

Food Service Management for Dietitians

Online Evergreen Course

Who is this course for?

Dietitians with 1-3 years' experience in practice. This course can also be used as a refresher if you are returning to practice within this area.

What are the learning objectives of this course?

- To refresh and build on existing knowledge of the steps and stages of the food service system, the menu planning process, the recipe development process, equipment, and the technology used in food service
- Developing your understanding of processes for monitoring, assessment, and quality improvement, and how to secure funding and support to invest in food service
- Exploring how to approach the task of redesigning a hospital food service system

How long will I have access to the course?

Once you have been uploaded onto the Learning Management System (LMS), you will have on-going access to the course and associated materials.

Do I need to complete the course in any order?

This course is self-paced, which means you can do as little as you like or as much as you like at any given time. It is recommended that you start at the first module and then progress through to the last, as each module will build on knowledge from the previous module.

What are the course requirements?

To receive your 'Professional Certificate', you will need to view all webinars and case studies, then complete the assessment item.

How long will it take me to do the course?

This online course is worth 30 CPD hours, so it should take approximately 30 hours to complete. You will need to manually upload your CPD hours for this course.

Was this course peer-reviewed?

Yes. This course was peer-reviewed.

Who are the educators?

Dr. Jorja Collins (AdvAPD, PhD, BND [Hons], Grad Cert Health Prof Edu) is a sought-after researcher, educator, and clinician in food service. She is passionate about modernising food service management with particular focus on environmental sustainability. As lead educator, Jorja developed the course content and oversaw contributions by co-educators. Jorja has been an invited speaker at multiple local and national conferences, is a recipient of the 2019 Churchill Fellowship to explore environmentally sustainable hospital food services across the USA and was awarded 2019 Dietitians Australia Young Achiever Award. She works as a foodservice dietitian in a public health network, supervises research students, whilst being

the food service lead in the nutrition and dietetics program at Monash University. Jorja is a published author of multiple studies focused on food service and scholarship of education.

Professor Judi Porter (FDAA, PhD, MHLthSc, GradDipNutDiet, BAppSc) is one of Australia's most experienced APDs in food service dietetics, leading multiple clinical trials across a range of food service settings. She is a Fellow of Dietitians Australia, holds a Masters Certificate in Food Service Management from Cornell University, is currently the Editor-in-Chief of Nutrition & Dietetics, and Discipline lead for Dietetics at Deakin University in Melbourne. Judi is a key educator in this food service course as she developed the content for Chapter 1, as well as contributed to food budget content in subsequent modules. Judi has a strong track record in food service research.

Lina Breik (APD, BNutrDiet [Hons], MPubHealth) is a Senior Dietitian with a decade of clinical hospital experience across several organisations in Melbourne. Her areas of expertise are critical care nutrition and home tube feeding. Her skillset has been recognised beyond the clinical scene as she has led several redesign projects such as improving ICU patient flow, implementing food service change, and monitoring nutrition risk. Lina is an ambassador of life-long learning with fourteen published international and national abstracts and recent completion of a Master of Public Health. Lina's contribution to this course includes development of Chapter 3, as she reflects on her experience spear-heading the implementation of IDDSI (International Dysphasia Diet Standardisation Initiative) across a 9-site health service inclusive of 328 IDDSI meal audits and development of several learning packages for clinical staff.