

# NUTR 322: Food Services Practicum

Provides experiential learning opportunities and the application of techniques of food systems. The learner will be exposed to practical experiences in food production, layout and designs of commercial kitchens, equipment needs for quantity food production, receiving, storage, and services for four basic types of food systems, equipment uses and care, employee management, sanitation regulations, food service personnel recruitment and quality assurance in a health care facility.

**Credits:** 1

**Prerequisites/Permissions:**

Coordinated Program in Dietetics students only

**Program:**

## Nutritional Sciences