

University of Puerto Rico  
Río Piedras Campus  
College of Natural Sciences  
Nutrition and Dietetics Program  
Bachelor of Science in Nutrition and Dietetics

**Course Title:** Integrative Nutrition II: Foodservice Management

**Course Codification:** NUTR 4502

**Number of Credits:** 1 hour per week /1 credit

**Course and Other Prerequisites:** NUTR 4086, Menu for Foodservice Systems; basic to intermediate skills in computer use

**Course Description:** Discussion of contemporary issues in foods, nutrition, and dietetics according to current trends and health priorities. The course covers professional core knowledge, skills and competencies in functions of management, human resources, financial management, marketing, and quality improvements; and menu planning, procurement, production, distribution, service, sanitation, safety, equipment, facility planning, and sustainability of foodservice systems to prepare students for local and national professional examinations, which is one of the requirements to practice the Nutrition and Dietetics profession.

**Descripción del curso:** Discusión de temas contemporáneos en alimentos, nutrición y dietética según las tendencias y prioridades de salud. El curso cubre los conocimientos, destrezas y competencias profesionales medulares en las funciones de la administración, recursos humanos, administración financiera, mercadeo y mejoramiento de la calidad; la planificación de menú, compra, producción, distribución y servicio de alimentos, saneamiento, seguridad, equipo, planificación de facilidades, y sustentabilidad de sistemas de servicios de alimentos, y prepara los estudiantes para el examen profesional de reválida local y nacional, el cual es uno de los requisitos para ejercer a la profesión de Nutrición y Dietética.

**Learning Objectives:** Upon completion of the course NUTR 4502, each student should have acquired the knowledge and skills to:

1. Apply principles of management to foodservice systems.
2. Integrate menu planning and food preparation for diverse populations.
3. Evaluate the procurement process in the planning, preparation and storage of foods in foodservice systems.
4. Integrate food microbiology and sanitation to the procurement and preparation of foods.
5. Design a work flowchart based on the type of foodservice system.
6. Identify ethical conduct in the execution of management principles.

### Course Outline and Time Distribution:

This course may be offered in either of the following two modalities: 1) traditional classroom (75% or more of the instructional hours require the physical presence of the students and professor in the classroom), 2) hybrid (25 – 75% of the total instructional hours will occur through a virtual platform).

UNITS	DOMAIN, TOPICS, AND OUTLINE	TIME (HRS)	
		IN CLASS	HYBRID
<b>DOMAIN – MANAGEMENT OF FOOD AND NUTRITION PROGRAMS AND SERVICES</b>		<b>IN CLASS</b>	<b>HYBRID</b>
	<b>PRE-TEST</b>	1	1 in class
1	<b>Functions of Management</b> 1. Management process, skills and functions 2. Scope of practice and professional standards of practice	2.5	2.5 (0.5 in class)
2	<b>Human Resources</b> 1. Human resources planning 2. Staffing and scheduling 3. Productivity improvement	2.5	2.5 (0.5 in class)
3	<b>Financial Management</b> 1. Budget in processes and fiscal periods 2. Financial monitoring	2	2
<b>DOMAIN – FOODSERVICE SYSTEMS</b>		<b>IN CLASS</b>	<b>HYBRID</b>
4	<b>Menu Development</b> 1. Types of menus 2. Menu development 3. Menu pricing	2	2 (0.5 in class)
5	<b>Procurement, Production, Distribution, and Service</b> 1. Procurement, receiving, and inventory management 2. Principles of quantity food preparation and processing 3. Food production control procedures 4. Production systems 5. Distribution and service 6. Sanitation and safety	2.5	2.5 (0.5 in class)
6	<b>Equipment and Facility Planning</b> 1. Facility layout 2. Equipment specifications and selection 3. Sustainability	1.5	1.5
	<b>POST-TEST</b>	<b>1</b>	1 in class
	<b>Total</b>	<b>15</b>	<b>15</b> (4 in class*)

\* Minimum number of hours in class

### Instructional Techniques:

**On campus:** May include conferences, discussions, workshops, group projects, cooperative learning, field work, assignments

**Hybrid:** May include conferences, videos, discussions, virtual forums, in-classroom or virtual workshops, group projects, cooperative learning, field work, online educational modules, virtual assignments, chats

**Minimal Resources Required:**

<b>Resource (I = provided by the Institution, S = acquired by the Student)</b>	<b>In-class</b>	<b>Hybrid</b>
Access to a computer or mobile device	S	S
Activated institutional e-mail (upr.edu) account	I	I
Microsoft Office or compatible equivalent software (Word, Excel, Powerpoint in particular)	S	S
Access to the distance education platform	I	I
Speakers, microphone for computer or mobile device	N/A	S
Web-cam	N/A	S
Skype or equivalent audio-video communication software	N/A	I
Access to broad-band (high velocity) Internet	N/A	S

**Evaluation Techniques (In-class or hybrid):**

At the beginning and at the end of the course, students are required to take a comprehensive exam. The pre- test will serve as a diagnostic indicator of student dominion of the knowledge, skills and competencies, and the final test should demonstrate improved student dominion. Test questions will aim to simulate national and local exam style questions and may be generated from the *Study Guide for the Registration Examination for Dietitians*, in addition to a variety of other professional sources. The post-test will comprise 100% of the course evaluation.

