

FRAN 6740 Foodservice Management in Healthcare
Winter 2015
Course Syllabus

Instructor: Angela Cuddy
Class Times: Mondays 2:30 – 5:20 pm
Classroom: MAC 331
Course Format: Seminar style, class discussions, guest speakers and student presentations.

Weeks will be split in two parts: A and B

A: 2:30 – 4:00
B: 4:20 – 5:20

Week		Topic	Assignments
Jan. 5	A	<ul style="list-style-type: none"> • Introductions • Course Outline and Syllabus • Review of Assignments and grading • Learning Styles 	<p>Reading: Strategic Planning – Positioning Clinical Dietitians to be Proactive in Today’s Healthcare Arena Reading: College of Dietitians of Ontario Strategic Plan Reading: Code of Ethics of Dietitians in Canada</p> <p>Operations SWOT Analysis – 20%</p>
	B	<ul style="list-style-type: none"> • Strategic Planning and Situational Assessment (SWOT) • Journal article group assignments 	

Jan. 12	A	<ul style="list-style-type: none"> Legislative Standards in Long Term Care and Criteria for Food and Nutrition 	<p>Reading: Dietitians of Canada. Best Practice for Nutrition, Food Service and Dining in Long Term Care Homes, 2013</p> <p>Menu Planning in LTC – Towards Resident-Centred Menus, Keller, 2009</p> <p>ADA Position Paper, 2010</p> <p>Gerontology Network Summary of LTC Standards Across Canada</p>
	B	<ul style="list-style-type: none"> Menu Planning in LTC Food Production 	
Jan. 19	A	<ul style="list-style-type: none"> LTC Guidelines Acute Care Foodservice Menu Planning in Acute Care and LTC 	<p>Reading: Excellent Care for All Act, Health Canada website</p> <p>Local Food Act (see online links)</p> <p>Hospital Malnutrition: Prevalence, Identification and Impact on Patients and the Healthcare System</p> <p>Summary report from Dietitians of Canada</p> <p>Interprofessional Approach to Malnutrition in Hospitalization – Dietitians Leading the Way, Dietitians of Canada</p>
	B	<ul style="list-style-type: none"> Food Production 	
Jan. 26	A	<ul style="list-style-type: none"> SWOT Analysis Presentations 	
	B	<ul style="list-style-type: none"> SWOT Analysis Presentations 	
Feb. 2	A	<ul style="list-style-type: none"> SWOT Analysis presentations 	<p>Readings: PPM150</p> <p>Metcalf Foundation – Food Connects Us All</p> <p>Recipe for Sustainable Foods</p> <p>Menu of Options</p>
	B	<ul style="list-style-type: none"> Food Service Trends and Considerations 	
Feb. 9	A	<ul style="list-style-type: none"> Effective Leadership Management 	<p>Leadership Styles Inventory online</p>
	B	<ul style="list-style-type: none"> Guest speaker 	
Feb. 16		READING WEEK	
Feb. 23		Operating Budget	Kuperberg articles, Sick Kids implements room

		Journal Reviews all groups	service Sustainability in food service
March 2		Restaurants Canada conference no class	
March 9		New product presentations	TBA
March 16		Emergency Planning	Online Pandemic Food Planning and Preparation
March 23		Inservice presentations	
March 30		Marketing	Small business information Gov. of Ontario (online) LTC Operations Assessment Project due in class