

Course Outline – FN3348 A (530):

Food Production Management I

School of Food and Nutritional Sciences

In the event of a COVID-19 resurgence during the course that necessitates the course moving away from in-person delivery, course content may be delivered online either synchronously (i.e., at the times indicated in the timetable) or asynchronously (e.g., posted on OWL for students to view at their convenience). There may also be changes to any remaining assessments at the discretion of the course instructor. In the event of a COVID-19 resurgence, detailed information about the impact on this course will be communicated by the Office of the Dean and by the course instructor.

General Information

Course #: FN3348 A

Section #:

Lecture 530	Monday	11:30 am - 2:30 am
Lab 531	Wednesday	8:30 pm – 11:30 pm
Lab 532	Tuesday	8:30 pm – 11:30 pm

Term: Fall

Year: 2022

Delivery: In person

Lecture Location: BR 2001A

Lab Location: BR 1001

Instructor Information

Course coordinator:

Name: Susan Greig MBA, MSc, RD

E-mail: sgreig@uwo.ca

Telephone number for office appointments: 519 432 8353 ext. 28037

Virtual or in-person office hours: Tuesday 11:30 am 1:30 pm
and 3:00 pm to 4:30 pm, or at a mutually agreed upon time

Office location: Ursuline Hall, room 303

Lab instructor:

Name: James Smith MBA

E-mail: jsmit785@uwo.ca

Course Description

The application of scientific principles to the procurement, storage, processing and service of institutional food. Menu planning to meet nutritional requirements while working under the

constraints of budgets and the available food supplies, equipment and staff. Food trends, sanitation and safety.

Prerequisite(s): Foods and Nutrition 2449A/B. **Pre-or Corequisite(s):** Foods and Nutrition 3342A/B.

Extra Information: 3 lecture hours, 3 lab hours per week

Required Course Materials

1. Payne-Palacio & Theis, Foodservice Management: Principles and Practices 13th edition. Pearson Canada
2. Ontario's Food Premises Regulation (available online)
3. Long-Term Care Homes Regulation (available online)
4. Additional readings are included on course outline and posted on OWL

Optional Course Materials

Gregoire, Foodservice Organizations, A Managerial Systems Approach

Lab apparel requirements

The following apparel is required for the Food Prep Lab and Commercial Kitchen:

- White chef's jacket or lab coat
- Hairnet (or appropriate head covering) (first one will be provided, replacement is \$1.00)
- Closed-toe, non-slip, flat soled shoes that do not have a mesh in the upper
- Disposable face mask (will be provided)

Please ensure that fingernails are without polish or false nails, and jewellery is limited to a single band ring. You will not be permitted in the lab without proper lab attire and will result in an incomplete lab.

Lab Fees: \$45.00 per student (*A receipt for payment of laboratory fees must be submitted to the instructor by the end of the sixth week of classes in order to continue in the course.*)

Learning Outcomes

Upon successful completion of this course students will be able to:

1. Explain the scope, characteristics, elements and processes of food production, as well as current trends
2. Apply menu planning practices to meet the requirements of diverse populations

3. Apply food production procedures and principles in large quantity food production
4. Apply strategies to modify entrees and desserts for therapeutic and texture modified diets, and assess these and other items using the IDDSI criteria
5. Develop and an audit tool and procedure and collect and assess data to meet quality expectations and food safety requirements
6. Apply foodservice management principles, legislation, and ethics through facilitated discussions based on foodservice scenarios
7. Discuss the interaction of foodservice operations with the economy, environment and health

Brescia Competencies

Communication

The ability to exchange information and meaning across cultures, space, and time appropriately and correctly. This competency includes oral, written, and interpersonal communication, and the ability to use current or innovative media.

Critical Thinking

The ability to engage in thinking characterized by the rational, informed, independent, and open-minded exploration of issues, ideas, and events before accepting or formulating a conclusion.

Inquiry and Analysis

The ability to ask questions, examine issues, and reach informed conclusions by breaking down complex issues, exploring evidence, and describing relationships among persons, things, or events.

Problem Solving

The ability to create and execute a strategy to answer a question or achieve a goal. Includes being able to anticipate the consequence of a potential solution, select a strategy among several alternatives, and decide when an acceptable outcome has been reached.

Self-Awareness and Development

The ability to draw meaning, knowledge and value from honest and fair reflection and self-evaluation. Students are able to recognize their emotions and patterns of thinking, their impact on others, and make a commitment to personal growth.

Social Awareness and Engagement

The ability to respect and be open to diversity (e.g., cultural, religious, political) and social justice. Students take personal responsibility to actively engage in and contribute to creating positive change in local, regional, national, or global communities and societies.

