

FOOD SERVICE WORKER

Program: FSWR

Credential: Recognition of Achievement

Delivery: Part-time

Work Integrated Learning: 1 Field Placement

Length: 1 Semester

Duration: 240 Hours

Effective: Fall 2019

Location: Barrie

Description

This Program is designed to upgrade and enhance the knowledge and skill levels of Food Service Workers currently employed by Health Care Facilities. The curriculum focuses on the role of the Food Service Worker and the importance of issues such as safety, sanitation and nutrition.

The following certifications and competencies are included in the current courses of this program:

- Service Excellence
- Workplace Hazardous Materials Information System (WHMIS)
- Emergency First Aid and Heart Saver C.P.R.
- National Food Safety Training Program (NFSTP)
- SmartServe

Career Opportunities

Graduates may work in long term care facilities, hospitals, health care institutions, schedule 1 facilities, group homes, retirement homes, meals-on-wheels suppliers, school cafeterias, daycare centres for children and the elderly, day nurseries, corrections institutions and camps.

Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

1. apply self-management, leadership and interpersonal skills to enhance performance as an employee and team member;
2. use writing and speaking skills to communicate ideas clearly and completely in a professional manner (verbal, non-verbal and effective listening);
3. utilize keen observation and good judgement skills in every day as well as emergency situations;
4. define and support a healthy, safe, well-maintained kitchen environment;
5. define and support the service of food and beverage products that are free from harmful bacteria or contaminants;
6. practice a high degree of customer satisfaction in a professional and sensitive manner by recognizing the need for an adaptive approach to customer preferences and directions;
7. apply fundamental nutritional principles to all aspects of food production to maximize nutrient retention and food appeal;
8. produce and serve both food and beverage in a competent manner promoting good food and nutrition practices, and mealtime independence;
9. apply knowledge of kitchen management techniques.

Practical Experience

In order to reinforce skills and theory, students will have a field training requirement.

The field training component is 60 hours of practical experience.

Those who are currently employed in the food service department of a health care or long term care facility can apply with supporting documentation, for Prior Learning Assessment and Recognition (PLAR). Applicants must complete a Request for Assessment of Prior Learning form and pay the non-refundable fee.

Admission Requirements

- Applicants require good communication skills and should have Grade 10 level English (C).

Graduation Requirements

6 Program Courses

1 Field Placement

Graduation Eligibility

Students must successfully complete all required courses as noted below. Further details, if applicable, are noted under "Additional Information" above.

Program Tracking

Semester 1		Hours
Program Courses		
FSWR 0008	Food Service Module A: Role of the Food Service Worker	30
FSWR 0009	Module B: Nutrition Care	30
FSWR 0010	Module C: Food Safety and Workplace Safety	30
FSWR 0011	Module D: Food Theory	18
FSWR 0012	Module E: Food Preparation	42
FSWR 0013	Module F: Food Service Management Functions	30
Field Placement		
FSWR 0014	Module G: Field Training	60
Hours		240
Total Hours		240

Graduation Window

Students registered in part-time studies programs must maintain continuous registration in order to complete the program according to the curriculum in place at the time they were admitted. Students who do not remain continuously registered must be readmitted to the program and follow the new curriculum.

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