

DIETETICS TRANSFER ASSURANCE GUIDE (TAG) September 21, 2010

Ohio Transfer Module:		
Ohio Transfer Module (OTM) Requirements: 36-40 semester hours / 54-60 quarter hours. Students should select courses within the OTM that complement the selected major and meet any specific general education requirements. Students are encouraged to complete the OTM to ensure maximum transferability and application of credits.		
<u>Required Disciplines</u>	<u>Minimum Required Hours</u>	<u>Recommended Courses</u>
Area I. English Composition Area II. Mathematics Area III. Arts & Humanities Area IV. Social Sciences Area V. Natural & Physical Science	3 sem. / 5-6 qtr. 3 sem. / 3 qtr. 6 sem. / 9 qtr. 6 sem. / 9 qtr. 6 sem. / 9 qtr.	Statistics Introduction/General Psychology and Introduction to Sociology A year sequence in General Chemistry I & II w/ labs Microbiology w/lab Anatomy w/ lab Physiology
Additional courses beyond the minimum required hours, from any of the disciplines listed above, will count toward the completion of the OTM (36-40 semester hours or 54-60 quarter hours).		
Major Courses– Hours/courses listed below that count toward the major or pre-major requirements.		
a. Basic Nutrition – OHL016	Credits: 2 semester hours / 3 quarter hours	
Advising Notes:		
b. Food Science w/ lab – OHL017	Credits: 3 semester hours / 4-5 quarter hours	
Advising Notes:		
c. Food Service and Management – OHL018	Credits: 6 semester hours / 9 quarter hours	
Advising Notes:		
Transfer Assurance Guide Total Guaranteed Credits (Range)		
<ul style="list-style-type: none"> • Ohio Transfer Module 	36 – 40 sem.	54 – 60 qtr.
<ul style="list-style-type: none"> • Pre-major/Major 	0 – 11 sem.	0 – 16 to 17 qtr.

Institutional Requirements: For entrance and graduation, a transfer student must meet all institutional requirements which would include, but may not be limited to: minimum grade point average, residency requirements, upper division credits attained, minimum grades in specific courses, performance requirements (ex. dance, music) and other requirements of native students from the same institution.

**OHL016 – BASIC NUTRITION (Introductory without Chemistry prerequisite)
2 Semester Hours/3 Quarter Hours**

Related TAGs: Dietetics

Content Areas

Fundamentals of nutrition & metabolism
Assessment of nutritional health risks
Influence of socioeconomic, cultural & psychological factors on food & nutritional behavior
Health promotions & disease prevention theories
Complimentary, alternative nutrition & herbal therapies
Dietary supplements
Influence of age/growth/normal development on nutrition requirements

Outcomes marked with an asterisk are essential and must be taught.

70% of learning outcomes must be included in the course. If only the **required** objectives are met, the course meets 71% of the learning objectives.

Learning Outcomes

At the end of the course, students will be able to:

- 1. Identify basic physiology, dietary requirements and major food sources of carbohydrates, proteins, fats, vitamins and minerals. ***
- 2. Evaluate diet patterns and health risks associated with inadequate/excessive nutrient intake.***
- 3. Discuss the influence of socioeconomic, cultural, psychological, and environmental (i.e. sustainable agriculture, organic farming, and locally produced foods) factors on food intake and eating behavior.**
- 4. Explain how food intake has a significant relationship to health and the role of diet in health promotion and prevention of chronic diseases.***
5. Describe current complimentary, alternative nutrition and herbal therapies and current scientific knowledge as to their efficacy.
6. Identify the role of dietary supplements in a balanced diet.
- 7. Develop an awareness of the nutrient needs for various stages of the life cycle. ***

OHL017- FOOD SCIENCE WITH LAB
3 Semester hours/4-5 Quarter Hours

Related TAGs: Dietetics

Content areas

Food Technology
Culinary Techniques
Basic Food Safety
Food and Nutrients Laws/Regulations/Policies
Applied Sensory Evaluation of Food
Apply Food Science Knowledge to Functions of Ingredients in Food
Apply Microbiological and Chemical Considerations to Process Control

Outcomes marked with an asterisk are essential and must be taught.

Learning Outcomes

Upon completion of this course the student shall be able to:

- 1. Apply basic skills in the preparation of foods while considering optimization of nutrient value and retention, sensory qualities and microbiological safety.***
- 2. Describe the physical and chemical interaction of food components during processing and preparation, which influence sensory and nutritional qualities of foods.***
- 3. Apply experimental research procedures to test, compare and evaluate food products in relation to expected characteristics of the product.***
- 4. Identify product development trends and technologies in the food industry.***
5. Identify the role of the government in regulating food quality, safety, and marketing practices.

OHL018 – FOOD SERVICE AND MANAGEMENT (Outcomes reorganized AU2010)

6 semester hours/ 9 quarter hours

Related TAGs: Dietetics

Incorporates Quantity Food Production, Food Service Management and Food Safety and Sanitation

Content Areas (Common to All)

Food Delivery Systems
Food Production systems
Food and Non-Food Procurements
Program Planning/Monitoring and Evaluation
Facility Management
Materials management
Financial management (including accounting principles)
Quality Improvement
Information Management
Systems Theory
Marketing Theory and Techniques
Diversity Issues
Menu Planning
Human Resource Management (including labor relations)

Content Areas (Common to Some)

Food Safety and Sanitation
Environmental Issues/Services Related to Food
Strategic Management
Organizational Change Theory
Risk Management
Management Theory

Outcomes listed in bold are essential and must be taught.

70% of learning outcomes must be included in the course. If the **required** objectives plus one non-required objective are met, the course meets 77% of the learning objectives.

