



Including COVID in Food Systems Courses

Mary Roseman, PhD, RDN, LD

Agenda

Undergraduate Food Systems Course and COVID-19

Graduate Food Systems Course and COVID-19

Assignments/Assessments

Questions/Discussion

2

Overview of NHM 441

- Undergraduate Food Systems Course
 - Emphasis course in Hospitality Management for Foodservice and Event Management Emphases
 - Required course in Dietetics and Nutrition for Dietetics and Child Nutrition Emphases
 - Provides "reinforcement" in a variety of subjects:
 - Overview of Food Systems Model
 - Menu – Nutrition and Special Menu Considerations
 - Managing and Staffing
 - Preproduction – Production
 - Procurement
 - Layout, Design, and Equipment
 - Sustainability
 - Food and Employee Safety and Risk Management
 - Costs, Pricing and Financial Management
 - Resources from NRA, Academy and other organizations



Where I Incorporated COVID-19

Menu

- Take out
- Bulk/Family packs
- Make ahead & eat later

Food and Employee Safety and Risk Management

- Variety of aspects

FOH Layout and Design

- Service and service areas
- Layout
- Technology



4

Key Things for Students to Know



- Major sources for COVID-19 guidelines and facts:
 - Best practices for FS operations – updated periodically
 - FDA
 - OSH
 - [FDA-OSHA](#)
 - ServSafe
 - EPA
 - CDC
 - State and Local Government
 - Health Dept and [Governor](#)
- Sources for Handouts and Posters

5

Key Things for Students to Know

- COVID-19 is NOT transmitted by food
- Training and monitoring is key - [FreeCOVID-19 training courses by ServSafe](#)
- Face coverings should be worn correctly
 - Wearing a cloth face covering that covers both nose and mouth
 - WHO – [Multiple resources on mask wearing](#)
- Wearing gloves in the FOH is discouraged when not handling food and should not replace frequent hand washing and sanitizing.
- Someone sick cannot be at work or until known that they do not have COVID-19 anymore (quarantine period)



6

Key Things for Students to Know



- Visible evidence that surfaces are being continually sanitized and wiped down
 - Safe practices of food around sanitizers and especially disinfectants
- Closing down areas where people congregate
- Single use menus, individual condiments, no-touch trash cans.
- Clean and disinfect any pens, counters, or hard surfaces between use or customers.
- Sanitation stations and restrooms

Assessments

- Quiz/Exam Questions
 - Do students know and understand key, essential facts about pandemics that impact running a foodservice operation?
- Homework
 - Locate a specific commercial or noncommercial foodservice operation. Based on its customers and their needs, modes of serving its menu, FOH layout, and other foodservice system components, discuss at least five ways it must change its foodservice operation to accommodate a pandemic like COVID-19. Use resources to support your answer.
- Discussion Board
 - Based on a place you have worked or been a customer, identify 3 practices that demonstrate COVID-19 accommodations to prevent its spread. Respond to 2 other students' post with additional thoughts and ideas that transpired from their post.



8

Overview of NHM 617



- Graduate Food Systems Course
 - Required course in Online MS in Hospitality Management
 - Core course in M.S. in Food and Nutrition Services
 - Elective course in PhD in Nutrition and Hospitality Management
- “Advancement” of foodservice-related subjects in major areas
 - Overview of foodservice systems
 - Menu & operations
 - Front and back of house layouts and designs
 - Marketing food products and social marketing
 - Sustainability
 - Workplace safety and security
- Added COVID 19’s effect on foodservice operations

9

Assessment

- Final Exam Question(s)
 - To be determined – open to suggestions
- Discussion Board - Marketing
 - The 2020-2021 COVID-19 pandemic has required major behavioral changes by individuals – social distancing, wearing masks, shut down of favorite places, immunization, etc. Not everyone chooses to participate in these behavioral changes.
 - Identify 4-5 environmental factors involved with this “Problem.”
 - Identify multiple current policies, messages, or standards that help and/or hinder individual behaviors.
 - Expand the discussion to three class mates posts by adding your opinion and additional ideas.



10

Assessment

Discussion Board – Layout/Design and Workplace Safety/Risk Management

1. Identify and provide 2-3 sentences describing a commercial or noncommercial foodservice operation you are familiar with
2. Explain at least 3 ways this operation can improve its implementation of protecting employees and/or customers from COVID-19 than what they are currently doing
3. Explain why you chose these improvements
 - Use at least 4 references to support your suggested tactics
4. Review 2 other students' issues under #2 and their recommended improvements under #3, and suggest additional thoughts for your classmate to consider



11

Must-have Resources

- FDA - Best Practices for Re-Opening Retail Food Establishments During the COVID-19 Pandemic, *Food Safety Checklist* - <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-re-opening-retail-food-establishments-during-covid-19-pandemic>
- FDA - Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic <https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>
- OSHA, Protecting Workers: Guidance on Mitigating and Preventing the Spread of COVID-19 in the Workplace - <https://www.osha.gov/coronavirus/safework>
- EPA – Guidance for Cleaning and Disinfecting Public Spaces, Workplaces, Businesses, School, and Homes - <https://www.epa.gov/coronavirus/guidance-cleaning-and-disinfecting-public-spaces-workplaces-businesses-schools-and-homes>
- FDA/OSHA – Employee Health and Food Safety Checklist ... During COVID-19 Pandemic - <https://www.fda.gov/food/food-safety-during-emergencies/employee-health-and-food-safety-checklist-human-and-animal-food-operations-during-covid-19-pandemic>
- Resources available through the National Restaurant Association - https://go.restaurant.org/coronavirus-updates?utm_source=mkt&utm_medium=email&utm_campaign=coronavirus-daily&mk_tok=evjplj0itUdNMU9UUTRNFU1TW1OaCisInQ1J2aHZZUuVXS2IUV2tORWdKZxpiWFKZE9kbGVFb3NlV6V1F3UIZ2YmXGcnF4UDA2ZVrd3BLUffSWVjkMnV6ZmJneXV2SmdSVhjeVM4dUVHUIJGclD4eIE3a0xBXC80ZXBVMVc3d1wMzFadmFJcU1rckF1SIFcbm9MXC9K1mU41YJ9

Questions and Discussion



What topics regarding pandemics do you think are critical in an undergraduate “reinforcement” course?