Valuing

The ability to make decisions or choose actions based on the consistent application of principles expressing fundamental values that are accepted on account of reason or spiritual insight.

ICDEP Competencies

The ICDEP were created by The Partnership for Dietetic Education and Practice (PDEP), a network of professionals from education, regulatory, and professional bodies/associations across Canada. There are 7 inter-related Domains (areas) of Practice Competencies: Food and Nutrition Expertise, Professionalism and Ethics, Communication and Collaboration, Management and Leadership, Nutrition Care, Population Health Promotion, and Food Provision.

For more information on ICDEP competencies please visit the [UWO OWL FN UNDERGRADUATE RESOURCES AND INFORMATION](#) site.

Teaching Methodology and Expectations of Students

Class Contribution

Class contribution marks are based on in-class and virtual activities; there are no provisions for students to make up these assignments.

Cellphone use

Students are asked to turn off their cell phones during class except when required as a resource for an activity.

Contact with Instructor

The best method to correspond with the professor outside of class and office hours is through email. Please allow a minimum of two business days for a response.

Assignments

Details about the assignments will be reviewed during class and posted on OWL. Assignments must be submitted electronically to OWL on the date due and they may be checked electronically for plagiarism. As may be required, hard copies of papers are due the same date as the electronic copy.

Late Assignments and Requests for Re-Grading

Grades for late assignments will be reduced by 20% of the value. Assignments greater than seven days late will not be accepted.

Students seeking to have an assignment re-graded are required to prepare a half-page explanation and submit it with the original assignment within one week of receiving the grade. The assignment will be re-graded based on the strength of the explanation, assignment instructions, and grading scheme. Re-grading could result in a grade increase, decrease or the original grade.

Copyright and Intellectual Property

PowerPoint lecture slides and notes, lists of readings, in-class activities, assignments, and other components of the course materials are typically the intellectual property of the instructor. Unauthorized reproduction through audio-recording, videorecording, photographing, sharing on social media, or posting on course-sharing websites is an infringement of copyright and is prohibited. Such action may be considered a Code of Conduct violation and lead to sanctions.

Evaluation

Evaluation Breakdown:

Component	Weight	Deadline	Learning Outcome(s)	Brescia Competencies
Class Contribution	8%	Ongoing	1,2,3,6,7	Critical Thinking, Communication
Menu Planning Assignment #2	20%	Week 5	2	Inquiry and Analysis, Critical Thinking, Communication
Menu Planning Assignment #3	15%	Week 7	2	Inquiry and Analysis, Critical Thinking, Communication
Lab Assignments	25%	ongoing	3,4,5	Inquiry and Analysis, Problem solving, Critical Thinking, Communication
Final Exam	32%	Exam Week	1-7	Inquiry and Analysis, Critical Thinking, Communication

Academic Accommodation

For course components worth less than 10% of the total course grade, documentation is not required for accommodation. For course components worth 10% or more of the total course grade, please see the Academic Policies and Regulations section at the end of this course outline or consult the Academic Calendar.

Class contribution marks are comprised of in-class and virtual activities therefore there are no provisions for students to make up class contribution marks.

Students are required to attend 75% of labs to pass the course. There are no provisions for makeup labs or lab assignments.

Course Content

Topics covered and dates listed are intended as a guideline.

Weekly Organizer:

Class	Date	Description	Assignments and/or Readings Due
1	Sept. 12	Course introduction Food industry overview Food service systems Quality and risk	Payne-Palacio, pages 42 to 53 Payne-Palacio, pages 409 to 420
2	Sept. 19	Food production	Payne-Palacio chapter 8
3	Sept. 26	Food production Menu planning	Payne-Palacio chapter 5 Ontario's Local Food Act <ul style="list-style-type: none"> https://www.ontario.ca/laws/statute/13l07 Ontario Long Term Care Regulations, Nutrition Care and Hydration Programs <ul style="list-style-type: none"> https://www.ontario.ca/laws/regulation/100079 Canada' Food Guide <ul style="list-style-type: none"> 2017 https://www.canada.ca/content/dam/hc-sc/migration/hc-sc/fn-an/alt_formats/hpfb-dgpsa/pdf/food-guide-aliment/print_eatwell_bienmang-eng.pdf 2019 https://food-guide.canada.ca/en/ Menu planning & supportive nutrition environments in child care settings (ODPH) <ul style="list-style-type: none"> https://www.odph.ca/upload/editor/cuser/PG-Final-EN-AODA-Jan-19-2018.pdf Dietitians of Canada, Raw Food Cost Survey Report (2015) <ul style="list-style-type: none"> https://www.dietitians.ca/Downloads/Public/11-2015-Raw-Food-Cost-Survey-Report.aspx Due: Class contribution assignment from previous week
4	Oct. 3	Food production in long term care Portion control IDDSI	Menu and nutrition environment self-assessment tool (ODPH) <ul style="list-style-type: none"> https://www.odph.ca/upload/editor/cuser/MP-NE-tool-EN-layout-Feb-22-final-hr-hyp-lks.pdf