Learning Outcomes

Upon completion of this course the student should be able to:

1. **Demonstrate an understanding of and describe the relationships of foodservice systems and apply principles of food service management, including**
 - 1.1 **Application of principles of menu planning, procurement, receiving, storage and food preparation to quantity food production and service for a variety of settings**
 - 1.2 **Methods for evaluating and controlling quality and quantity of food items produced and served in foodservice systems**
 - 1.3 **Development and preparation of menus for quantity production**
 - 1.4 **Utilization of cost and quality control methods in quantity food planning.**
2. **Demonstrate appropriate sanitation and safety principles in an institutional setting.**
3. **Evaluate kitchen design, equipment, and tools to improve work flow and efficiency of operation in quantity food production and service areas.**
4. Identify and apply nutrition and management principles to food production and food service, and food service organizations.
5. Participate in performance and quality improvement, customer satisfaction, and outcomes development for clinical and customer service.
6. **Apply marketing concepts to foodservice management.**
7. Describe the current trends and the regulations of foodservice systems within schools, corrections, universities, and health care systems
8. **Identify a variety of management tools which assist with the performance of organizations including organizational charts; job analysis, job descriptions, work schedules, policies and procedures, financial reports/budget, and productivity measures.**
9. **Describe classic functions of management – planning, organizing, decision-making, staffing (recruiting, interviewing, selecting, hiring, orienting, developing), directing, and controlling – and their use by an effective health care supervisor.**

OHL018 – FOOD SERVICE AND MANAGEMENT (Original Learning Outcomes AU2005-SM2010)
6 semester hours/ 9 quarter hours

Related TAGs: Dietetics

Incorporates Quantity Food Production, Food Service Management and Food Safety and Sanitation

Content Areas (Common to All)

Food Delivery Systems
Food Production systems
Food and Non-Food Procurements
Program Planning/Monitoring and Evaluation
Facility Management
Materials management
Financial management (including Accounting principles)
Quality Improvement
Information Management
Systems Theory
Marketing Theory and Techniques
Diversity Issues
Menu Planning

Content Areas (Common to Some)

Food Safety and Sanitation
Environmental Issues/Services Related to Food
Strategic Management
Organizational Change Theory
Risk Management
Management Theory
Human Resource Management (Including Labor Relations)

Outcomes marked with an asterisk are essential and must be taught.

Learning Outcomes

1. **Apply principles of menu planning, procurement, receiving, storage and food preparation to quantity food production and service for a variety of settings.***
2. **Describe the relationships of foodservice systems to menu planning and quantity production,***
3. **Describe methods for evaluating and controlling quality and quantity of food items produced and served in foodservice systems.***
4. **Develop and prepare menus for quantity production.***
5. **Utilize cost and quality control methods in quantity food planning.***
6. **Demonstrate appropriate sanitation and safety principles in an institutional setting.***
7. Evaluate the quality of foods and efficiency of service in an institutional setting.
8. **Discuss equipment and tools used in quantity food production and service.***
9. **Evaluate kitchen design to improve work flow and efficiency of operation.***
10. Apply nutrition and management principles to food production and service.
11. Identify the principles of management applicable to foodservice organizations.
12. **Demonstrate techniques of financial management in foodservice operations.***
13. Describe the budget process in a foodservice organization.
14. Evaluate organization and staffing patterns for foodservice and nutrition service operations.
15. **Explain the purpose of policies and procedures in an organization. ***
16. Identify the fundamentals of labor control and management of human resources.
17. Delineate principles of productivity.
18. Demonstrate knowledge of quality management in foodservice organizations.
19. Understand the principles of organizational behavior and organizational change.
20. **Apply marketing concepts to foodservice management.***
21. Describe the regulations of foodservice systems within schools, corrections, universities, and health care systems.
22. Describe the current trends in organization and the historical changes of organizations in relationship to human resources.
23. **Identify a variety of management tools which assist with the performance of organizations including organizational charts; job analysis, job descriptions, work schedules, policies and procedures, financial reports, and productivity measures.***
24. Describe/implement a team meeting procedure.
25. **Describe the human resource management procedures for recruiting, interviewing, selecting, hiring, orienting, and developing human resources in an organization.***

26. Describe/list procedures for utilizing human resources in compliance with federal regulations and union contracts.
27. Describe how the health care environment influences management and supervision within hospital departments and health care companies/agencies.
- 28. Describe classic functions of management – planning, organizing, decision-making, staffing, directing, and controlling – and their use by an effective health care supervisor.***
29. Assume personal responsibility for self-management and use of delegation, time management, personal effectiveness, and supervisory skills.
30. Apply principles of personnel administration including interviewing, one-on-one relationships, performance appraisal, leadership, motivation, discipline, and labor relations.
31. Describe various influences that affect supervisory performance including dealing with conflict and change, communication, effective meetings, budgeting, productivity, quality improvement, re-engineering, continuing education, legal issues, team building, and organizational communication.

DIETETICS TAG - FACULTY PARTICIPANTS

Name	Institution
Christine Haar	Bowling Green State University
Charalee Allen	Cincinnati State Technical and Community College
Jan Van Horn	Columbus State Community College
Molly Weiland	Hocking College
Karen Gordan	Kent State University
Kitty Kisker	Ohio Board of Regents - Facilitator
Kay Wolf	Ohio State University (The)
Tekla Madaras	Owens Community College
Betty Dykes	Sinclair Community College
Nora Schafer	Sinclair Community College
Elise Cowie	University of Cincinnati
Jean Hassell	Youngstown State University
Vicki Huntsman	Zane State College