**Grading Scheme:**

- P (Pass / Approved) or NP (No Pass / Not Approved)
- ≥ 75% = Pass / Approved
- < 75% = No Pass / Not Approved

**Reasonable Accommodation:**

The University of Puerto Rico complies with all state and federal laws and regulations related to discrimination, including “The American Disabilities Act” (ADA law) and Law #51 from the Puerto Rico Commonwealth (*Estado Libre Asociado de Puerto Rico*). Every student has the right to request and receive reasonable accommodation and Vocational Rehabilitation Services (VRS). Those students with special needs that require some type of particular assistance or accommodation shall explicitly communicate it directly to the professor. Students who are receiving VRS services shall communicate it to the professor at the beginning of the semester so that appropriate planning and the necessary equipment may be requested according to the Disabilities Persons Affairs Office (*Oficina de Asuntos para las Personas con Impedimentos* (OAPI)) from the Students’ Deanship office. Any other student requiring assistance or special accommodation shall also communicate directly with the professor. Reasonable accommodations requests or services DO NOT exempt the student from complying and fulfilling academic and course related requirements and responsibilities.

## Academic Integrity:

The University of Puerto Rico promotes the highest standards of academic and scientific integrity. Article 6.2 of the UPR Students General Bylaws (Board of Trustees Certification 13, 2009-2010) states that academic dishonesty includes, but is not limited to: fraudulent actions; obtaining grades or academic degrees by false or fraudulent simulations; copying the whole or part of the academic work of another person; plagiarizing totally or partially the work of another person; copying all or part of another person answers to the questions of an oral or written exam by taking or getting someone else to take the exam on his/her behalf; as well as enabling and facilitating another person to perform the aforementioned behavior. Any of these behaviors will be subject to disciplinary action in accordance with the disciplinary procedure laid down in the UPR Students General Bylaws.

## Bibliography:

- Commission on Dietetic Registration of the Academy of Nutrition and Dietetics, *Study Guide for the Registration Examination for Dietitians*, (10th ed.) ISBN 978-0-88091-970-8. Available at: <https://admin.cdrnet.org/vault/2459/web/files/RD%20Study%20Guide%20Order%20Form%202017.pdf>
- Feinstein, A.H. & Stefanelli, J.M. (2017). *Purchasing, Selection and Procurement for the Hospitality Industry*, (9<sup>th</sup>ed.) New York: John Wiley & Sons. ISBN: 0470917482
- Gregoire, M. (2012). *Foodservice organizations: A managerial and systems approach* (8<sup>th</sup> ed.). Upper Saddle River, NJ: Prentice Hall. ISBN: 978-0132620819
- Hess & Hunt. (2017). *Review of Dietetics: Manual for the Registration Examination for Dietitians 2017-2019 edition*. Akron: Culinary Nutrition Publishing LLC. ISBN-10: 0981676995
- Payne-Palacio, J., & Theis, M. (2011). *Introduction to Foodservice*, (12<sup>th</sup> ed.) New Jersey: Prentice Hall.
- U.S. Department of Agriculture & U.S. Department of Health and Human Services. (2015, December). 2015-2020 Dietary guidelines for Americans, (8th ed.). Available at <http://health.gov/dietaryguidelines/2015/guidelines/>.
- Torres, L. (2002). *Estrategias de intervención para la inclusión*. San Juan, PR: Isla Negra.

## Selected Professional Readings:

- Management Matters. RA Gould - Journal of the American Dietetic Association, 2009 [http://downloads.eatright.org/books/captus/ManagementMatters\\_JADA.pdf](http://downloads.eatright.org/books/captus/ManagementMatters_JADA.pdf)
- Improving Chronic Illness Care. The Chronic Care Model. Accessed May 27, 2011 [http://www.improvingchroniccare.org/index.php?p=The\\_Chronic\\_Care\\_Model&s=2](http://www.improvingchroniccare.org/index.php?p=The_Chronic_Care_Model&s=2)

- The Joint Commission. 2011 Ambulatory Care National Patient Safety Goals. Accessed May 27, 2011.  
<http://www.jointcommission.org/topics/default.aspx>
- Agency for Healthcare Research and Quality. Talking Quality: Guidance for Sponsors of Consumer Reports on Health Care Quality. Accessed May 27, 2011.  
<https://cahps.ahrq.gov/consumer-reporting/talkingquality>

**Other online references:**

For online access and free download of the Dietary Reference Intake (DRI) series, visit National Academies Press at <http://www.nap.edu>

To analyze nutrient content of foods, visit the USDA National Nutrient Database for Standard Reference at <http://ndb.nal.usda.gov/>

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