of food and nutrition management.

B = Signifies that the student has achieved the knowledge and/or performance objectives as defined by the instructors with excellent, above average standards; some minor objectives not achieved. Student is easily capable of doing the next stage of advanced work in the professional practice of food and nutrition management.

C = Signifies that the student has achieved the knowledge and/or performance objectives as defined by the instructors with minimum acceptability. Objectives are not met or performance is of only average quality. Student is minimally capable of doing advanced work in the professional practice of food and nutrition management.

D = Most objectives are not achieved with even limited acceptability. Work is below average but above failure.

F = Majority of objectives are not met. Work is of unacceptable quality.