

Florida Department of Education
Curriculum Framework

Program Title: Dietetic Management and Supervision
Program Type: Career Preparatory
Career Cluster: Hospitality & Tourism

Career Certificate Program

Program Number	N900100
CIP Number	0351310405
Grade Level	30, 31
Program Length	300 hours
Teacher Certification	Refer to the Program Structure section.
CTSO	FCCLA, HOSA
SOC Codes (all applicable)	Please see the CIP to SOC Crosswalk located at the link below.
CTE Program Resources	http://www.fldoe.org/academics/career-adult-edu/career-tech-edu/program-resources.stml
Basic Skills Level	N/A

Purpose

This program offers a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the Hospitality & Tourism career cluster; provides technical skill proficiency, and includes competency-based applied learning that contributes to the academic knowledge, higher-order reasoning and problem-solving skills, work attitudes, general employability skills, technical skills, and occupation-specific skills, and knowledge of all aspects of the Hospitality & Tourism career cluster.

The content includes but is not limited to facility planning for sanitation and safety; selection and supervision of equipment and supplies; application of principles of nutrition to diets and menus; cost planning and quality control; supervision of food preparation; evaluation of food quality, portion size and diet accuracy; supervision and in-service training of dietary personnel, personnel management, and employability and communication skills. Students are prepared to utilize nutritional knowledge in preparing food and in serving individuals with specific dietary needs under the supervision of a registered dietitian.

Additional Note:

Students must complete the “Nutrition and Dietetic Clerk” (N300100) program or have two years of minimum experience in Nutrition health care.

Additional Information relevant to this Career and Technical Education (CTE) program is provided at the end of this document.

Program Structure

This program is a planned sequence of instruction consisting of one occupational completion point.

This program is comprised of courses which have been assigned course numbers in the SCNS (Statewide Course Numbering System) in accordance with Section 1007.24 (1), F.S. Career and Technical credit shall be awarded to the student on a transcript in accordance with Section 1001.44(3)(b), F.S.

To teach the course listed below, instructors must hold at least one of the teacher certifications indicated for that course.

The following table illustrates the postsecondary program structure:

OCP	Course Number	Course Title	Teacher Certification	Length
A	FSS0095	Dietary Manager	FAM CON SCI SC FOOD SV 7 G	300 hours

Regulated Programs

This program meets the instructional hours and standards required by the accrediting agency, Association of Nutrition & Foodservice Professionals (AFNP). Visit <http://www.anfponline.org> for more information.

Common Career Technical Core – Career Ready Practices

Career Ready Practices describe the career-ready skills that educators should seek to develop in their students. These practices are not exclusive to a Career Pathway, program of study, discipline or level of education. Career Ready Practices should be taught and reinforced in all career exploration and preparation programs with increasingly higher levels of complexity and expectation as a student advances through a program of study.

1. Act as a responsible and contributing citizen and employee.
2. Apply appropriate academic and technical skills.
3. Attend to personal health and financial well-being.
4. Communicate clearly, effectively and with reason.
5. Consider the environmental, social and economic impacts of decisions.
6. Demonstrate creativity and innovation.
7. Employ valid and reliable research strategies.
8. Utilize critical thinking to make sense of problems and persevere in solving them.
9. Model integrity, ethical leadership and effective management.
10. Plan education and career path aligned to personal goals.
11. Use technology to enhance productivity.
12. Work productively in teams while using cultural/global competence.

Standards

After successfully completing this program, the student will be able to perform the following:

- 01.0 Identify and explain sanitation and safety principles.
- 02.0 Apply principles of nutrition to diets and menus.
- 03.0 Demonstrate the ability to select, use, care for, and store equipment and supplies.
- 04.0 Demonstrate management and supervisory skills.
- 05.0 Develop cost planning and quality control procedures for food and beverage service.
- 06.0 Plan and supervise quality food preparation.
- 07.0 Demonstrate and evaluate effectiveness of food service functions.
- 08.0 Recognize professionalism and explain its importance in the industry.
- 09.0 Explain education and research principles.
- 10.0 Perform clinical activities including nutritional screening, assessment and development of nutritional career plan.
- 11.0 Participate in community-based food and nutrition programs.

