

SCHOOL _____

STUDENT TRAINING PLAN FOR COOPERATIVE EDUCATION

INSTRUCTOR _____ PHONE NUMBER _____

STUDENTS NAME:

ADDRESS:

TOWN: STATE: ME ZIP:

PARENTS NAME:

SOCIAL SECURITY NO:

CIP. CODE: 319.677-014 DIETARY AIDES

GENERAL GOALS FOR THE STUDENT LEARNER:

AN INSTRUCTIONAL PROGRAM THAT PREPARES YOUNG STUDENTS AND INDIVIDUALS TO UTILIZE NUTRITIONAL KNOWLEDGE IN PREPARING AND SERVING MEALS TO INDIVIDUALS WITH SPECIFIC DIETARY NEEDS UNDER THE DIRECTION OF A PROFESSIONAL DIETITIAN. INCLUDES INSTRUCTION IN SELECTING AND USING SPECIFIC PIECES OF EQUIPMENT FOR PARTICULAR TASK IN FOOD PREPARATION AND SERVICES: PREPARING AND SERVING SIMPLE FOODS ACCORDING TO DIET INSTRUCTIONS; EXAMPLE-ASSEMBLED TRAYS FOR CONFORMANCE WITH DIET REGULATIONS AND NUTRITIONAL VALUES; HANDLING FOODS, BEVERAGES, EQUIPMENT, UTENSILS, AND TABLE SETTINGS IN ORDER TO PREVENT CONTAMINATION; OBSERVATION OF SAFETY AND SANITARY STANDARDS AND REGULATION; FOLLOWING APPROPRIATE EMERGENCY PROCEDURES AND ASSISTING IN THE MANAGEMENT OF DIETARY FACILITIES. PROGRAMS PREPARE DIETETIC AIDES TO WORK UNDER THE DIRECTION OF AN ASSISTANT AND PROFESSIONAL DIETITIAN IN PERFORMING THE COMPLICATED DIETETIC TASKS, PROGRAM PREPARED DIETETIC ASSISTANTS TO WORK UNDER THE DIRECTON OF A PROFESSIONAL DIETITIAN.

OBJECTIVES TO BE COMPLETED BY THE STUDENT LEARNER:

1. PORTION SIZING.
2. WEIGHT AND MEASUREMENTS.
3. PREPARING FOOD GROUPS.
4. UNDERSTANDING OF DIETS.
5. UNDERSTANDING FOOD GROUPS.
6. MISC. DIET ITEMS.

SKILLS THE STUDENT SHOULD ACQUIRE DURING HIS, HER TRAINING PROGRAM:

1. MENU PREPARATION.
2. DISTRIBUTING OF FOOD ITEMS.
3. TRAY ORDERING.
4. ESTIMATING COST OF MEALS.
5. KNOWLEDGE OF NUTRITIONAL VALUE.
6. VALUE OF FOOD GROUPS.
7. INVENTORY CONTROL OF FOOD ITEMS.
8. EDUCATION OF RELATED MATERIALS TO PROFESSION.

SAFETY FEATURES THE STUDENT SHOULD KNOW ABOUT HIS/HER PLACE OF EMPLOYMENT:

1. FIRST AID KIT
2. FIRE EXTINGUISHERS
3. FIRE DOOR EXITS
4. HOW TO DIAL 911
5. EMERGENCY PHONE NUMBERS
6. FIRE BLANKET
7. SPRINKLER SYSTEM
8. MISC. SAFETY AREAS