



Scranton, Pennsylvania

Department of Nutrition & Dietetics

Checklist - Production and Service Systems

Maintain all entries and records in your electronic binder. Please have your preceptor sign below that satisfactory performance has been shown in the following areas. Enclose all pertinent material.

The intern has:

- submitted a report on the Theme Meal Project, including:
 - Introduction/explanation
 - Budgets
 - Production schedules
 - Standardized recipe(During COVID this may be done offsite in your home or another location and shared with your preceptor including pictures and/or video.)
- proposed ideas to reduce waste
- completed a production schedule including HACCP principles
- completed sensory evaluations possibly in conjunction with Theme meal
- participated in taste panels possibly in conjunction with Theme meal
- reviewed the facilities diet manual (During COVID this may not be possible)
- completed the Menu Modification – *Regular diet provided*
- completed a manual analysis with values for all food items on the Regular diet.

Kaleena Jenis

Preceptor signature

Date 10/28/2021