Florida Department of Education
Student Performance Standards

Program Title: Dietetic Management and Supervision
Career Certificate Program Number: N900100

Course Number: FSS0095	
Occupational Completion Point: A	
Dietary Manager – 300 Hours	
01.0	Identify and explain sanitation and safety principles. The student will be able to:
01.01	Keep work area clean, neat and orderly at all times.
01.02	Identify potential hazards and follow safety practices.
01.03	Follow emergency procedures regarding sanitation and safety in food service.
01.04	Use sanitation procedures in handling food.
01.05	Identify and follow local, state and federal sanitation guidelines and regulations.
01.06	Identify roles and responsibilities of an emergency disaster plan.
01.07	Implement and supervise sanitation, safety procedures, and infection control applicable to food and nutrition service occupations.
02.0	Apply principles of nutrition to diets and menus. The student will be able to:
02.01	Identify function, source and body's use of nutrients.
02.02	Document and retrieve client diet records.
02.03	Design menus as indicated by the patient's/client's health status.
02.04	Implement diet plans and menus.
02.05	Modify diet plans and menus.
02.06	Implement physician's routine dietary orders.
02.07	Develop menus to meet optimum normal nutrition requirements of clients throughout the human life cycle with a diversity of people, culture and religions.
02.08	Apply the principles of nutrition in planning menus and coordinating menus with therapeutic diets for target populations.

02.09	Describe food and nutrition needs throughout the life cycle in health and disease.
03.0	Demonstrate the ability to select, use, care for, and store equipment and supplies. The student will be able to:
03.01	Follow optimum procedures for using dietary equipment and supplies in a safe and sanitary manner.
03.02	Supervise daily cleaning and sanitizing procedures of equipment.
03.03	Develop procedures for storing dietary equipment and supplies.
03.04	Supervise routine maintenance inspection of equipment.
03.05	Participate in facility management including equipment selection and design/redesign of work units.
04.0	Demonstrate management and supervisory skills. The student will be able to:
04.01	Demonstrate supervision techniques for personnel in area of responsibility.
04.02	Apply the fundamentals of human relations and group dynamics in the area of responsibility.
04.03	Demonstrate human relations and leadership skills.
04.04	Demonstrate optimum management, organizational and leadership skills in directing departmental personnel and functions including: organizational charts, job descriptions, policies and procedures, employee orientation, work schedules, evaluations, and union and labor laws.
04.05	Conduct a job interview.
04.06	Develop and write a resume.
04.07	Describe benefits of membership in state and national professional organizations and credentials from those associations.
05.0	Develop cost planning and quality control procedures for foodservice. The student will be able to:
05.01	Participate in development, implementation and maintenance of a quality assurance program including systems and customer satisfaction for dietetics service and/or practice.
05.02	Assist in development of cost planning procedures and implementation of budget controls for food service operations and delivery systems.
05.03	Collect and process financial data to establish and maintain records and reports for food service units.
05.04	Participate in development and measurement of outcomes for food and nutrition services and practices.
05.05	Participate in development of departmental budget/operating plan.
06.0	Plan and supervise quality food preparation. The student will be able to:

06.01	Plan and supervise procurement, distribution, and service within delivery systems.
06.02	Participate in applied sensory evaluation of food and nutrition products.
06.03	Supervise production of food that meets nutritional guidelines, cost parameters, consumer acceptance, and quality food preparation guidelines.
06.04	Develop and/or modify recipes/formulas.
07.0	Demonstrate and evaluate effectiveness of food service functions. The student will be able to:
07.01	Utilize merchandising techniques to promote food and nutrition functions.
07.02	Research laws, regulations and standards affecting food and nutrition operations.
07.03	Assist with marketing functions.
07.04	Supervise organizational unit including financial, human, physical and material resources and services.
07.05	Establish and supervise policies and procedures for all food service functions.
07.06	Integrate administrative activities with clinical activities.
07.07	Participate in organizational change and planning and goal setting processes.
07.08	Participate in human resources functions.
08.0	Recognize professionalism and explain its importance in the industry. The student will be able to:
08.01	Comply ethically with the standards of professional responsibility and standards of practice for the profession of dietetics in accordance with the values of the American Dietetic Association.
08.02	Plan and implement a program of self-development, self-assessment and continuing education.
08.03	Participate in professional activities.
08.04	Participate in legislative and public policy processes as they affect food, food security and nutrition.
08.05	Apply new knowledge or skills to practice.
09.0	Explain education and research principles. The student will be able to:
09.01	Provide dietetics education in supervised practice setting.
09.02	Educate patients/clients in disease prevention and health promotion and medical nutrition therapy for common conditions, e.g., hypertension, obesity, diabetes, and diverticular disease.

