



## Course Syllabus of Training in Food Services management

Faculty: Medicine and Health sciences

Department: Health Sciences

Program: Bachelor in Clinical Nutrition and Dietetic

I. General information about the course instructor :						
Name	Dr. Eman Al-Kathiry			Office Hours(3 Hours Weekly )		
Location & phone number	00967776591020			Sat	Sun	Mon
Email	<a href="mailto:dr.emanalkathiry@gmail.com">dr.emanalkathiry@gmail.com</a>			Tue	Wed	Thu

II. General information about the course:					
1. Course Title :	Training in Food Services management				
2. Course Code and Number :	BND 481				
3. Credit Hours :	Credit Hours				Total
	Theoretical	Seminar/Tutorial	Practical	Training	
			3		3
4. Study Level and Semester:	4 <sup>th</sup> year/ 2 <sup>nd</sup> semester				
5. Pre-requisites :	BND471				
6. Co-requisites:	None				
7. Program in which the course is offered:	Bachelor in Clinical Nutrition and Dietetic				
8. Teaching Language:	English				
9. Instruction location:	University of Science and Technology, Sana'a, Yemen.				

III. Course Description	
<p>This course is a full time learning in food services to give interns an insight how food service systems, how is it managed, and how medical nutrition therapy is coordinated with food service to ensure provision of quality dietary care. This training will enable the student to learn from close observation on food service operation functions, strategies of feeding larger groups of people in a specialized hospital setting and will begin to develop managerial skills through observation and practice. Students will be guided through self-directed problem solving, assignment and discussions and evaluation will be through written reports, field work assessment and oral presentation. Food Services management course is a prerequisite course</p>	

الموافق : د. إيمان الكثيري  
د. منصور غالب

المراجع : د. مجاهد نصار  
د. صادق الشراجي

رئيس القسم : د. عبد الحبيب ردمان

عميد الكلية : د. عبدالله الحلافي

11/7

#### IV. Course Aims: this course is aimed to

1. Assist interns to observe all food service tasks and quality control in hospitals.
2. Train interns to evaluate the HACCP process in hospital settings.
3. Train interns on practicing the evaluation of sanitation and safety of food preparation
4. Enable interns to assess hospital meals, standard and special diets menus, on bases of suitability to the medical condition, adequacy of portion size and meal satisfaction to the patient.

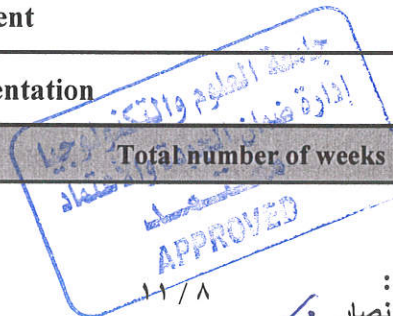
#### V. Course Intended Learning Outcomes (CILOs) :

1. Decide on allowed and not allowed meals for patients with specific medical conditions.
2. Assess management functions related to safety, security and sanitation that affect employees, customers, patients, facilities, and food.
3. Analyze collected data to identify a possible problem area .
4. Evaluate and supervise development and/or modification of recipes/formulas .
5. Work with facility staff and professionals to understand purchasing/inventory systems and look for opportunities to improve them.
6. Recommending an intervention plan based on case studies through discussions with supervisors and professional dietitians, writing report on case studies along with case study presentations.

#### VI. Course Contents

##### Practical/Tutorial/Clinical Aspects :

No.	Practical/Tutorial/Clinical topics	No. of Weeks	Contact Hours
1.	Food service Management and Quality Control in Hospital Checklist (HACCP)	1 <sup>st</sup> -15 <sup>th</sup>	90
2.	Diet Order Evaluation		
3.	Patient Meal Satisfaction		
4.	Receiving		
5.	Storage		
6.	Preparation of meals		
7.	Meal service		
8.	Policy Assessment		
9.	Final oral presentation		
Total number of weeks and hours		16	84



المراجع :  
د. مجاهد نصار  
د. صائق الشراحي

الموصف :  
د. إيمان الكثيري  
د. منصور غالب