Springfield COLLEGE

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Food Service Worker Diploma Program

(Approved as a vocational program under the Ontario Career Colleges Act, 2005)



CAREER OPPORTUNITIES

- Food Service Worker
- Dietary Aide
- Dietary Services Assistant
- Hospital Meal Attendant
- Food Preparation Assistant
- Kitchen Helper
- Dietary aide
- Hospital tray carrier
- Airline food assembler
- Meal attendant, hospital
- Food preparer

Government Grants, Scholarships, and Financial Aid May be Available For Those Who Qualify.

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Food Service Worker Diploma Program

Program Overview

The Food Service Worker Diploma Program prepares students for food preparation, meal service, and dietary support responsibilities, with particular attention to institutional and healthcare settings. The program introduces safe food handling, sanitation, nutrition, kitchen procedures, and professional workplace practices.

Students learn how food service teams help meet the dietary needs of residents and patients in hospitals, long-term care, and retirement settings. Practical placement supports application of essential techniques and workplace expectations.

Program Highlights

- Career-focused preparation for food service and dietary support roles.
- Focus on safe practices in healthcare and institutional food service.
- Instruction in nutrition, sanitation, kitchen equipment, and meal service.
- Introduction to allergies, dietary modifications, and portion control.
- Practical placement included in the overall hours.

Career Opportunities

Graduates may consider entry-level opportunities in institutional meal service and commercial food preparation. Some employers may require additional food-handler certification or workplace-specific training.

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Skills Acquisition

Students can develop skills to:

- Handle, store, and serve food safely.
- Follow sanitation and kitchen safety practices.
- Recognize common dietary restrictions and allergy concerns.
- Prepare meals and portions according to workplace instructions.
- Operate and clean standard kitchen equipment.
- Organize trays and assist with meal distribution.
- Communicate with colleagues and service recipients.
- Manage workload and time in a busy food service setting.

Program Outline

1. Introduction to Food Service: Food service operations, workplace duties, and professional standards.
2. Food Safety and Sanitation: Hygiene, preventing foodborne illness, temperature control, storage, and cleaning.
3. Fundamentals of Nutrition: Nutrients, balanced meals, hydration, and general dietary needs.
4. Healthcare Food Service: Service procedures in hospitals, long-term care, and other institutions.
5. Kitchen Equipment and Operations: Safe operation, care, and cleaning of common equipment.
6. Food Preparation Techniques: Basic preparation, portioning, presentation, and meal assembly.
7. Special Dietary Requirements: Understanding allergy concerns, texture modifications, and prescribed meal instructions.
8. Food and Beverage Service: Tray preparation, distribution, service standards, and customer interactions.
9. Professional Communication: Teamwork, time management, and communication in a busy kitchen.
10. Practical Placement: Supervised application of food handling and service knowledge.

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