09.03	Develop and conduct education and training for target groups.
09.04	Assist with development and review of educational materials target populations.
09.05	Demonstrate skills in articulation and methods of teaching.
09.06	Identify extraneous influences upon nutritional care.
10.0	Perform clinical activities including nutritional screening, assessment and development of nutritional care plan. The student will be able to:
10.01	Refer patients/clients to other dietetics professionals or disciplines when a situation is beyond one's level of competence.
10.02	Perform nutrition screening of individual patients/clients.
10.03	Assess nutrition status of individual patients/clients with common medical conditions, i.e., health conditions addressed by health promotions/disease prevention activities or chronic diseases of the general population, e.g., hypertension, obesity, diabetes, diverticular disease.
10.04	Assist with nutrition assessment of individual patients/clients with complex medical conditions, i.e., more complicated health conditions in select populations, e.g., renal disease, multi-system organ failure, trauma.
10.05	Monitor patients/client's food and/or nutrient intake.
10.06	Participate in the selection, monitoring and evaluation of standard internal nutrition regimens, i.e., in a medically stable patient to meet nutritional requirements where recommendations/adjustments involve primarily macronutrients.
10.07	Implement transition-feeding plans.
10.08	Assist with development, implementation and documentation of nutrition care plans as indicated by the patients/clients health status.
10.09	Participate in interdisciplinary team conferences to discuss patient/client treatment and discharge planning.
10.10	Apply principles of biochemistry, anatomy and physiology in relation to health and disease.
10.11	Define "problem oriented medical records" (POMR).
10.12	Participate in health team functions.
10.13	Coordinate clinical activities with administrative activities.
10.14	Demonstrate ability to computerize nutrition care activities.
10.15	Assist in implementation and maintenance of a cost-effective nutrition-care system.
11.0	Participate in community-based food and nutrition programs. The student will be able to:
11.01	Participate in community-based food and nutrition program.

11.02	Conduct general health assessment.
11.03	Conduct screening of the nutrition status of the population and/or community groups.
11.04	Assist with assessment of the nutrition status of the population and/or community groups.
11.05	Participate in nutrition care for population groups across the lifespan (i.e., infants through generations and a diversity of people, cultures, and religions).
11.06	Participate in community based or worksite health promotion/disease prevention programs.
11.07	Participate in development and evaluation of community-based food and nutrition programs.
11.08	Implement and maintain community-based food and nutrition programs.
11.09	Identify resources available and functions of the food and nutrition programs in the community.

Additional Information

Laboratory Activities

Laboratory investigations that include scientific inquiry, research, measurement, problem solving, emerging technologies, tools and equipment, as well as, experimental, quality, and safety procedures are an integral part of this career and technical program/course. Laboratory investigations benefit all students by developing an understanding of the complexity and ambiguity of empirical work, as well as the skills required to manage, operate, calibrate and troubleshoot equipment/tools used to make observations. Students understand measurement error; and have the skills to aggregate, interpret, and present the resulting data. Equipment and supplies should be provided to enhance hands-on experiences for students.

Special Notes

Students are encouraged to join the Association of Nutrition & Foodservice Professionals. Additionally, the concern for balancing work and family responsibilities is addressed as an employability skill.

Career and Technical Student Organization (CTSO)

Family, Career and Community Leadership of America (FCCLA) and HOSA: Future Health Professionals are the co-curricular career and technical student organization providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations provide activities for students as an integral part of the instruction offered.

Cooperative Training – OJT

On-the-job training is appropriate but not required for this program. Whenever offered, the rules, guidelines, and requirements specified in the OJT framework apply.

Accommodations

Federal and state legislation requires the provision of accommodations for students with disabilities to meet individual needs and ensure equal access. Postsecondary students with disabilities must self-identify, present documentation, request accommodations if needed, and develop a plan with their counselor and/or instructors. Accommodations received in postsecondary education may differ from those received in secondary education. Accommodations change the way the student is instructed. Students with disabilities may need accommodations in such areas as instructional methods and materials, assignments and assessments, time demands and schedules, learning environment, assistive technology and special communication systems. Documentation of the accommodations requested and provided should be maintained in a confidential file.

Note: postsecondary curriculum and regulated secondary programs cannot be modified.