			Due: Class contribution assignment from previous week
	Oct. 10	Thanksgiving	
5	Oct. 17	Purchasing Receiving Storage Inventory control	Payne-Palacio chapter 6 and 7 Ontario's Food Premises Regulation https://www.ontario.ca/laws/regulation/170493 Due: <ul style="list-style-type: none"> • Menu planning assignment #2 • Class contribution assignment from previous week
6	Oct. 24	Assembly Distribution Service Cleaning and sanitizing	Payne-Palacio chapters 4 and 9 Ontario's Food Premises Regulation <ul style="list-style-type: none"> • https://www.ontario.ca/laws/regulation/170493 Due: Class contribution assignment from previous week
		Reading week	
7	Nov. 7	Food safety Best before dates Food safety culture	Payne-Palacio chapter 3 Ontario's Food Premises Regulation <ul style="list-style-type: none"> • https://www.ontario.ca/laws/regulation/170493 Salmonella Outbreak at the University of Western Ontario (2008)-Executive Summary <ul style="list-style-type: none"> • https://www.google.com/search?q=salmonella+outbreak+university+of+western+ontario&rlz=1C1CHBF_enCA804CA804&oq=salmonella+outbreak+university+of+we&aqs=chrome.1.69i57j33i160l4j33i22i29i30l2.14645j0j7&sourceid=chrome&ie=UTF-8 Due: Menu assignment #3 Class contribution assignment from previous week
8	Nov. 14	Basic economics for foodservice Equipment	Payne-Palacio chapters 11 Ontario's Food Premises Regulation <ul style="list-style-type: none"> • https://www.ontario.ca/laws/regulation/170493 Class contribution assignment from previous week
9	Nov. 21	Facility layout and design Sustainability and environmental management Modifying foods to meet therapeutic requirements (online)	Payne-Palacio chapters 10 and 12

10	Nov. 28	Emergency and disaster planning Employee safety	Payne-Palacio pages 107-115 Occupational Health and Safety Act, selected sections https://www.ontario.ca/laws/statute/90o01
11	Dec. 5	Ethics and conflict of interest Confidentiality in foodservice Trends in foodservice Exam review	Due: Class contribution assignment from previous week

*Ontario’s Food Premise Regulations (July 2018), and Ontario’s Long-Term Care Homes Regulations (July 2018) are referenced throughout the course

*Topics and dates may be adjusted to accommodate guest speaker availability and external events

Lab Policies (Specific to the School of Food and Nutritional Sciences)

Laboratory activities provide diverse hands-on experiences and expose students to learning about, and working with, different foods, which prepares them to work in any food and nutrition field. During food labs, students are required to prepare, process, store, and dispose of any type of food product, including **dairy, eggs, meat, fish, and poultry**, according to safe-food-handling principles and regulations. Further, students are required to clean and sanitize, according to regulations and best practice, all pots, dishware, utensils, and surfaces that have come in contact with **all food products**. Personal beliefs and practices which conflict with these course requirements are **not** grounds for academic accommodation.

Students in accredited Food and Nutrition programs are expected to meet the Practice Competencies in the Integrated Competencies for Dietetic Education and Practice and/or the Competencies of the Canadian Society of Nutrition Management. Students must demonstrate, prior to graduation, that they can actually perform required tasks. For example, students must demonstrate food preparation techniques and participate in the storage and disposal of food. This ensures that graduates will be able to meet the dietary needs of others, provide client-centred care, and effectively and safely manage food service operations.

2022-23 BRESCIA UNIVERSITY COLLEGE ACADEMIC POLICIES AND REGULATIONS

1. POLICY REGARDING ACADEMIC ACCOMMODATION

The complete policy regarding Accommodation for Illness - Undergraduate Students can be found at https://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=1&SelectedCalendar=Live&ArchiveID=#Page_135

Students who have long-term or chronic medical conditions which may impede their ability to complete academic responsibilities should seek Academic Accommodation through Student Accessibility Services (https://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=1&SelectedCalendar=Live&ArchiveID=#Page_10).

