

Target Audience:

Food Service Staff at MTH

Audience Characteristics:

Males and females, aged 18-70. Experienced food service workers in a healthcare setting.

Education Level:

Some high school or GED, and above. Various levels of education. Lesson must be easily understood at an 8th grade level.

Concerns:

Advance arrangements/contacts:

- Meet with Kaleena Lewis, dietary director to discuss needs of the audience. Determined that an in-service lesson on the top 8 allergens would be a good fit for the staff at MTH.
- Determined the date of in-service and posted paper reminders on the employee announcement board in main kitchen
- Verbally remind employees of meeting time and topic

Behavioral Objectives:

- Instill the knowledge of the top 8 allergens in the food service workers at MTH to prevent safety hazards and health risks
- Raise awareness of the 8 allergens

Visuals:

- Infographic Handout, and posted in the main kitchen areas
- Copy of quick facts from the in-service

Literature and Materials:

- Morrison Healthcare policy and procedures manual.
- Morrison Allergy Training

Pre/Post Test:

- Verbal pre-test to determine previously learned information of the top 8 allergens
- Written post-test to determine effectiveness of in-service

Schedule of Topics:

- Each topic will be covered for 2-3 min, totalling an in-service time of ~15 min

Attendance:

- sign-in sheet provided at the beginning of in-service
- Post-tests distributed after in-service

Welcome/Intro, Body of Presentation

- PLEASE SEE LESSON OUTLINE

Questions and Answers:

- Time allotted to open-forum questions and answers session

Conclusion/Post-Test:

- Conclude at 15 min
- Restate main objectives and topics
- Distribute post test