Personal commitments (e.g., vacation flight bookings, work schedule) which conflict with a scheduled test, exam or course requirement are **not** grounds for academic accommodation.

Students who experience an illness or extenuating circumstance sufficiently severe to temporarily render them unable to meet academic requirements may submit a request for academic consideration through the following routes:

1. For medical absences, submitting a **Student Medical Certificate (SMC)** signed by a licensed medical or mental health practitioner;
2. For non-medical absences, submitting **appropriate documentation** (e.g., obituary, police report, accident report, court order, etc.) to their Academic Advisor. Students are encouraged to contact their Academic Advisor to clarify what documentation is acceptable.

Request for Academic Consideration for a Medical Absence

When a student requests academic accommodation (e.g., extension of a deadline, a makeup exam) for work representing 10% or more of the student's overall grade in the course, it is the responsibility of the student to provide acceptable documentation to support a medical or compassionate claim. All such requests for academic accommodation **must** be made through an Academic Advisor and include supporting documentation.

Academic accommodation for illness will be granted only if the documentation indicates that the onset, duration and severity of the illness are such that the student could not reasonably be expected to complete their academic responsibilities. Minor ailments typically treated by over-the-counter medications will not normally be accommodated.

The following conditions apply for students seeking academic accommodation on medical grounds:

1. Students must submit their Student Medical Certificate (SMC) along with a request for relief specifying the nature of the accommodation being requested no later than two business days after the date specified for resuming responsibilities. An SMC can be downloaded from https://www.uwo.ca/univsec/pdf/academic_policies/appeals/medicalform.pdf;
2. In cases where there might be an extended absence or serious issue, students should submit their documentation promptly and consult their Academic Advisor for advice during their recovery period;
3. Whenever possible, students who require academic accommodation should provide notification and documentation in advance of due dates, scheduled tests or examinations, and other academic requirements;
4. Students **must** communicate with their instructors **no later than 24 hours** after the end of the period covered by the SMC to clarify how they will fulfil the academic expectations they may have missed during the absence;

5. Appropriate academic accommodation will be determined by the Dean's Office/Academic Advisor in consultation with the course instructor(s). Academic accommodation may include extension of deadlines, waiver of attendance requirements, arranging Special Exams (make-ups), re-weighting course requirements, or granting late withdrawal without academic penalty.

2. ACADEMIC CONCERNS

If you feel that you have a medical or personal challenge that is interfering with your work, contact your instructor and Academic Advisor as soon as possible. Problems may then be documented and possible arrangements to assist you can be discussed at the time of occurrence rather than on a retroactive basis. Retroactive requests for academic accommodation on medical or compassionate grounds are not normally considered.

If you think that you are too far behind to catch up or that your work load is not manageable, you should consult your Academic Advisor (https://brescia.uwo.ca/enrolment_services/academic_advising/book_an_appointment.php). If you consider reducing your workload by dropping one or more courses, this must be done by the appropriate deadlines; please contact your Academic Advisor or see the list of sessional dates in the Academic Calendar (<https://www.westerncalendar.uwo.ca/SessionalDates.cfm?SelectedCalendar=Live&ArchiveID=>).

You should consult with the course instructor and the Academic Advisor who can help you consider alternatives to dropping one or more courses. *Note that dropping a course may affect OSAP eligibility and/or Entrance Scholarship eligibility.*

3. ABSENCES

Short Absences: If you miss a class due to a minor illness or other problems, check your course outline for information regarding attendance requirements and make sure you are not missing a test or assignment. Cover any readings and arrange to borrow notes from a classmate. Contact the course instructor if you have any questions.

Please note that for asynchronous online courses, attendance or participation requirements may be different than for synchronous or in-person courses.

Extended Absences: If you have an extended absence, you should contact the course instructor and an Academic Advisor. Your course instructor and Academic Advisor can discuss ways for you to catch up on missed work, and arrange academic accommodations if appropriate and warranted.

It is important to note that the Academic Dean may refuse permission to write the final examination in a course if the student has failed to maintain satisfactory academic standing throughout the year or for too frequent absence from the class or laboratory (https://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=5&SelectedCalendar=Live&ArchiveID=#Page_64).

4. SCHOLASTIC OFFENCES

Scholastic offences are taken seriously and students are directed to read the appropriate policy, specifically, the definition of what constitutes a Scholastic Offence at: https://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=1&SelectedCalendar=Live&ArchiveID=#Page_20.

Students are responsible for understanding the nature of and avoiding the occurrence of plagiarism and other academic offences. Note that such offences include plagiarism, cheating on an examination, submitting false or fraudulent assignments or credentials, impersonating a candidate, or submitting for credit in any course without the knowledge and approval of the instructor to whom it is submitted, any academic work for which credit has previously been obtained or is being sought in another course in the University or elsewhere.

Students are advised to consult the section on Scholastic Discipline for Undergraduate Students in the Academic Calendar.

If you are in doubt about whether what you are doing is inappropriate or not, consult your instructor, the Academic Dean's Office, or the Registrar. A claim that "you didn't know it was wrong" is not accepted as an excuse.

The penalties for a student guilty of a scholastic offence (including plagiarism) include refusal of a passing grade in the assignment, refusal of a passing grade in the course, suspension from the University, and expulsion from the University.

Plagiarism:

Students must write their essays and assignments in their own words. Whenever students take an idea or a passage from another author, they must acknowledge their debt both by using quotation marks where appropriate and by proper referencing such as footnotes or citations. Plagiarism is a major academic offence.

All required papers may be subject to submission for textual similarity review to the commercial plagiarism detection software under license to the University for the detection of plagiarism. All papers submitted for such checking will be included as source documents in the reference database for the purpose of detecting plagiarism of papers subsequently submitted to the system. Use of the service is subject to the licensing agreement, currently between The University of Western Ontario and Turnitin.com.

Computer-marked Tests/exams:

Computer-marked multiple-choice tests and/or exams may be subject to submission for similarity review by software that will check for unusual coincidences in answer patterns that may indicate cheating. Software currently in use to score computer-marked multiple-choice tests and exams performs a similarity review as part of standard exam analysis.

5. PROCEDURES FOR APPEALING ACADEMIC EVALUATIONS

All appeals of a grade must be directed first to the course instructor. If the student is not satisfied with the decision of the course instructor, a written appeal is to be sent to the School Chair. If the response of the Chair is considered unsatisfactory to the student, they may then submit a written appeal to the Office of the Dean. If the student is not satisfied with the decision of the Dean, they may appeal to the Senate Review Board Academic (SRBA), if there are sufficient grounds for the appeal and if the matter falls within the jurisdiction of the SRBA. For information on academic appeals consult your Academic Advisor or see the Student Academic Appeals – Undergraduate in the Academic Calendar

https://www.westerncalendar.uwo.ca/PolicyPages.cfm?Command=showCategory&PolicyCategoryID=1&SelectedCalendar=Live&ArchiveID=#Page_14.

Note that final course marks are not official until the Academic Dean has reviewed and signed the final grade report for the course. If course marks deviate from acceptable and appropriate standards, the Academic Dean may require grades to be adjusted to align them with accepted grading practices.

6. PREREQUISITES

Unless you have either the prerequisites for a course or written Special Permission from the Dean to enroll in it, you will be removed from the course and it will be deleted from your record. This decision may not be appealed. You will receive no adjustment to your fees in the event that you are dropped from a course for failing to have the necessary prerequisite(s).

7. SUPPORT

Support Services

The Brescia University College Registrar's website, with a link to Academic Advisors, is at <http://brescia.uwo.ca/academics/registrar-services/>. Students can access supports through Brescia's Student Life Centre (<http://brescia.uwo.ca/life/student-life/>) and Learning Development & Success at Western (<https://www.uwo.ca/sdc/learning/>).

Mental Health and Wellness

Students may experience a range of issues that can cause barriers to your learning, such as increased anxiety, feeling overwhelmed, feeling down or lost, difficulty concentrating and/or lack of motivation. Services are available to assist you with addressing these and other concerns you may be experiencing. You can obtain information about how to obtain help for yourself or others through **Health & Wellness at Brescia**, https://brescia.uwo.ca/student_life/health_and_wellness/index.php and **Health and Wellness at Western**, http://uwo.ca/health/mental_wellbeing/index.html.

Sexual Violence

All members of the Brescia University College community have a right to work and study in an environment that is free from any form of sexual violence. Brescia University College recognizes that the prevention of, and response to, Sexual Violence is of particular importance in the university environment. Sexual Violence is strictly prohibited and unacceptable and will not be tolerated. Brescia is committed to preventing Sexual Violence and creating a safe space for anyone in the Brescia community who has experienced Sexual Violence.

If you or someone you know has experienced any form of Sexual Violence, you may access resources at https://brescia.uwo.ca/safe_campus/sexual_violence/index.php.

Portions of this document were taken from the Academic Calendar, the Handbook of Academic and Scholarship Policy, and the Academic Handbook of Senate Regulations. This document is a summary of relevant regulations and does not supersede the academic policies and regulations of the Senate of the University of Western Ontario.
